



STARTER

Soup of the Day 7

Sautéed Beef Tips 16
Sautéed with whiskey glaze

Sautéed Scallops GF 18
With bacon corn relish, chimichurri

Bacon Wrapped Shrimp GF 17
With lemon pepper couscous and honey sriracha

Crab Cakes 17
Made fresh in house with rémoulade sauce and chives

Charcuterie Board 24
An elegant array of meats and cheeses with fresh berries, olives, and mustard. Perfect for sharing

SALAD

Add **Chicken Breast** \$7, **Grilled Shrimp** \$7, **Grilled Salmon** \$9, **Grilled 6oz Fillet** \$17

Iceberg Wedge GF 8
Bleu cheese dressing, bacon, and grape tomatoes topped with Everything Bagel seasoning

House Salad V 7
Spring mix with carrots, cucumber, grape tomatoes, and croutons

Caesar Salad 9
Baby kale, caesar dressing, parmesan cheese, and croutons

Winter Greens GF 12
Baby kale, roasted sweet potato, granny smith apples, dried cranberries, candied walnuts, bacon, red onions, lemon poppyseed dressing

STEAK

Served with one side item, house salad and your choice of red wine demi glaze, bleu cheese butter, chimichurri or house made whiskey glaze. Add Grilled Shrimp \$7, Lobster Tail \$20

6 oz, 8 oz CAB Tenderloin 35, 40
Certified angus beef wet aged minimum 21 days, hand cut in house

16 oz CAB Delmonico Steak 43
Certified angus beef wet aged minimum 21 Days, hand cut in house

22 oz CAB Dry Aged Porterhouse 80
Beef tenderloin and New York strip steak cut, locally dry aged

12 oz Wagyu Ribeye 43
Heavily marbled boneless ribeye with spectacular juicy beef flavor and a naturally tender texture

MAIN

All main entrées complimented with a house salad.

Surf & Turf GF 50
A 6 oz CAB beef tenderloin served with a 6 oz cold water lobster tail with your choice of side

Chicken Piccata 24
Penne pasta, lemon caper, and white wine butter sauce

Colorado Lamb Shank GF 40
Roasted sweet potatoes, corn relish, chili verde

Seared Scallops 29
Applewood bacon, confit grape tomatoes, parmesan cheese, lemon pesto sauce, fettuccine noodles

Grilled Scottish Salmon GF 32
Wild rice pilaf, broccolini, limoncello sauce

Mushroom Ragu V 24
Wild mushrooms, roma tomatoes, caramelized onions, parmesan cheese, vodka sauce

Beef Stroganoff 27
Sautéed beef tips, wild mushrooms, caramelized onions, red wine demi, penne pasta, white truffle sour cream, chives

Espresso Chili Rubbed T-bone Pork Chop 32
Crispy corn potato cake, sautéed broccolini, roasted granny smith apple chutney

SIDES 6

Black and White Truffle Mac & Cheese
Sautéed Wild Mushrooms GF

Ultimate Yukon Mashed Potatoes GF
Sautéed Broccolini GF

Brussel Sprouts GF
Roasted Sweet Potatoes GF

GF Gluten Free | V Vegetarian

Consuming raw or undercooked foods may increase your risk of foodborne illness. Please, inform us of allergy concerns. 20% gratuity will be added to all parties of 6 or more.