



EXECUTIVE CHEF **TOMMY CHAVEZ**

STARTERS

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

CREOLE SPICED HONEY SHRIMP – Sauteed Prawns, Creole Spice, Calabrian Honey Butter 24

MUSHROOM RAVIOLI – Sauteed Mushroom, Marsala Cream Sauce, Shaved Parmesan 24
- CRISPY LOBSTER** – House Made Pepper Jelly, Spicy Aioli 26

13 BACON – Jalapeno Jelly, Crisp Cabbage, Jalapeno & Apple Slaw 26

STEAKHOUSE SHRIMP COCKTAIL – Homemade Vodka Cocktail Sauce 24
- CHILE RELLENO** – Ground Beef Picadillo, Fresh Vegetable, Pepperjack Cheese, Hatch New Mexico Red Chile Sauce, Pico De Gallo 22

PETITE SALADS

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

OLD SKOOL WEDGE – Iceberg, Point Reyes Blue Cheese Crumbles, Bacon, Tomatoes, Crispy Onions, Soft Cooked Egg, House Blue Cheese Dressing 15
- 13 GREENS** – Fresh Greens, Cucumbers, Shaved Red Onion, Tomatoes, Creole Spiced Croutons, Lemon Vinaigrette 15

CLASSIC STEAKS

- 6oz Harris Ranch Filet Mignon** 44
- 8oz Harris Ranch 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 / Chimichurri 6
- New Mexico Hatch Green Chile Hollandaise 6
- House Steak Sauce 4 / Peppercorn Sauce 6
- Grilled Shrimp 10 / Cold Water Lobster Tail 55

SIDES

- Potato Au Gratin 15
- Creamed Spinach 13
- 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, Whipped Potatoes, Vegetable Garnish, Black Coffee BBQ Sauce, Tabasco Onion Strings 78

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

PAN ROASTED MARY’S CHICKEN BREAST – Roasted Potatoes and Vegetables, Chimichurri 38

COLORADO LAMB CHOPS– Shawarma Spiced Lamb, Turmeric Rice, Pistachio Pesto, Tzatziki 64

SHRIMP & GRITS – Creole Spiced Shrimp, Crispy Bacon, Sauce Creole, Jalapeno Cheddar Grits 36
- CREOLE SPICED NEW YORK STRIP** – 12oz Prime New York Strip, Blue Cheese Glacage, Creamed Spinach, Homemade Fries, Worcestershire Reduction 70

LOBSTER SCAMPI – Cold Water Lobster Tail, Fresh Tomatoes, Mushrooms, Capers, Lemon Scampi Butter, White Wine, Fettuccine 66

BACON WRAPPED FILET – 8oz Applewood Bacon Wrapped Filet, Garlic Whipped Potatoes, Seasonal Vegetable Garnish, Bordelaise Sauce 68

FRIED CHICKEN SALAD – Buttermilk Marinated Fried Chicken, Crispy Greens, Marinated Tomatoes & Onions, Cucumbers, Pepper Jack, Cayenne Ranch 28

SPAGHETTI POMODORO – Balsamic Marinated Portobello, Homemade Tomato Sauce, Fresh Tomatoes, Spaghetti 28