

MARKET SALADS

Hearts of Romaine

garlic croutons - parmesan lemon dressing

Chopped Vegetable Salad

Hawaiian hearts of palm - aged cheddar - red wine vinaigrette

Blue Iceberg

Nueske's applewood smoked bacon - Point Reyes blue cherry tomatoes

Shaved Brussels Sprout Salad

apple cranberry - aged goat cheese - marcona almonds

Jumbo Lump Crab Salad

grapefruit - melon - Hawaiian hearts of palm

Kale & Quinoa

baby purple kale - winter citrus - shaved fennel walnuts - yuzu

APPETIZERS

Crispy Calamari

chili remoulade

Beef Tartare

Italian capers - shallots - whole grain dijon - poached quail egg - truffled croutons

Seared Hokkaido Scallops

butternut squash purée - short rib marmalade pomegranate

Seared La Belle Farms Foie Gras

brioche - apple cherry compote - sherry maple gastrique captain crunch

Colorado Lamb Ribs

torn herbs - cucumber - feta cheese - almonds

Lil' Brgs

Wagyu beef - special sauce - sesame seed bun. Add truffles / add foie gras (for an extra charge)

Grilled Spanish Octopus

romesco - confit potato - pepitas - salsa verde

Tuna Tartare

hass avocado - soy honey emulsion - taro chips

Colorado Lamb Carpaccio

leek caper emulsion - aged sherry vinegar - sunchoke chips - pecorino fiore sardo

SHELLFISH PLATTERS

Oysters / Shrimp / Alaskan King Crab / Ceviché

Cocktail sauce - mignonette - lemon dijonnaise. Medium | Large

RAW BAR*

Half Chilled Lobster

Alaskan King Crab

Ceviche

lime - red onion - choclo

Oysters on a Half Shell

Mignonette - cocktail sauce - lemon. Half Dozen / Dozen

Shrimp Cocktail

cocktail sauce - lemon

STK*

SMALL

Filet Medallion 6 Oz

Skirt Steak 8 Oz

Loin Strip 10 Oz

MEDIUM

Filet 10 Oz

Sirloin 16 Oz

Bone-In Filet 14 Oz

Dry-Aged Delmonico 14 Oz

boneless ribeye - generous marbling - decadent & tender

LARGE

Dry-Aged Bone-In Strip 18 Oz

also known as the NY strip - tender & full-flavored

Bone-In Rib Steak 20 Oz

Dry-Aged Porterhouse 28 Oz

"king of steaks" - combination of NY striploin & filet mignon

TOPPINGS

Peppercorn Crusted

Truffle Butter

Foie Gras

Foie Gras Butter

Shrimp

King Crab

King Crab "Oscar"

Lobster

SAUCES

STK

STK Bold

Au Poivre

Horseradish

Chimichurri

Blue Butter

Béarnaise

Red Wine

ENTRÉES

Boulder Natural Chicken

aji amarillo - hatch green chilies - golden carolina rice - smoked delicata squash - cilantro

Colorado Rack of Lamb

chili rub - parsnip purée - roasted baby beets - lamb jus

Braised Short Rib

jalapeño cheddar grits - roasted pepper relish - crispy shallots - red wine glaze

Chilean Sea Bass

burnt cipolini onions - carrot purée - kumquats - espelette pepper

Market Fish

Bison NY Strip Steak

vanilla sunchoke purée - roasted maitake mushrooms - black currants - jus

SIDES

Creamy Yukon Potatoes

Mac & Cheese

Parmesan Truffle Fries

Broccolini

Brussels Sprouts

Charred Cauliflower

Creamed Spinach

Wild Mushrooms

Jalapeño Cheddar Grits

Tater Tots

Truffled Twice Baked Potato