

• APPETIZERS AND SHARES •

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| 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 + <i>Redemption Bourbon Whiskey Luge</i> \$10 | |

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| The Standoff | \$13 |
| 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 | \$22 |
| whole grain mustard crème, arugula and spinach salad, orange vinaigrette | |

• SOUP AND SALADS •

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| Spring Pea Soup | \$12 |
| orange crème fraîche | |
| Wedge | \$13 |
| baby iceberg, house bacon, red onion, tomatoes blue cheese crumbles, smoky blue cheese dressing | |

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

• ENTRÉES •

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|---|------|
| Pan Roasted Halibut | \$37 |
| southern style black eyed peas, habanero corn reduction , fried okra | |
| Half Baked Chicken | \$31 |
| whipped potatoes, asparagus, chicken chile jus | |
| Moroccan Spaghetti and Meatballs | \$35 |
| lamb meatballs, house made spaghetti, piñon nuts, herbed yogurt, cherry and chile gastrique | |
| Yellow Lobster Adobo | \$48 |
| two butter poached lobster tails, fried black rice, pickled fresno | |

PRIME STEAKS & CHOPS

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| 7 oz Prime Filet Mignon | \$45 | 20 oz Prime Cowboy Ribeye | \$60 |
| 14 oz Prime New York Strip | \$52 | 24 oz Prime Porterhouse | MP |
| 16 oz Prime Kansas City Strip | \$55 | + <i>limited availability</i> | |
| Spiced Colorado Lamb T-Bones | \$35 | New Mexico Chop | MP |
| | | + <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 | \$23 | Crab Cake Oscar | \$14 |

• ENHANCEMENTS \$4 •

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|-----------------|----------------------------|------------------------|
| Béarnaise | Horseradish Caramel | Caramelized Onion Demi |
| Truffle Butter | Smoked Blue Cheese Butter | House Made Steak Sauce |
| Peppercorn Demi | Roasted Fresno Chimichurri | Sauce Flight \$16 |

• SIDES •

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|---------------------------------|------------------------------|--------------------------------|
| Green Chile Risotto \$10 | Cacio e Pepe Grits \$11 | Mac N' Jack \$11 |
| Parmesan Truffle Fries \$14 | Sautéed Asparagus \$9 | Sautéed Spinach \$9 |
| House Cut French Fries \$9 | Roasted Mushrooms \$12 | Chicken Fried Lobster Mac \$35 |
| Olive Oil Whipped Potatoes \$10 | Boursin Creamed Spinach \$12 | |

EXECUTIVE CHEF / OWNER KATHLEEN CROOK AND TEAM

We're proud to support our friends both near and far who help us to provide a superior product
Urban Rebel Farms, NM ~ Santa Fe Olive Oil, NM ~ Sungreen Living Foods, NM ~ Growing Opportunities, NM ~ Wellfleet Shellfish Company, MA

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.