

SMALL PLATES

Steakhouse Wedge	\$16
<i>Butter Lettuce Blue Cheese Dressing Bacon Heirloom Cherry Tomatoes Point Reyes Blue Cheese</i>	
Classic Caesar	\$17
<i>Frisee Caesar Dressing Grilled Lemon Crispy Prosciutto Grated Grana Padana Boqueron's</i>	
Spinach Salad	\$17
<i>Crumbled Goat Cheese Pickled Red Onions Strawberries Caramelized Shallot Balsamic Vinaigrette Candied Pecans</i>	
Beef Tartare*	\$23
<i>Prime Beef Filet Nikiri Sesame Seeds Chives Fried Wontons</i>	
Bone Marrow	\$20
<i>Calabrian Chile Crust Micro Greens 460 Baguette *Bowmore 15 Sherry Cask Scotch Luge +\$12</i>	
Oysters On The Half Shell *	
<i>West Coast Oysters Served With An Orange Rosemary Espuma Half Dozen - \$27 Dozen - \$54 — Available only Friday through Sunday</i>	
Salmon Crudo	\$19
<i>Citrus Ginger Ponzu Charred Leaks Blood Orange Supremes</i>	

ENTRÉES

6oz North American White Tail Venison	\$56
<i>Port And Juniper Reduction Toasted Cous Cous Carrots</i>	
14oz Heluka Pork Tomahawk	\$45
<i>Maple Rum Glaze Garlic Mashed Potatoes Broccolini</i>	
14oz Rocky Mountain Elk T-Bone	\$68
<i>Bada Bing Cherry & Espresso Chutney Smashed Fingerling Potatoes Roasted Romanesco</i>	
Salmon Roulade	\$49
<i>Brown Sugar Tequila Charred Blood Orange Crispy Rice Cake Broccolini</i>	
Into The Garden	\$40
<i>Roasted Romanesco Steak Romanesco "Cous Cous" Golden Raisins Morning Dew Mushrooms Heirloom Carrots Chimichurri</i>	

SIDES A LA CARTE

Lobster Mac & Cheese	\$17
<i>Smoked Cheddar Mornay Maine Lobster Claw Meat Cavatappi Pasta Herb Panko Crust</i>	
Waffle Fries	\$12
<i>Side of Animal Sauce & Ketchup</i>	
Loaded Hasselback Confit Potato	\$16
<i>Duck Fat Confit Sour Cream Smoked Cheddar Bacon Green Onion</i>	
Sautéed Crimini Mushrooms	\$14
<i>Garlic Shallot Brandy Demi Glace</i>	
Grilled Broccolini	\$12
Mashed Red Potatoes	\$12
<i>Roasted Garlic Chives</i>	
Roasted Romanesco	\$14
<i>Aleppo Chimichurri</i>	

STEAKS A LA CARTE

12oz Beef New York Strip	\$56
<i>-Colorado</i>	
8oz Beef Tenderloin	\$62
<i>-Idaho/Montana</i>	
8oz Sirloin Bavette	\$42
<i>-Montana</i>	
20oz Dry Aged Bone In Ribeye	\$69
<i>-Montana</i>	
18oz Dry Aged Bone In Bison NY Strip	\$69
<i>-Montana</i>	
40oz Dry Aged Bone In Tomahawk	\$250
<i>-Montana *Comes With Two Sides</i>	
3oz Miyazaki A5 Wagyu Tenderloin	\$100
<i>Miyazaki, Japan *Served On A Salt Block And Choice Of Sauce</i>	

Salt Block Plating

All Steaks Can Be Plated On a 600 Degree Himalayan Salt Block Upon Request

FINISHING TOUCHES

Sauces

Brandy Peppercorn Demi Glace	\$9
Chimichurri	\$7
Hollandaise	\$7

Butters

Truffle Butter	\$8
Black Garlic Miso Butter	\$6
House Butter	\$4
Three Onion Butter	\$5
Bone Marrow Bacon Butter	\$8
Flight Of Three	\$16
Flight Of Four	\$23

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. ****Any item "split" will be subject to a \$3 split charge.*