



STARTERS

Beef Tallow Candle 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 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****