

STARTERS

JUMBO SHRIMP COCKTAIL - zesty cocktail sauce	19
OYSTERS ON THE HALF SHELL* - tamarind jam	19
SEARED SCALLOPS - dayboat scallops, pineapple mango salsa, parmesan crisp	19
CHEF'S HOUSEMADE RAVIOLI - chef's choice daily	15
ROASTED BONE MARROW - ribeye mirepoix ragu, shallot cabernet, gremolata, focaccia toast	21
SPINACH & PROSCIUTTO FLATBREAD - baby spinach, prosciutto di parma, mozzarella, fried egg	14
MUSHROOM BRUSCHETTA - shiitake, portabellini, white mushrooms, garlic rubbed ciabatta	13
OYSTERS ROCKEFELLER* - 1/2 dozen	21
CALAMARI & ROCK SHRIMP - frisée, avocado, cilantro, heirloom tomatoes	18
CRAB CAKE - oven roasted crab cakes with mustard aioli	17

SHELLFISH TOWER

colossal crab claws, maine lobster, oysters, and jumbo shrimp MP (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

PASTA

SPINACH AND LENTIL BUCATINI - baby spinach, sunblush tomatoes, puy lentils, bucatini pasta, parmesan	24
CHICKEN & CHORIZO PASTA - grilled chicken breast, spanish chorizo, marsala wine, strozzapreti pasta, sunblush tomatoes, mushrooms, grana padano	29
SEAFOOD RISOTTO - scallop, shrimp, calamari, lobster, arborio rice, parmesan	33
STEAK & SHRIMP RIGATONI - blackened sirloin, shrimp, smoked cream sauce, red bell peppers, celery, parmesan cheese	32
LAMB RAGU - braised colorado lamb shoulder, garden peas, fusilli pasta, grana padano	28

SEAFOOD

MARKET FRESH SEAFOOD SELECTION* - your server will describe Chef Joshua's selection and preparation	MP
MAHI MAHI - king crab and avocado salsa, asparagus, tarragon, cilantro pesto	49
SALMON PICCATA - seared wild-caught salmon, roasted vegetables, piccata sauce	29
LIVE MAINE LOBSTER - 1.5 lb. and 2.5 lb.	40 per lb.
ALASKAN KING CRAB LEGS - by half pound increments	MP
AUSTRALIAN LOBSTER TAILS - 8 oz. or 12 oz.	MP

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.

SPECIALTY MEATS

VEAL MARSALA - veal scaloppini, marsala mushroom sauce, parmesan mash	38
CHICKEN ANGELO - free range chicken breast, madeira wine, grilled artichokes, sunblush tomatoes, mushrooms, torn basil, capers, sautéed spinach, saffron risotto	32
OSSO BUCO - tender braised veal shank in a rich sauce served with risotto milanese, gremolata, broccolini	47
BEEF WELLINGTON* - foie gras duxelle, huckleberry demi-glace	42
SLOW-ROASTED THICK-CUT PRIME RIB* - yorkshire pudding, creamed spinach, roasted garlic mashed potatoes, onion gravy	50

FILET MIGNON

Center-cut from the finest Colorado beef

FILET MIGNON* - 8 oz.	47
FILET MIGNON* - 12 oz.	57

THE STEAKHOUSE EXPERIENCE*

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

63

STEAKS & CHOPS

Our steaks are aged a minimum of 30 days

GRASS-FED NEW YORK STRIP* - 16 oz.	85
BONE-IN RIBEYE CHOP* - 24 oz.	61
PRIME NEW YORK STRIP* - 12 oz.	58

36 oz. CAB TOMAHAWK CHOP*

sautéed mushrooms, fresh-cut fries, roasted vegetables, tarragon demi-glace, crispy shallots

MP

DRY AGED

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

BONE-IN NEW YORK STRIP* - 18 oz.	64
T-BONE* - 20 oz.	70
MAPLE BRINED KUROBUTA PORK CHOP* - 12 oz., apple bacon chutney	29

TOPPINGS & SAUCES

<u>SAUCES</u>	<u>CRUSTS</u>	<u>STEAK CLASSICS</u>
Béarnaise 5	Blue Cheese 6	Diane 8
Peppercorn 5	Parmesan 6	Au Poivre 8
Cabernet 5	Bone Marrow 9	Sinatra 8
Huckleberry Demi-Glace 5	Porcini Mushroom & Foie Gras 28	Oscar 26

SIDE DISHES - 8 each

Sautéed Mushrooms	Smoked Bacon & Cheddar Risotto	Giant Baked Potato
Grilled Asparagus Hollandaise (seasonal)	Roasted Garlic Whipped Potatoes	Fresh-Cut Fries
Roasted Vegetables	Smoky Creamed Spinach Casserole	Sautéed Green Beans

Executive Chef: Craig Taylor Chef de Cuisine: Joshua Donnellan General Manager: Thomas Faneuff

Extra plate charge 5.00

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