



APPETIZERS

Chicken Liver Mousse	\$15
Huckleberry Compote Pickled Mustard Seeds Grilled Sourdough	
Smoked Trout Rillettes	\$18
House Smoked Rocky Mountain Trout Crème Fraîche Caviar Hand-Cut Chips	
Elk Tenderloin Tartare*	\$22
Cured Egg Yolk Crispy Capers Shallot Preserved Lemon Gnocco Frito	
Tinned Fish & Toast	*market price
Selection of Seafood Conserva Olive Tapenade Ciabatta Toast Housemade Hot Sauce	
Lobster Mac and Cheese	\$26
Fresh Maine Lobster Mascarpone Chive	
Roasted Bone Marrow	\$22
Parsley Gremolata Chili Crunch Sourdough Toast	
Tempura Fried Morning Dew Mushrooms	\$15
Chili Crunch Aioli	
Bison & Lamb Kofta Skewers	\$24
Chimichurri Cilantro Yogurt	

SALADS

Classic Caesar*	\$15
Romaine Ciabatta Croutons Anchovy Dressing Grana Padano Boquerones	
Steakhouse Wedge	\$17
Baby Iceberg Neuskies Bacon Chopped Egg Red Onion Gorgonzola Housemade Croutons Buttermilk Dressing	
Arugula	\$14
Pickled Red Onion Grana Padano Crispy Quinoa Red Wine Vinaigrette	

SIDES \$10

Yukon Gold Mashed Potatoes Heirloom Grits Grilled Asparagus Mustard Spaetzle Roasted Seasonal Vegetables Hand Cut Fries
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SAUCES & BUTTERS \$5

Sauces
Bearnaise Hollandaise Au Poivre House Steak
Butters
Cognac Shallot Gorgonzola Truffle Bone Marrow

BUTCHER BLOCK

8 oz Snake River Farms Coulotte Gold*	\$45
10 oz Reminisce Ranch Tenderloin*	\$78
16 oz Bone-In Dry Aged Buffalo NY Strip*	\$78
8 oz Bison Tenderloin*	\$68
22 oz. Bone-In Dry Aged Cowboy Ribeye*	\$98

Please Inquire About Off Menu Cuts

Salt Block Plating

— All steaks can be served on a 600-degree Pink Himalayan Salt Block. Steaks will arrive rare and cook up to your preferred temperature at the table. —

ENTRÉES

Grilled Atlantic Salmon*	\$35
Heirloom Grits Brown Butter Carrots Arugula Crispy Quinoa Sauce Gribiche	
Roasted Rack of Colorado Lamb*	\$49
Root Vegetables and Greens Heirloom Potatoes Roasted Garlic Mint Chermoulah Preserved Lemon Fin Herbs	
Pan Roasted Jidori Half Chicken	\$39
Mustard Spaetzle Grilled Asparagus Sauce Chasseur	
Butternut Squash Gnocchi	\$28
Brown Butter Pine Nuts Caramelized Onions Grana Padano Crispy Sage	
Red Lentil Falafel	\$28
Hot Honey Cauliflower Couscous Candied Butternut Squash Cilantro Yogurt Puffed Grains	

SHARED PLATES

Rocky Mountain Elk Chateaubriand*	\$95
Heirloom Potatoes Root Vegetables Roasted Garlic Bone Marrow Bearnaise	
Braised Bison Short Rib	\$89
Cipollini Onions Heirloom Carrots Roasted Garlic Burgundy Bison Jus	

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

**Checks may be split evenly, with a maximum of four cards.

*20% gratuity will be added to parties of 5 or more.

*We are happy to split dishes upon request, per an additional \$3

*2% Kitchen Appreciation Fund is added to every bill. You can ask to have this removed if you don't agree.