



EXECUTIVE CHEF **TOMMY CHAVEZ**

STARTERS

- 13 CALAMARI** – House Made Tartar Sauce, Creole Olive Salad 24
- 13 BACON** – Jalapeño Jelly, Crisp Cabbage, Jalapeño & Apple Slaw 26
- 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
- STEAKHOUSE SHRIMP COCKTAIL** – Large Creole Spiced Shrimp, House Made 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
- MUSHROOM RAVIOLI** – Sautéed Mushroom, Marsala Cream Sauce, Shaved Parmesan 24

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

FRIED GOAT CHEESE SALAD – Fresh Mixed Greens, Toasted Pecans, Crisp Goat Cheese, Herb Vinaigrette, Croutons 16

CLASSIC STEAKS

- 6oz Harris Ranch Filet Mignon** 48
- 8oz Harris Ranch Filet Mignon** 58
- 12oz Prime Harris Ranch New York Strip** 62
- 16oz Prime Harris Ranch Ribeye** 75

CHEF CUTS

- 20oz Prime Dry Aged Cowboy Ribeye**
with Whistle Pig Bourbon Butter 95
- 42oz Prime Harris Ranch Porterhouse**
Sliced with Smoked Cedar Salt 130
- 52oz TOMAHAWK RIBEYE**
Sliced with Smoked Cedar Salt 135

ADDS

- Point Reyes Blue Cheese Crust 7
- Chimichurri 6 / Béarnaise 6
- House Steak Sauce 4 / Peppercorn Sauce 6
- Grilled Shrimp 12 / Cold Water Lobster Tail 55

SIDES 15

- Potato Au Gratin
- Creamed Spinach
- Hand-Cut French Fries
- Jalapeño Cheddar Grits
- Garlic Mashed Potatoes
- Seasonal Vegetables
- Sautéed Mushrooms
- Hatch Chile Mac & Cheese
- (Add Cold Water Lobster Tail Meat +25)

CHEF’S SPECIALTIES

- FILET DIANE** – 6oz Filet, Garlic Whipped Potatoes, Vegetable Garnish, Brandy Peppercorn Sauce 58
(Upgrade to 8oz for an additional 10)

BLACK COFFEE RUBBED RIBEYE – 16oz Prime Ribeye, Whipped Potatoes, Vegetable Garnish, Black Coffee BBQ Sauce, Onion Strings 82

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

GNOCCHI & DUCK RAGU – Slow Braised Maple Leaf Duck, Parmesan & Crisp Breadcrumbs 38

BACON WRAPPED FILET – 8oz Applewood Bacon Wrapped Filet, Roasted Potatoes, Creamed Spinach, Sautéed Mushrooms, Burgundy Sauce 72

FRIED CHICKEN SALAD – Buttermilk Fried Jidori Chicken, Crisp Greens, Marinated Tomatoes & Onion, Cucumber, Pepper Jack, Cayenne Ranch 32
- CAMPFIRE NEW YORK** – Creole Spiced New York Strip, Campfire Vegetables, Garlic Whipped Potatoes, Warm Remoulade, Crispy Onion Strings 72

COLORADO LAMB CHOPS– Creole Smothered White Beans, Spiced Pecans, Bourbon Glaze, Seasonal Vegetable Garnish 68

ROASTED JIDORI HALF CHICKEN– Garlic Whipped Potatoes, Seasonal Vegetable Garnish, Pan Jus 40

LOBSTER PASTA – Cold Water Lobster Tail, Crisp Guanciale, Zesty Tomato Sauce, Bucatini Pasta 66

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

PAPPARDELLE BOLOGNESE – Vegetarian Mushroom Bolognese, Papparadelle, Parmesan 32

CHICKEN MARSALA– Sautéed Jidori Breast, Fresh Pasta, Creamy Mushroom Marsala Sauce 38

"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.