



STARTERS

JUMBO CHICKEN WINGS | 14
Carrots, Celery, Ranch or Blue Cheese
Choice of Sauce: Buffalo, Honey Sriracha, or Garlic Parmesan

EVERYTHING SPICED PRETZEL | 11
Horseradish Cocktail Sauce, Fresh Lemon

FIRE ROASTED OYSTERS* | 22
Butter, Parsley, Lemon, Parmesan

PHILLY STEAK EGG ROLLS | 14
Shaved Ribeye, Bell Pepper, Mushroom, Onion, Garlic Parmesan Ranch

SMOKED BRISKET POUTINE | 16
Smoked Brisket Gravy, Steak Fries,
Queso Fresco, Buffalo Aioli, Pickled Onions

GRILLED DENVER LAMB RIBS | 22
Pomegranate Molasses, Chimichurri, Mango Chutney

SOUP & SALADS

FRENCH ONION SOUP | 12
Caramelized Onions, Brioche Croutons, Swiss & Gruyère

CAESAR | 14
Romaine, Parmesan, Croutons,
Caesar Dressing

HANDHELDS

STEAKHOUSE BURGER* | 24
10oz Linz Dry Aged Blend Patty, Brie, Tomato Jam,
Arugula, Candied Bacon

Pairs well with
Roth Cabernet Sauvignon, Alexander Valley, CA 21 | 60

BUFFALO CHICKEN SLIDERS | 18
Fried Spicy Buttermilk Chicken Breast,
Comeback Sauce, Pickles, Brioche Bun

Pairs well with
Details Sauvignon Blanc, Sonoma County, CA 16 | 45

FISH TACOS | 20
Fried Black Grouper, Pineapple Salsa,
Shredded Cabbage, Jalapeno Crema

Pairs well with
Columna Albarino, Rias Baixas, Spain 20 | 55

CHEF’S PLATES

SPRING CHICKEN | 42
Semi-Boneless Poulet Rouge, Spring Vegetables Melange,
Yukon Silk, Morel Demi-Glace, Meyer Lemon Olive Oil

Pairs well with
Roth Cabernet Sauvignon, Alexander Valley, CA 21 | 60

BUCATINI SALSA VERDE | 32
Basil Pesto, Morel Mushroom, Shaved Asparagus,
Blistered Heirloom Tomato, Lemon Parsley Pangrattato

Pairs well with
Daou Cabernet Sauvignon, Paso Robles, CA 23 | 63

ALASKAN HALIBUT | 45
Potato Leek Puree, Charred Fennel, Asparagus Tips,
Citrus Beurre Blanc, Squid Ink Tuile

Pairs well with
Groth Sauvignon Blanc, Napa Valley, CA 25 | 7

COLORADO LAMB CHOP | 68
Green Pea & Mushroom Risotto,
Citrus Glazed Carrots, Mint Caramel, Pistachio Crumble

Pairs well with
Caymus Grand Durif, Petite Sirah, Suisun Valley, CA 25 | 72

COFFEE CRUSTED NEW YORK STRIP 8oz | 61
Potato Pave, Roasted Garlic Aioli, Cipollini Onion,
Glazed Carrots, Bordelaise, Charred Leek Ash

Pairs well with
Big Boss Cabernet Sauvignon, Lussac-St. Emilion, France 28 | 80

DRY-AGED PRIME STEAKS

NEW YORK STRIP* 16oz | 88

BONELESS RIBEYE* 18oz | 98

COWBOY BONE-IN RIBEYE* 20oz | 84

WET-AGED STEAKS

FILET MIGNON* 8oz | 59 10oz | 71

CHIMICHURRI 1855 SKIRT STEAK* 12oz | 45

SAUCES | 5

CANYON LAKE STEAK SAUCE	TRUFFLE BÉARNAISE
CHIMICHURRI	HORSERADISH CRÈME FRAÎCHE
DEMI-GLACE	

SIDES

BRÛLÉED CREAMED CORN & HOUSE PORK BELLY | 14

TRUFFLE FRENCH FRIES, GARLIC THYME INFUSED EVO,
WHITE TRUFFLE OIL, SHAVED BLACK TRUFFLE,
GRANA PADANO, PARSLEY | 14

ASPARAGUS, HOLLANDAISE, BLACK TRUFFLE,
GRANA PADANO, MEYER LEMON | 14

MAC-N-CHEESE, CAVATAPPI, FONTINA & GRUYÈRE | 12

SEA SALT CRUSTED BAKED POTATO | 10

CREAMED SPINACH, GRUYERE, GOUDA, HAVARTI,
LEMON BUTTER BREADCRUMBS | 14

All our glasses of wine are 9oz pours. The suggestions have been thoughtfully paired for each dish with nose, palate, and finish in mind.
*CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. An automatic 20% gratuity will be added to all checks for parties of eight (8) or more.