

• APPETIZERS AND SHARES •

Prime Carpaccio .....	\$13
red chile cured egg yolk, micro basil, lemon aioli	
Branding Iron Onion Rings .....	\$14
house made steak sauce, ketchup	
Shrimp Cocktail .....	\$15
mezcal cocktail sauce	
Roasted Bone Marrow .....	\$14
beef bacon bourbon jam, cornbread crumble pickled red onion, toasted baguette <i>+ Redemption Bourbon Whiskey Luge \$10</i>	

The Standoff .....	\$12
beef bacon vs. pork bacon <i>+ Love our bacon? Take it home with you, just \$10 per pound!</i>	
Tex-Mex Mussels .....	\$18
PEI Mussels, hatch green chile butter, shiner bock toasted baguette	
Jumbo Lump Crab Cakes .....	\$19
smoked onion remoulade, fine herb and jicama slaw preserved lemon	

• SOUP AND SALADS •

Corn and Green Chile Chowder .....	\$11
chive and chile oil	
Market House Salad .....	\$10
radishes, cherry tomatoes, sunflower seeds, sweet onion vinaigrette	
Wedge .....	\$12
baby iceberg, bacon, red onion, tomatoes, blue cheese crumbles, smoky blue cheese dressing	

Knife and Fork Caesar .....	\$12
baby romaine, parmesan, white anchovy, croutons	
Bacon and Butter .....	\$14
butter lettuce, house cured bacon, citrus goat cheese, chile lime pepitas, ancho chile buttermilk dressing <i>+ substitute beef bacon add \$2</i>	

• ENTRÉES •

Pan Roasted Bass .....	\$33
roasted potato, house cured bacon, snap peas, cherry peppers, dill caper crema	
Green Chile Harissa Cauliflower .....	\$26
carrot and ginger purée, mushroom "scallops"	
Sticky Icky BBQ Chicken .....	\$29
kimchi potato salad	
Rosejat Lobster de Fideos .....	\$42
two butter poached lobster tails, toasted fideos, tarragon emulsion, lemon and herb aioli	

PRIME STEAKS & CHOPS

7 oz Filet .....	\$39	20 oz Cowboy Ribeye .....	\$55
14 oz New York Strip .....	\$45	24 oz Porterhouse .....	MP
Spiced Colorado Lamb T-Bones .....	\$32	<i>+ limited availability</i>	

RARE: COOL RED CENTER ~ MEDIUM RARE: WARM RED CENTER ~ MEDIUM: HOT RED CENTER ~ MEDIUM WELL: HOT PINK CENTER  
WELL DONE: COOKED THROUGH

• OVER THE TOP •

Crab Oscar .....	\$12	Lobster Oscar .....	\$16
Lobster Tail .....	\$21	Crab Cake Oscar .....	\$14

• ENHANCEMENTS \$4 •

Béarnaise  
Truffle Butter  
Peppercorn Demi

Horseradish Caramel  
Smoked Blue Cheese Butter  
Roasted Fresno Chimichurri

Caramelized Onion Demi  
House Made Steak Sauce  
Sauce Flight \$14

• SIDES •

Harissa Cauliflower \$9  
Green Chile Risotto \$10  
House Cut French Fries \$9  
Parmesan Truffle Fries \$14

Lobster Mac \$25  
Sautéed Asparagus \$9  
Roasted Mushrooms \$12  
Olive Oil Whipped Potatoes \$10

Mac N' Jack \$11  
Sautéed Spinach \$9  
Boursin Creamed Spinach \$12

EXECUTIVE CHEF / OWNER KATHLEEN CROOK AND TEAM

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.