

# APPETIZERS

## **CHARRED DRUNKEN SHRIMP 18**

Zucchini & Squash Noodles, White Wine,  
Garlic, Red Chili Flakes, Crostini

## **HERITAGE BERKSHIRE PORK BELLY 16**

Fig-Yuzu Marmalade, Red Cabbage Kraut,  
Pickled Vegetables, Grain Mustard

## **JUMBO BACON WRAPPED SCALLOPS 20**

Sweet & Savory Mango Chutney

## **CHARRED MEDITERRANEAN OCTOPUS 16**

Kalamata Preserved Lemon Puree, Quinoa Tabouli

## **CRAB CAKE 18**

House Made Corn Remoulade

## **A5 PORTABELLO BRUCHETTA 16**

Grilled Crostini, Pan Seared A5 Carpaccio

# SOUP & SALAD

## **SOUP DU JOUR**

### **THE WEDGE 10**

Baby Iceberg, House Made Bacon Bits,  
Heirloom Tomatoes, Toast Points,  
Blue Cheese Dressing

### **HOUSE SALAD 8**

Baby Greens, Grape Tomato, Cucumber, Radish,  
Dried Cherries, Candied Pecans,  
Blueberry-Ice Wine Vinaigrette

### **HEIRLOOM TOMATO & BUFFALO BURRATA 12**

Pickled Red Onion, Prosciutto,  
Fire Roasted Red Pepper Vinaigrette

### **CLASSIC CAESAR 9**

Crisp Romaine Hearts, Parmesan,  
Garlic Herb Croutons

# HOUSE SPECIALTIES

## **SURF & TURF 52**

Petite Filet Mignon, Choice of 6oz Lobster Tail or 2 Scallops,  
Grilled Asparagus & Garlic Mashed

## **THE BOURBON COWBOY 58**

Bone In Ribeye, Bourbon Bacon Blue Cheese Butter,  
Boursin Mashed, Seasonal Vegetables

## **THE CHARRED MANHATTAN CUT #7 STRIP 56**

8 oz #7 N.Y. Strip, Truffled Goat Cheese Butter, Minus 8  
Beer Gastrique, Grilled Asparagus & Garlic Mashed

## **SLICED #4 N.Y. STRIP 46**

Potato Au Gratin, Port Demi Cream Sauce,  
Seasonal Vegetables

## **ROASTED CHICKEN & PANZANELLA SALAD 24**

1/2 All Natural Chicken, Arugula, Ovalini Mozzarella,  
Red Onion, Tomato, Crostini, Red Wine Vinaigrette

## **COLORADO LAMB CHOP ENTREE 54**

Parmesan Risotto Cakes, Seasonal Vegetables,  
Mushroom Port Demi Cream Sauce

## **SEARED ORGANIC SALMON 36**

Garlic Herbed Roasted Fingerling Potatoes,  
Seasonal Vegetables, Béarnaise

**BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF ANY PERSON IN YOUR PARTY HAS A  
FOOD ALLERGY**

\*Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk products may increase your risk of food borne illnesses, especially if you have certain medical conditions.

**A split charge of 10.00 will be applied to entrees that are split between guests**

# A' LA CARTE FROM THE SEA

CATCH OF THE DAY (MP)

ORGANIC SALMON 26

JUMBO SEA SCALLOPS (4) 32

TWIN 6oz COLD WATER LOBSTER TAILS 36

# A' LA CARTE FROM THE LAND

BASEBALL SIRLOIN 22

TOMAHAWK RIBEYE 80

6 oz PETITE FILET MIGNON 39

8 oz MANHATTAN #7 NEW YORK STRIP 45

10 oz FILET MIGNON 62

16 oz #7 NEW YORK STRIP 88

12 oz #4 N.Y. STRIP 38

COLORADO FRENCHED LAMB CHOPS 48

BUTCHER'S CUT BONE-IN RIBEYE 52

6 oz JAPANESE WAGYU A5 N.Y. STRIP 75

12 oz HERITAGE BERKSHIRE RIB CHOP 24

## AVAILABLE TEMPERATURES

Our steaks are char-broiled at 1200 + degrees

PITTSBURGH STYLE - CHARRED OUT-SIDE, RAW - RARE CENTER

RARE - Cooked Outside, RAW - RARE CENTER

MEDIUM RARE - JUICY, WARM RED CENTER

MEDIUM - JUICY, WARM PINK CENTER

MEDIUM WELL - JUICES ARE DRYING UP, SLIGHT PINK CENTER

WELL DONE - COOKED THROUGH

## STYLES

OSCAR - Blue Crab, Béarnaise Sauce 12

SMOTHERED - Mushrooms, Demi-Glace 6

SURF & TURF - Choice of 6oz Maine Lobster Tail  
,  
or 2 Scallops 16

FRENCH - Seared Foie Gras,  
Demi-Glace 15

## SAUCES 4

DEMI GLACE ~ AU POIVRE ~ BOURBON BACON BLUE CHEESE BUTTER~ BÉARNAISE  
TRUFFLE GOAT CHEESE BUTTER ~ LEMON ROASTED GARLIC COMPOTE

## CAST IRON SIDES 8

Potato, Bacon & Cheese Au Gratin

Grilled Asparagus & Sea Salt

Garlic Mashed Potatoes

Roasted Carrots

Boursin Creamed Spinach

Truffled Steak House Mushrooms

Andouille & Jalapeno Charred Corn

Seasonal Vegetables

Honey Butter Balsamic Bacon Brussel Sprouts

French Fries/Truffle Fries

## BETWEEN THE BUNS "WAGYU CRAFT BURGERS"

All Burgers are 8 oz, Served on Brioche Bun with L.T.O.P. and Choice of French Fries or Truffle Fries

NAKED BURGER – Plain Burger NAKED 20

JALAPENO & JACK BURGER – Jalapeno & Pepper Jack Cheese 20

BACON & CHEDDAR BURGER – Apple Wood Smoked Bacon & Cheddar cheese 20

SMOTHERED BURGER – Mushrooms, Swiss Cheese & Demi-Glace 20

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