

• APPETIZERS AND SHARES •

Prime Steak Tartare \$21
 mustard seed cured egg yolk, calabrian chile aioli
 shaved manchego, crostini

Tex-Mex Mussels \$20
 PEI Mussels, hatch green chile butter, shiner bock
 toasted baguette

Jumbo Lump Crab Cakes \$24
 bagna cauda, lemon remoulade, fennel and herb salad

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

The Standoff \$14
 beef bacon vs. pork bacon
 + *Love our bacon? Take it home with you, just \$12 per pound!*

Branding Iron Onion Rings \$14
 house made steak sauce, ketchup

Shrimp Cocktail \$15
 mezcal cocktail sauce

Spanish Octopus \$18
 braised beans and tomatoes, smoked pork broth
 griddled sourdough

• SOUP AND SALADS •

Rustic Potato Soup \$12
 beef bacon, pickled pepper, garlic confit relish

Smoked Beet Hasselback \$11
 lime and guajillo yogurt, candied cashew crumble

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

Bacon and Butter \$14
 butter lettuce, house cured bacon, citrus goat
 cheese, chile lime pepitas, ancho chile buttermilk
 dressing
 + *substitute beef bacon add \$2*

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

• ENTRÉES •

Grilled Swordfish \$38
 toasted farro, roasted tomato and garlic confit, harissa pine nuts, fennel purée

Bourbon Glazed Chicken \$35
 truffled mac and cheese, bacon braised greens

Braised Elk Shank \$44
 marscapone polenta, sauce espagnole, gremolata

Seafood Newburg Pasta \$48
 house made tagliatelle, lobster, crab, shrimp, sherry cream, calabrian chile breadcrumb

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 \$37

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

Sautéed Haricot Verts \$10

Chicken Fried Lobster Mac \$35

Charred Radicchio \$11
 blue cheese fondue

PROPRIETORS ~ CHEF KATHLEEN CROOK & KRISTINA GOODE

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.