

• APPETIZERS AND SHARES •

Prime Steak Tartare \$21
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 \$24
bagna cauda, lemon remoulade, fennel and herb salad

The Standoff \$14
beef bacon vs. pork bacon
+ Love our bacon? Take it home with you, just \$10 per pound!

Tex-Mex Mussels \$19
PEI Mussels, hatch green chile butter, shiner bock
toasted baguette

Smoked Bone Marrow \$14
bbq spiced, texas giardiniera, buttery toast
+ Redemption Bourbon Whiskey Luge \$10

• SOUP AND SALADS •

New Mexico Tomato Salad \$15
heirloom tomatoes, tomatillos, watermelon radish
green chile piñon nuts, oaxacan cheese, blue corn
croutons, chive ash vinaigrette

Wedge \$13
baby iceberg, house bacon, red onion tomatoes, blue
cheese crumbles, smoky blue cheese dressing

Knife and Fork Caesar \$12
baby romaine, parmesan 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 •

Amaranth Crusted Fish \$36
crushed peas, carrot brodo, baby carrots, fines herbs

Citrus Bourbon Glazed Chicken \$34
confit fingerling potatoes, lemon thyme demi, candied pecan salad

House Made Stradette Sugo \$35
smoked prime new york strip, crushed tomato, parmesan

Pan Roasted Scallops \$38
coconut and lime rice, caribbean ginger sauce, tapioca crisp

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 Tail \$23

Lobster Oscar \$16

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

Whipped Potatoes \$10

Sautéed Spinach \$9

Sautéed Asparagus \$9

Roasted Mushrooms \$13

Boursin Creamed Spinach \$12

Mac N' Jack \$11

Broccoli Chile Gratin \$13

Chicken Fried Lobster Mac \$35

Roasted Romesco Potatoes \$10

PROPRIETORS ~ CHEF KATHLEEN CROOK & KRISTINA GOODE

CHEF DE CUISINE ~ CLAY GARLOW