



STARTERS

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

CANYON LAKE CHARCUTERIE & CHEESE BOARD | 24
House-Pickled Vegetables, Mustards, Artisan Sausages,
Cured Meats & Cheese, Marcona Almonds, Crostini & Flatbread

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

LOBSTERCARGOTS | 24
Lobster, Spinach, Garlic & Herb Pernod Butter, Gruyère & Parmesan Crust

JUMBO POACHED SHRIMP COCKTAIL | 21
Horseradish Cocktail Sauce, Fresh Lemon

SPICY AHI TUNA* | 22
Avocado Mash, Mango, Edamame, Sriracha Aioli, Black Garlic Soy

SOUP & SALADS

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

CAESAR | 14
Romaine, Parmesan, Croutons,
Caesar Dressing

BABY ICEBERG WEDGE SALAD | 14
Heirloom Tomatoes, House-Smoked Bacon, English Cucumber,
Pickled Red Onion, Point Reyes Blue Cheese,
Herb Dressing

FRISÉE SALAD | 14
Frisee, Baby Arugula, Mandarin, Avocado Mousse,
Whipped Chevre, Candied Pecans,
Yuzu Honey Dressing

CHEF’S PLATES

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

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

BLUE CHEESE-CRUSTED FILET MIGNON* 10oz | 78
Yukon Mashed Potatoes, Asparagus, Demi-Glace, Blue Cheese Crust

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

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

SPRING GARDEN MELANGE | 28
Asparagus, Baby Carrots, Morel Mushroom,
Green Pea Espuma, Herb Gremolata

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

MEATS BY LINZ
BLACK ANGUS BEEF PROGRAM

DRY-AGED PRIME STEAKS

NEW YORK STRIP* 16oz | 88
PORTERHOUSE* 30oz | 160
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
JAPANESE A5 WAGYU STRIP* 6oz | 115

SAUCES | 5

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

ACCOMPANIMENTS

MAINE LOBSTER TAIL 6oz | 28
THREE U-10 SHRIMP | 14
BLUE CHEESE CRUST | 9

SIDE ITEMS

BRÛLÉED CREAMED CORN & HOUSE PORK BELLY | 14
YUKON GOLD POTATO SILK | 12
DEMI-GLACE WILD MUSHROOMS | 12
MAC-N-CHEESE, CAVATAPPI, FONTINA & GRUYÈRE | 12
SEA SALT CRUSTED BAKED POTATO | 10
BRUSSELS SPROUTS, MAPLE BALSAMIC VINAIGRETTE, RAISIN CARAMEL | 12

TRUFFLE FRENCH FRIES | 14
WHITE TRUFFLE OIL, SHAVED BLACK TRUFFLE, GRANA PADANO, PARSLEY
CREAMED SPINACH | 14
GRUYÈRE , GOUDA, HAVARTI, LEMON BUTTER BREADCRUMBS
ASPARAGUS | 14
HOLLANDAISE, BLACK TRUFFLE, GRANA PADANO, MEYER LEMON

*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.