

• 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
- Jumbo Lump Crab Cakes \$22
whole grain mustard remoulade, watercress salad orange vinaigrette

- The Standoff \$13
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
- Roasted Bone Marrow \$14
tomato and beef bacon bourbon jam, cornbread crumble, pickled red onion, toasted baguette
+ Redemption Bourbon Whiskey Luge \$10

• SOUP AND SALADS •

- New Mexico Tomato Gazpacho \$12
cucumber, mint, santa fe olive oil
- Wedge \$13
baby iceberg, house 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 •

- 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 & CUTS

- | | |
|--|---|
| <ul style="list-style-type: none"> 7 oz Prime Filet Mignon \$45 10 oz Prime Flat Iron \$40 14 oz Prime New York Strip \$52 Spiced Colorado Lamb T-Bones \$35 | <ul style="list-style-type: none"> 20 oz Prime Cowboy Ribeye \$60 24 oz Prime Porterhouse MP
<i>+ limited availability</i> New Mexico Cut 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 •

- | | |
|--|--|
| <ul style="list-style-type: none"> Crab Oscar \$12 Lobster Tail \$23 | <ul style="list-style-type: none"> Lobster Oscar \$16 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 \$16 |

• SIDES •

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

EXECUTIVE CHEF / OWNER ~ KATHLEEN CROOK

SOUS CHEF ~ JIM WILLIAMSON

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.