

• APPETIZERS AND SHARES •

Prime Steak Tartare ..... \$19  
 cornichon relish, red chile cured egg yolk, beef fat  
 crackers

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  
 + *Redemption Bourbon Whiskey Luge \$10*

The Standoff ..... \$12  
 beef bacon vs. pork bacon  
 + *Love our bacon? Take it home with you, just \$10 per pound!*

Tex-Mex Mussels ..... \$18  
 PEI Mussels, hatch green chile butter, shiner bock  
 toasted baguette

Jumbo Lump Crab Cakes ..... \$19  
 smoked onion remoulade, kohlrabi and radish slaw  
 toasted cumin vinaigrette

• 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  
 + *substitute beef bacon add \$2*

• ENTRÉES •

Potato Crusted Bass ..... \$35  
 creamed peas and leeks, wild mushroom and black garlic crème fraîche

Wild Mushroom Tortelloni ..... \$29  
 roasted delicata squash, cherry bomb peppers, parmesan broth

Pan Roasted Duck ..... \$37  
 white cheddar grits, braised collard greens, sauerkraut slaw, ancho honey gastrique

Lobster de Fideos ..... \$42  
 two butter poached lobster tails, toasted fideos, herb emulsion, lemon aioli

PRIME STEAKS & CHOPS

7 oz Filet ..... \$39

14 oz New York Strip ..... \$45

Spiced Colorado Lamb T-Bones ..... \$32

20 oz Cowboy Ribeye ..... \$55

24 oz Porterhouse ..... MP  
 + *limited availability*

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	Horseradish Caramel	Caramelized Onion Demi
Truffle Butter	Smoked Blue Cheese Butter	House Made Steak Sauce
Peppercorn Demi	Roasted Fresno Chimichurri	Sauce Flight \$15

• SIDES •

Green Chile Risotto \$10	Lobster Mac \$25	Mac N' Jack \$11
Smoky Brussel Sprouts \$9	Sautéed Asparagus \$9	Sautéed Spinach \$9
House Cut French Fries \$9	Roasted Mushrooms \$12	Boursin Creamed Spinach \$12
Parmesan Truffle Fries \$14	Olive Oil Whipped Potatoes \$10	

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.