



Appetizers

Tableside Guacamole 15

Prepared at your table and served with fresh warm tortilla chips.

Shrimp en Brochette 14

Four Prawns stuffed with horseradish, wrapped in applewood smoked bacon and fried. Served with horseradish sauce.

Calamari 11

Tender Calamari hand-breaded and fried to a light golden brown. Served with dipping sauces.

Shrimp Cocktail 12

Four Prawns poached in a Citrus Fumet. Served with House-made cocktail sauce.

Crab Cakes 14

Lump Blue Fin, Scallions, Soy Sauce, Lemon, pan seared and baked to a golden brown. Served with a charred lemon aioli.

Steakhouse Meatball 11

9oz house ground lamb, pork, and beef with marinara sauce, focaccia bread, and Grana Padano cheese.

From the Butcher**

All Steaks are served plain or with a Steak Topper

**These items come with a House Salad, Starch and the Veggie D'Jour.

Butter Filet* 42

7oz Cedar River Farms

Glass Wine Recommendation

Troublemaker/Silver Palm

Bottle Wine Recommendation

.375 Amarone/Prisoner

Bone-in Ribeye* 45

18oz Certified Angus Beef

Glass Wine Recommendation

Silver Palm Cab/Murphy Goode Blend

Bottle Wine Recommendation

Jordan Cab/Duckhorn Cab

New York Strip* 35

11oz Certified Angus Beef

Glass Wine Recommendation

Sterling Merlot/La Crema Pinot

Bottle Wine Recommendation

.375 MT. Veeder Cab/.375 Alex Vly Cab

Prime-Cut Porterhouse* 59

24oz Prime Porterhouse

Glass Wine Recommendation

Silver Palm Cab/Piatelli Malbec

Bottle Wine Recommendation

.375 Alex Vly Cab/Duckhorn Cab

Cedar River Farms Prime Rib*

16oz King Cut 44

12oz Queen Cut 36

Glass Wine Recommendation

Chronic P Syrah/Murphy Blend

Bottle Wine Recommendation

.375 Emeritus Pinot/.375 T. Amarone

Slow Roasted St. Louis Ribs

Full Rack 32

Half Rack 27

Glass Wine Recommendation

La Crema Pinot/Two Rivers Syrah

Bottle Wine Recommendation

.375 Emeritus Pinot/.375 T. Amarone

Colorado Lamb Chops* 46

Summit Creek Lamb served with a Port Wine Demi Glace.

Glass Wine Recommendation

La Crema Pinot/Chronic P. Syrah

Bottle Wine Recommendation

.375 Emeritus Pinot/Ruffino Chianti Classico

Pork Belly 30

Slow Roasted Pork served with steamed rice and topped with Soy Braising Jus.

Glass Wine Recommendation

La Crema Pinot/Sterling Merlot

Bottle Wine Recommendation

.375 Emeritus Pinot/.375 T. Amarone

Steak Toppers

Bordelaise

Smoked Blue Cheese Butter

Onion Marmalade

Roasted Garlic, Parsley Lemon Zest

Steak Toppers with an upcharge.

3oz Lobster Tail Market Price

3 Jumbo Shrimp w/Scampi Sauce 8

Oscar 2oz Backfin Crab Topped with Bearnaise* 8

Some items may take a bit longer due to temperature, the cut, and type of meat.

Seafood^{**}

****These items come with a House Salad, Starch and the Veggie D'Jour.**

Alaskan King Crab Market Price

1lb Alaskan Split Crab boiled in Old Bay Seasoning and an Ale Beer.

Glass Wine Recommendation

Kim Crow Sauv Blanc/Orvieto Classico

Bottle Wine Recommendation

.375 Emeritus Pinot/Franciscan Chard

Big Ol' Shrimp 30

Five Butterflied Prawns lightly breaded and fried. Served with House-made Cocktail Sauce.

Glass Wine Recommendation

La Crema Chard/Franciscan Chard

Bottle Wine Recommendation

.375 Emeritus Pinot/Franciscan Chard

Salmon Picatta 30

7oz House Cut pan seared & served with Picatta Sauce.

Glass Wine Recommendation

GL - La Crema Pinot/Franciscan Chard

Bottle Wine Recommendation

.375 T. Amarone/Kim Crow Sauv Blanc

Poultry^{**} & Pasta

****These items come with a House Salad, Starch and the Veggie D'Jour.**

Half Chicken Confit 32

Red Bird Farms, slow cooked in duck fat, blue corn tempura, and Pueblo chili gastrique

Glass Wine Recommendation

La Crema Pinot/Chronic P. Sirah

Bottle Wine Recommendation

.375 Amarone/Ruffino Chianti Classico

Bucatini Carbonara 28

Pancetta & Red Onion sautéed with a Carbonara Sauce, topped with Fresh Grana Padano & Black Pepper.

Glass Wine Recommendation

La Crema Pinot/Silver Plum Cab

Bottle Wine Recommendation

.375 T. Amarone/Jordan Cab

Ala Carte Sides

Pan Seared Asparagus 5

Creamed Spinach 5

Steak Fries 5

Parmesan Truffle Fries 7

Balsamic Roasted Mushrooms 5

Fried Brussel Sprouts w/Bacon Vinaigrette 7

Wild Rice, Baked Potato, or Roasted

Garlic Mashed Potato 5

Lobster Tail Market Price

6.5oz Butterfly Lobster Tail boiled in Old Bay Seasoning and an Ale Beer.

Glass Wine Recommendation

Franciscan Chard/Orvieto Classico

Bottle Wine Recommendation

La Crema Chard/Kim Crow Sauv Blanc

Halibut 35

6oz Filet pan seared & served with Soy & Sake Burblanc.

Glass Wine Recommendation

Kim Crow Sauv Blanc/Orvieto Classico

Bottle Wine Recommendation

.375 Emeritus Pinot/Franciscan Chard

10-12oz Lobster Tail

10-12oz Lobster Tail boiled in Old Bay Seasoning and an Ale Beer. Served Ala Carte.

Glass Wine Recommendation

Franciscan Chard/Orvieto Classico

Bottle Wine Recommendation

La Crema Chard/Kim Crow Sauv Blanc

Chicken Marsala 30

8oz Red Bird Farms Airline Chicken Breast pan seared and served with an Oyster Mushroom Marsala Sauce.

Glass Wine Recommendation -

La Crema Pinot/La Crema Chard

Bottle Wine Recommendation

.375 Emeritus Pinot/Ruffino Chianti Classico

Pappardelle Italian Sausage 30

Italian Sausage, Red Onion, & Spinach sautéed with a splash of White Wine and Marinara.

Glass Wine Recommendation

La Crema Pinot/Troublemaker

Bottle Wine Recommendation

Jordan Cab/Duckhorn Cab

Salads

Caesar Salad 10

Bacon Wedge Salad 11

Soup & Salad 10

Add Protein to any salad

Chicken 7 - Salmon 11

Shrimp 15 - Lobster Tail - 30

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

****These items come with a House Salad, Starch and the Veggie D'Jour.**