

STARTERS

JUMBO SHRIMP COCKTAIL - zesty cocktail sauce	19
OYSTERS ON THE HALF SHELL* - tamarind jam	19
SEARED SCALLOPS - dayboat scallops, puy lentils, fennel, spanish chorizo and roasted red pepper hollandaise	19
CHEF'S HOUSE MADE RAVIOLI - chef's choice daily	15
MUSHROOM BRUSCHETTA - shiitake, portabellini, white mushrooms, garlic rubbed ciabatta	13
OYSTERS FLORENTINE* - 1/2 dozen	20
CALAMARI & ROCK SHRIMP - frisée, avocado, cilantro, heirloom tomatoes	18
PRAWNS PORTOFINO - vermouth, basil, butter sauce	16
CRAB CAKE - oven roasted crab cakes with mustard aioli	17

SHELLFISH TOWER

colossal crab claws, maine lobster, oysters, and jumbo shrimp
35 per person (minimum two people)

SOUPS & SALADS

LOBSTER & CORN CHOWDER - fresh lobster, sweet corn chowder	9
FRENCH ONION SOUP - crouton, gruyere cheese, swiss cheese	10
CAESAR - hearts of romaine, garlic & herb croutons, white anchovies, freshly grated parmesan cheese	10
LETTUCE WEDGE - a crisp wedge of iceberg lettuce, topped with bacon, tomato, egg and crumbled blue cheese, served with red wine vinaigrette or blue cheese dressing	9
BUTTER LETTUCE - strawberry, hearts of palm, balsamic vinaigrette, feta cheese	11
CAPRESE - fresh burrata mozzarella, heirloom tomatoes, basil pesto, balsamic	12

PHIL'S ENDIVE SALAD – OUR HOUSE SPECIALTY!

slab bacon, blue cheese, honeyed walnuts, sherry-shallot dressing

12

SPECIALTIES & ITALIAN FAVORITES

MARKET FRESH SEAFOOD SELECTION* - your server will describe Chef Joshua's selection and preparation	market price
SALMON EN CROUTE* - heirloom tomatoes, fresh mozzarella, prosciutto, puff pastry, red pepper cream sauce	31
SPINACH AND LENTIL BUCATINI - baby spinach, sunblush tomatoes, puy lentils, bucatini pasta, parmesan	24
CHICKEN MARSALA - free range chicken breast, marsala mushroom sauce, parmesan mashed potatoes	33
CHICKEN AND MUSHROOM RISOTTO - grilled chicken breast, portabellini, shiitake and oyster mushrooms, asparagus, arborio rice, grana padano	27
LOBSTER BETTOLA - maine lobster, fusilli, marinara, cream, red pepper, vodka, parmesan	35
VEAL OSCAR* - veal scaloppini, king crab, asparagus, béarnaise, roasted garlic mashed potatoes	47
HERB CRUSTED HALIBUT - creamy garlic shrimp, beetroot risotto	45
OSSO BUCCO - tender braised veal shank in a rich sauce, risotto milanese, gremolata, broccolini	47

vegan and gluten-free dishes are available; please ask your server

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked

FILET MIGNON

Center cut from the Finest Colorado beef

FILET MIGNON* - 8 oz.	48
FILET MIGNON* - 12 oz.	58
BEEF WELLINGTON* - foie gras duxelle, blackberry port wine sauce	42

THE STEAKHOUSE EXPERIENCE*

8 oz. center cut filet topped with fresh crab meat and béarnaise served with asparagus and roasted garlic mashed potatoes

62

STEAKS & CHOPS

Our steaks are aged a minimum of 30 days

GRASS FED NEW YORK STRIP* - 12 oz.	73
44 oz. RIBEYE CHOP* - (for two)	95
BONE IN RIBEYE CHOP* - 24 oz.	58
PRIME NEW YORK STRIP* - 16 oz.	69

SLOW ROASTED PRIME RIB*

yorkshire pudding, creamed spinach, roasted garlic mashed potatoes, onion gravy

THICK CUT 50 **ENGLISH CUT** 35

DRY AGED

Our dry aged meats are received within 10 days of slaughter and aged in house for a minimum of 28 days

BONE IN NEW YORK STRIP* - 18 oz.	64
T-BONE* - 20 oz.	70
SNAKE RIVER FARMS KUROBUTA PORK CHOP* - 14 oz. apple bacon chutney	39

LOBSTER & CRAB

market price

FRESH WHOLE MAINE LOBSTER* - 1.5 lb and 2.5 lb

ALASKAN KING CRAB LEGS* - by the 1/2 lb increments

AUSTRALIAN LOBSTER TAIL* - 8 oz. or 12 oz.

TOPPINGS & SAUCES

CRUSTS

Blue Cheese	3
Horseradish	3
Parmesan	3

SAUCES

Classic Bearnaise	3
Brandy Peppercorn	3
Shallot - Cabernet	3

SIDE DISHES - 8 each

Sauteed Mushrooms	Fresh Cut Fries	Giant Baked Potato
Grilled Asparagus Hollandaise	Roasted Garlic Mashed Potatoes	Rustic Fingerling "Lyonnaise"
Roasted Mediterranean Vegetables	Smoky Creamed Spinach Casserole	6-Grain Risotto

Executive Chef: Craig Taylor Chef de Cuisine: Joshua Donnellan General Manager: Sean Huddleston

Extra plate charge 5.00 18% Service Charge will be added to parties of 8 or more.

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