

APPETIZERS

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| Chicken Liver Mousse | \$15 |
| <i>Huckleberry Compote Pickled Mustard Seeds Grilled Sourdough</i> | |
| Smoked Trout Rillettes | \$18 |
| <i>House Smoked Rocky Mountain Trout Caviar Crème Fraîche Chives Housemade Chips</i> | |
| Elk Tenderloin Tartare | \$22 |
| <i>Cured Egg Yolk Dijon Capers Shallot Gnocco Frito</i> | |
| Lobster Mac and Cheese | \$26 |
| <i>Maine Lobster Mascarpone Chive</i> | |
| Roasted Bone Marrow | \$22 |
| <i>Parsley Gremolata Chili Crunch Sourdough Toast</i> | |
| Tempura Fried Morning Dew Mushrooms | \$17 |
| <i>Chili Crunch Aioli</i> | |
| Bison & Lamb Kofta Skewers | \$25 |
| <i>Chimichurri Cilantro Yogurt</i> | |

RAW BAR

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| Tinned Fish & Toast | \$MP |
| <i>Assorted Tinned Fish Olive Tapenade Ciabatta Toast Housemade Hot Sauce</i> | |
| Market Oysters | 4.50ea \$25 ½ Dozen |
| <i>Oysters, Mignonet, House Cocktail Sauce</i> | |
| Caviar Service | \$150 |
| <i>Caviar Crème Fraîche Chives House Made Chips</i> | |

SALADS

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| Steakhouse Wedge | \$19 |
| <i>Baby Iceberg Neuskies Bacon Chopped Egg Red Onion Gorgonzola Housemade Croutons Buttermilk Dressing</i> | |
| Vertical Harvest Spicy Greens | \$17 |
| <i>Pickled Red Onion Grana Padano Crispy Quinoa Red Wine Vinaigrette</i> | |
| Classic Caesar* | \$15 |
| <i>Romaine Focaccia Croutons Anchovy Dressing Grana Padano Boquerones</i> | |

SIDES \$10

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

BUTCHER BLOCK

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| 10 oz Snake River Farms Coulotte* | \$65 |
| 8 oz Reminisce Ranch Tenderloin* | \$78 |
| 16 oz Bone-In Dry Aged Buffalo NY Strip* | \$85 |
| 12 oz Snake River Farms NY Strip* | \$95 |
| 7 oz Bison Filet Mignon* | \$72 |
| 20 oz Reminisce Ranch Ribeye* | \$109 |
| 40 oz Dry Aged Tomahawk Ribeye* | \$225 |

Please Inquire About Off Menu Cuts

Salt Block Plating

All steaks can be served on a 600-degree Himalayan Salt Block
\$5

SAUCES & BUTTERS \$5

*Bearnaise | Hollandaise | Au Poivre | House Steak Chimichurri | Gribiche | Chasseur
Cognac Shallot | Gorgonzola | Truffle Bone Marrow*

ENTRÉES

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| Grilled Skuna Bay Salmon* | \$39 |
| <i>Heirloom Grits Brown Butter Carrots Spicy Greens Citrus Gribiche Crispy Quinoa</i> | |
| Pan Roasted Jidori Half Chicken | \$39 |
| <i>Mustard Spaetzle Grilled Asparagus Sauce Chasseur</i> | |
| Butternut Squash Gnocchi | \$32 |
| <i>Brown Butter Pine Nuts Shallots Garlic Grana Padano Crispy Sage</i> | |
| Red Lentil Falafel | \$32 |
| <i>Hot Honey Cauliflower Couscous Candied Butternut Squash Cilantro Yogurt</i> | |
| Roasted Rack of Colorado Lamb* | \$55 |
| <i>Roasted Heirloom Potatoes Root Vegetables Mint Chermoulah Burgundy Demi</i> | |
| Braised Bison Short Rib | \$65 |
| <i>Grilled Asparagus Cipollini Onions Heirloom Carrots Whipped Yukon Gold Potatoes Burgundy Bison Jus</i> | |
| Rocky Mountain Elk Chateaubriand* | \$95 |
| <i>12 oz Center Cut Filet Heirloom Potatoes Root Vegetables Bearnaise</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 for an additional \$3.

*2% Kitchen Appreciation Fund is added to every bill.