



PRIME STEAK

EXECUTIVE CHEF **TOMMY CHAVEZ** - MENU 013

STARTERS

CAJUN FILET BITES – Tomatillo Salsa, Lime, Cilantro, Homemade Tortilla Chips 24

SALMON CROSTINI – House Tequila Cured Ora King Salmon, Chive Cream Cheese, Capers, Pickled Onion, Smoked Salt, Everything Crostini 22

O.G. ALMOND COCONUT PRAWNS – Creole Honey Mustard, Sliced Serrano Peppers 25

CHILE RELLENO – Mushrooms, Creamy Cheese Blend, Tortilla Sauce, Pico 22

CRISPY LOBSTER – House Made Pepper Jelly, Spicy Aioli 26

COFFEE RUBBED BACON – Red Eye Gravy, Fried Egg 26

BEEF CARPACCIO – Basil Aioli, Arugula, Parmesan, Olive Tapenade, Capers, Balsamic, Crostini 26

STEAKHOUSE SHRIMP COCKTAIL – Homemade Vodka Cocktail Sauce 24

PETITE SALADS

OLD SKOOL WEDGE - Iceberg Wedge, Point Reyes Blue Cheese Crumbles, Applewood Bacon, Tomatoes, Crispy Onions, Hard Cooked Egg, House Blue Cheese Dressing 15

13 CAESAR - Romaine, Kale, Radicchio, House Made Dressing, Crisp Breadcrumbs, Shaved Parmesan 15

BUTTER LETTUCE STACK – Tender Butter Lettuce, Shaved Red Onion, Heirloom Tomatoes. Point Reyes Blue Cheese, Shaved Radish, Sunflower Seeds, Cayenne Ranch 15

CLASSIC STEAKS

6oz Filet Mignon 44

8oz Filet Mignon 54

12oz Prime Harris Ranch New York Strip 58

16oz Prime Harris Ranch Ribeye 70

CHEF CUTS

20oz Prime Dry Aged Cowboy Ribeye

with Whistle Pig Bourbon Butter 95

42oz Prime Harris Ranch Porterhouse 120

TOMAHAWK RIBEYE

with Smoked Cedar Salt 125

ADDS

Point Reyes Blue Cheese Crust 7

New Mexico Hatch Green Chile Hollandaise 6

House Steak Sauce 4 / Peppercorn Sauce 6

Grilled Shrimp 10 / Cold Water Lobster Tail 55

SIDES

13 Au Gratin Potatoes 15 / Hand Cut French Fries 11

Jalapeño Cheddar Grits 13 / Garlic Mashed Potatoes 15

Seasonal Vegetables 15 / Cognac Mushrooms 14

Hatch Chile Mac & Cheese 15

(Add Cold Water Lobster Meat to MAC +20)

CHEF'S SPECIALTIES

FILET DIANE – 6oz Filet, Garlic Whipped Potatoes, Vegetable Garnish, Brandy Peppercorn Sauce 55 (Upgrade to 8oz for an additional 10)

BLACK COFFEE RUBBED RIBEYE – 16oz Prime Ribeye, Garlic Whipped Potatoes, Vegetable Garnish, Black Coffee BBQ Sauce, Tabasco Onion Strings 78

COLORADO HALF RACK OF LAMB – New Orleans Spiced Ratatouille, Chimichurri Sauce 64

CHEF'S SEAFOOD OF THE DAY – Hear About Today's Fresh Seafood Selection MP

CRISPY LEMON CHICKEN – Crispy Organic Chicken Breast, Asparagus, Tomatoes, Mushrooms, Green Onions, Fresh Pasta Tossed In Lemon Cream Sauce 38

CREOLE SMOTHERED SHRIMP & GRITS – Tomatillo Salsa, Jalapeno Cheddar Grits, Blistered Tomatoes 36

CAMPFIRE NEW YORK – 12oz Prime New York Strip, Creole Spiced, Campfire Vegetables, Garlic Whipped Potatoes, Remoulade, Crispy Shoestrings 70

LOBSTER SCAMPI – Buttered Lobster Tail, Mushroom, Tomato, Garlic, Green Onion, Capers, Basil, Chili Flakes, White Wine & Herb Butter, Tossed in Fresh Pasta 66

SALMON CREEK PORK CHOP – Whistle Pig Maple Glaze, Potato Au Gratin, Vegetable Garnish 40

PORCINI RUBBED FILET – 8oz Filet, Tomato Polenta, Vegetable Garnish, Bourbon Jus 68

TAGLIATELLE PASTA – Sautéed Mushrooms, Fresh Tomatoes, Pistachio Pesto, Fresh Pasta 28

FRIED CHICKEN SALAD – Buttermilk Marinated Fried Chicken, Crispy Greens, Marinated Tomatoes & Onions, Cucumbers, Pepper Jack, Cayenne Ranch 36