

• APPETIZERS AND SHARES •

- Prime Steak Tartare \$19
truffled aioli, 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, frisée salad
blackened dijon 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
beef bacon bourbon jam, cornbread crumble, pickled
red onion, toasted baguette
+ Redemption Bourbon Whiskey Luge \$10

• SOUP AND SALADS •

- Vichyssoise \$12
red chile popcorn
- 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 Wild Bass \$37
black barley bone marrow risotto, sauce verte
- Half Baked Chicken \$31
whipped potatoes, asparagus, chicken chile jus
- Beef Belly Cavatelli \$35
braised beef belly, house made cavatelli pasta, whipped horseradish crème fraîche
- Yellow Lobster Adobo \$48
two butter poached lobster tails, fried black rice, pickled fresno

PRIME STEAKS & CUTS

- 7 oz Prime Filet Mignon \$45
- 10 oz Prime Flat Iron \$40
- 14 oz Prime New York Strip \$55
- Spiced Colorado Lamb T-Bones \$35
- 18 oz Prime Cowboy Ribeye \$65
- 24 oz Prime Porterhouse MP
+ limited availability
- New Mexico Cut 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 \$23
- 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 \$16

• SIDES •

- Green Chile Risotto \$11
- House Cut French Fries \$10
- Parmesan Truffle Fries \$15
- Buttery Whipped Potatoes \$10

- Sautéed Asparagus \$9
- Boursin Creamed Spinach \$12
- Roasted Mushrooms \$12
- Sautéed Spinach \$9

- Mac N' Jack \$11
- Smoked Cauliflower \$11
aleppo pepper cashew cream
- Chicken Fried Lobster Mac \$35

PROPRIETORS ~ CHEF KATHLEEN CROOK AND KRISTINA GOODE

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

SPLIT CHARGES MAY APPLY | 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.