



**JUMBO SHRIMP COCKTAIL**  
cocktail sauce 24

**OYSTERS\*\***  
selection of East & West coast 1/2 DOZ 20 / DOZ 38

**LOBSTER COCKTAIL**  
cocktail sauce 26

**-SEAFOOD PLATTERS-**

Jumbo Shrimp, Oyster Selection, Crab Meat, Littleneck Clams, Lobster

FOR ONE 36 / FOR TWO 66 / FOR THREE 102

**-APPETIZERS-**

**GRILLED BACON**  
Double cut bacon, parsley, garlic and sherry vinaigrette 12

**TUNA TARTARE\***  
hand chopped "Ahi" tuna, avocado, soy lime dressing, served with potato gaufrettes 21

**CRAB CAKE**  
pan seared jumbo lump crab cake, lemon mayonnaise, radish salad 19

**STEAK TARTARE\***  
hand cut filet mignon, traditional garnishes, country bread 18

**ROASTED BEETS**  
marinated roasted beets, haricots verts, belgian endive, gorgonzola cheese, mache and candied walnuts 14

**-SALADS-**

**CHOPPED VEGETABLE**  
iceberg, frisee and raddichio with oregano mustard vinaigrette, red onion, avocado, cucumber, tomato, kalamata olive, heart of palm, radishes, sweet yellow corn, feta cheese 15

**BIBB LETTUCE**  
manchego cheese, sliced beets, breakfast radishes, fine herbs, dijon vinaigrette 12

**BURRATA & WATERMELON SALAD**  
prosciutto, asparagus, pickled tomatoes, basil oil, rose vinaigrette 18

**CAESAR**  
chopped romaine, caesar dressing, crispy parmesan, and parmesan crouton 14

**BABY SPINACH**  
baby spinach, sliced button mushrooms, red onion, crumbled bacon, chopped egg, croutons, maytag blue, bacon-red wine vinaigrette 13

**LOBSTER SALAD "COBB" STYLE**  
bibb, radicchio, watercress and frisee with avocado, cheddar, crispy pancetta, buttermilk ranch dressing, half of a 1 3/4 lb lobster 25



**-STEAK CUTS-**

All of our beef is USDA Prime or 100% Naturally Raised Certified Black Angus, the finest available. We naturally age our beef for maximum tenderness and flavor before broiling at 1700 degrees and finish with herb butter.

CUT	WEIGHT	PRICE
<b>NY STRIP</b> 28-day dry aged	16oz	51
<b>KANSAS CITY</b> 28-day dry aged Prime bone-in strip	20oz	59
<b>COWBOY</b> bone-in rib eye	22oz	54
<b>PORTERHOUSE (for two)</b> 28-day dry aged Prime	36oz	94
<b>FILET MIGNON</b>	12oz	50
<b>HANGER</b> Prime	10oz	32

**STEAK SAUCES**

STEAK ~ HORSERADISH ~ BLUE CHEESE ~ 3 MUSTARDS  
BBQ ~ PEPPERCORN ~ BEARNAISE ~ RED WINE ~ CHIMICHURRI

**-AMERICAN KOBE-**

Known for its intense flavor and supreme tenderness. These "American-style Kobe" beef cattle are fed a natural diet of barley, golden wheat straw, alfalfa hay, and Idaho potatoes.

CUT	WEIGHT	PRICE
<b>RIB EYE</b> boneless	12oz	94
<b>TOP CAP</b> boneless	10oz	84
<b>SKIRT</b> boneless	10oz	48

**-SIDES-**

<b>ONION RINGS</b>	11
<b>CREAMED SPINACH</b>	12
<b>GRILLED ASPARAGUS</b>	12
<b>BRUSSELS SPROUTS</b> bacon, chipolini onions	12
<b>MASHED POTATOES</b> plain or truffled (+3)	11
<b>FRENCH FRIES</b> cilantro mayonnaise	11
<b>POTATO SKINS</b>	11
<b>IDAHO BAKED POTATO</b> fully loaded	11
<b>POTATO GRATIN</b>	12
<b>STUFFED MUSHROOM CAPS</b>	11
<b>HEN OF THE WOODS MUSHROOMS</b>	13



**DOVER SOLE**  
sautéed filet of dover sole with soy caper brown butter 53

**BRANZINO**  
grilled branzino with braised artichokes, fried artichokes, garlic chips and parsley puree 33

**AHI TUNA**  
ginger crusted Ahi tuna, spring onion-garlic jus 37

**MAINE LOBSTER**  
2lb. whole lobster split and roasted, served with lobster scented sauce americaine and fresh tarragon 55

**JUMBO SHRIMP**  
grilled U-10 shrimp, basil oil 35

**BRAISED SHORT RIBS**  
slowly oven braised black angus short ribs (3 short bones) in red wine, port, garlic-thyme brown butter and veal jus 35

**RACK OF LAMB**  
double cut rack of Colorado lamb with mint chimichurri 48

**ROAST CHICKEN**  
free range all-natural chicken, stuffed under the skin with preserved lemon, rosemary and breadcrumbs, natural jus 31

**VEAL CHOP**  
thick cut veal chop, roasted with a rosemary crust, confit garlic 47

**TEMPERATURE GUIDELINES**

**BLUE** - Very Red, Cold Center **RARE** - Red, Cool Center **MED RARE** - Red, Warm Center  
**MEDIUM** - Pink, Hot Center **MED WELL** - Dull Pink, Hot Center **WELL** - No Pink, Hot Center

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

\*\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked