



STARTERS

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

EVERYTHING SPICED PRETZEL | 11
Spicy Mustard, Queso

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

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

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

CHEF’S PLATES

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

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

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

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

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.