



PRIME STEAK

EXECUTIVE CHEF **TOMMY CHAVEZ**

STARTERS

13 CALAMARI – House Made Tarter Sauce, Creole Olive Salad 24

CAJUN FILET BITES – Tomatillo Salsa, Lime, Cilantro, House Made Tortilla Chips 26

CRISPY ROCK SHRIMP – Wild Gulf Rock Shrimp, House Made Pepper Jelly, Spicy Aioli 28

MUSHROOM RAVIOLI – Sauteed Mushroom, Marsala Cream Sauce, Shaved Parmesan 24

STEAKHOUSE SHRIMP COCKTAIL – Large Creole Spiced Shrimp, Homemade Vodka Cocktail Sauce 26

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

CULTURE BAKEHOUSE GRILLED SOURDOUGH – Calabrian Chile Butter, Olive Tapenade 10

SWEET POTATO FRIES – Brown Sugar & Cayenne Dust, Jalapeno Honey Aioli 15

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

PETITE SALADS

OLD SKOOL WEDGE – Iceberg, Point Reyes Blue Cheese Crumbles, Bacon, Tomatoes, Crispy Onions, Soft Cooked Egg, House Blue Cheese Dressing 15

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

13 CHOP CHOP – Mixed Greens & Iceberg, Radicchio, Pepperoncini, Chickpeas, Cherry Tomatoes, Provolone, Olives, Red Onions, Basil 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
Sliced with Smoked Cedar Salt 120

TOMAHAWK RIBEYE

Sliced with Smoked Cedar Salt 125

ADDS

Point Reyes Blue Cheese Crust 7

Chimichurri 6 / Bearnaise 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 12

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

COLORADO LAMB CHOPS– Pistachio Mint Pesto, Roasted Potatoes, Vegetable Garnish 64

SHRIMP & GRITS – Creole Spiced Shrimp, Crispy Bacon, Sauce Creole, Jalapeno Cheddar Grits 36

CRISPY LEMON CHICKEN – Pappardelle Pasta, Mushrooms, Tomatoes, Lemon Cream Sauce 38

CAMPFIRE NEW YORK – Creole Spiced New York Strip, Campfire Vegetables, Garlic Whipped Potatoes, Warm Remoulade, Crispy Onion Strings 70

LOBSTER SCAMPI– Fresh Tomatoes, Mushrooms, Capers, Lemons, Chile Butter, White Wine, Fettuccine 66

BACON WRAPPED FILET – 8oz Applewood Bacon Wrapped Filet, Roasted Potatoes, Creamed Spinach, Sauteed Mushrooms, Burgundy Sauce 68

KUNG PAO CAULIFLOWER FRIED RICE– Garlic, Ginger, Peanuts, Dried Chile, Korean Aioli, Kung Pao Sauce 28

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

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

A 20% service charge will be added to parties of 6 or more to support our staff.