

APPETIZERS

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

SALADS

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

SIDES \$10

Yukon Gold Mashed Potatoes | Heirloom Grits | Grilled Asparagus Mustard Spaetzle | Roasted Seasonal Vegetables | Hand Cut Fries

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

SHARED PLATES

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

*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.