



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

CHILI RELLENO – Ground Beef Picadillo, Pepper Jack Cheese, Fresh Vegetable, Hatch New Mexico Red Chili Sauce, Pico De Gallo 22

CRISPY LOBSTER – House Made Pepper Jelly, Spicy Aioli 26

CAJUN FILET BITES – House Made Creole BBQ Sauce, Grilled Culture Bakehouse Sourdough 26

STEAKHOUSE SHRIMP COCKTAIL – Homemade Vodka Cocktail Sauce 24

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

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