

# STARTERS

**Beef Tallow Cuddle** 10

House Made Herb Focaccia

**Truffle Fries** 16

Garlic Aioli

**Crab Cake** 24

Dijon Aioli | Arugula Salad | Corn Relish

**Rainbow Carrots** 18

Roasted | Goat Cheese Fondue | Pistachio

**Pork Belly** 19

Slow Cooked | Bourbon Glazed | Sweet & Savory

**Lobster Cargot** 24

Butter Poached Lobster | Garlic Parsley Butter | Toast

**Beef Wellington Bites** 25

Foraged Mushroom Duxelle | Prosciutto | Zip Sauce

# COLD BAR

**Oysters on the Half Shell** 24

6 Oysters | Cocktail Sauce | Horseradish | Champagne Mignonette

**Colossal Shrimp Cocktail** 22

5 Jumbo Shrimp | Cocktail Sauce | Lemon

**Ahi Tuna Tower** 25

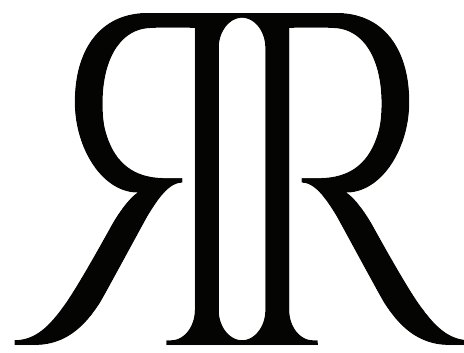
Avocado | Ginger Ponzu | Sesame Seeds | Crispy Wontons

**Chilled Shellfish** MKT

King Crab Legs | Colossal Shrimp

Lobster Tail | Tuna Tartare | Oysters

**Platter** (serves 4) | **Tower** (serves 8)



# STEAKS & CHOPS

Our steaks are 100% USDA Certified Angus single sourced out of Greeley, Colorado.  
We generously season our steaks and broil at 1200 degrees.  
We do not & respectfully will not guarantee any steaks ordered MW or above.

**Petit Filet Mignon** 59  
8 oz | HAB

**Filet Mignon** 65  
10oz | HAB

**Ribeye** 68  
16 oz | HAB

**Cowboy Ribeye** 109  
22 oz | USDA Prime

**Miyazakigyu** 165  
A5 Wagyu | 6 oz | Striploin

**Tableside Chateaubriand** 289  
Chateaubriand Prepared Tableside (3-4 people)  
30 oz Barrel Cut HAB Filet | Bernaise | Zip Sauce | Pick 2 Sides

**Tomahawk** 145  
40oz | USDA Prime

**New York Strip** 78  
16 oz | HAB

**Dry Aged NY Strip** 88  
14 oz | USDA Prime

**Elk Chop** 81  
16 oz | Blackberry Demi

## ENHANCEMENTS:

Pork Belly & Blue Cheese 12 | Truffle Crust 6 | Blue Cheese Crust 6 | Maitre d Butter 5

Lobster Tail 41 | King Crab Legs MKT | Crab Oscar 14 | Caramelized Onion 6

# CHEF'S SPECIALTIES

**Maple Glazed Salmon** 44

Crispy Brussels Sprouts | Delicata Squash & Caramelized Onion Hash | Dijon Sauce

**Chilean Sea Bass** 56

Lemon Parsley Risotto | Sauteed Spinach | Crispy Onions | Sherry Beurre Blanc

**Lobster Pasta** 55

Poached Lobster | Bucatini Pasta | White Wine | Tomato | Asparagus | Charred Lemon

**Surf & Turf** 95

8oz Filet | Lobster Tail | Drawn Butter | Zip Sauce

**Roasted Half Chicken** 34

Crispy Skin | Charred Asparagus | Foraged Mushroom Cream Sauce

**Sea Scallops** 54

Creamy Polenta | Sauteed Arugula | Bacon Chutney | Blackberry Jam

# SOUP

**French Onion Soup** 12

Melted Gruyere | Puff Pastry Shell

# SALAD

**Tableside Caesar Salad** 15/person

Signature Caesar Salad Prepared and Served  
Tableside

**Bleu Wedge** 14

Baby Gem Lettuce | Marinated Tomatoes  
Red Onion | Crisp Pork Belly | Bleu Cheese Dressing

# SHAREABLE SIDES

**Gruyere Potatoes Au Gratin** 15

**Truffle Mac & Cheese** 15

**Lobster Mac & Cheese** 37

**Loaded Baked Potato** 14

**Potatoes Romanoff** 15

**Chili Crisp Broccolini** 14

**Wild Mushrooms** 14

**Asparagus** 14

**Brussels Sprouts** 15

**\*\*ALL STEAKS SERVED WITH OUR SIGNATURE ZIP SAUCE\*\***