

• APPETIZERS AND SHARES •

Branding Iron Onion Rings	\$14
house made steak sauce, ketchup	
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
lemon remoulade, fennel and herb salad	
Shrimp Cocktail	\$15
mezcal cocktail sauce	

The Standoff	\$14
beef bacon vs. pork bacon <i>+ Love our bacon? Take it home with you, just \$12 per pound!</i>	
Burrata and Tomatoes	\$18
buttered tomatoes, ginger, lemongrass, warm baguette	
Peruvian Ceviche	\$21
halibut, aji amarillo broth, avocado, cilantro, house potato chips	
Smoked Bone Marrow	\$14
bbq spiced, texas giardiniera, buttery toast <i>+ Redemption Bourbon Whiskey Luge \$10</i>	

• SALADS •

Wedge	\$13
baby iceberg, house bacon, red onion, tomatoes blue cheese crumbles, smoky blue cheese dressing	
Radish and Cucumber	\$13
black sesame yogurt, pickled red onion, black and white sesame seeds, togarashi peanuts	

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

Crispy Skin Sea Bass	\$38
coconut rice, caramelized ginger and shallots, cilantro, fermented pepper relish	
What the Duck?	\$40
pan roasted duck breast, duck fat fried rice, orange duck jus, micro wasabi	
Half Baked Chicken	\$35
herb roasted potatoes, arugula salad, chicken jus	
Roasted Lobster Tail	\$48
sweet corn purée, summer vegetable succotash	

PRIME STEAKS & CUTS

7 oz Prime Filet Mignon	\$48	18 oz Prime Cowboy Ribeye	\$65
10 oz Prime Flat Iron	\$42	24 oz Prime Porterhouse	MP
14 oz Prime New York Strip	\$55	<i>+ limited availability</i>	
Spiced Colorado Lamb T-Bones	\$39	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 •

Crab Oscar	\$12	Lobster Oscar	\$16
Lobster Tail	\$23	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 \$11	Sautéed Spinach \$9	Mac N' Jack \$11
House Cut French Fries \$10	Sautéed Asparagus \$10	Whipped Potatoes \$10
Parmesan Truffle Fries \$15	Roasted Mushrooms \$13	Chicken Fried Lobster Mac \$35
Boursin Creamed Spinach \$12	Elote Style Creamed Corn \$11	Roasted Baby Carrots \$12
		harissa goat cheese, cashews

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.