

• APPETIZERS AND SHARES •

Branding Iron Onion Rings .....	\$16
house made steak sauce, ketchup	
Prime Steak Tartare .....	\$21
black truffle aioli, wagyu beef powder, rosemary oil sourdough	
Pan Seared Foie Gras .....	\$23
blueberry jam, roasted peanut crumble, brioche toast	
Jumbo Lump Crab Cakes .....	\$24
whole grain mustard crema, malt vinegar potato chips	
Shrimp Cocktail .....	\$15
mezcal cocktail sauce	

The Standoff .....	\$16
beef bacon vs. pork bacon <i>+ Love our bacon? Take it home with you, just \$14 per pound!</i>	
Tex-Mex Mussels .....	\$22
PEI Mussels, green chile butter, shiner bock beer toasted baguette	
Hot Baked Crab Dip .....	\$21
house crostini	
Smoked Bone Marrow .....	\$14
bbq spiced, texas giardiniera, buttery toast <i>+ Redemption Bourbon Whiskey Luge \$10</i>	

• SOUP & SALADS •

New England Clam Chowder .....	\$15
green chile hushpuppy	
Wedge .....	\$14
baby iceberg, house bacon, red onion, tomatoes blue cheese crumbles, smoky blue cheese dressing	

Knife and Fork Caesar .....	\$13
baby romaine, parmesan croutons	
Bacon and Butter .....	\$15
butter lettuce, house bacon, citrus goat cheese, chile lime pepitas, ancho chile buttermilk dressing <i>+ substitute beef bacon add \$2</i>	

• ENTRÉES •

Seared Tuna Au Poivre .....	\$39
roasted tomatoes, confit potatoes, watercress, horseradish nage	
Half Baked Chicken .....	\$35
whipped potatoes, bacon and mushroom jus	
Smoked Lamb Belly Fettuccine .....	\$40
fresh egg, peas, pecorino	
Arroz con Bogavante .....	\$42
lobster, shrimp, mussels, bomba rice, saffron and tomato broth	

PRIME STEAKS & CUTS

7 oz Prime Filet Mignon .....	\$48
10 oz Prime Flat Iron .....	\$42
14 oz Prime New York Strip .....	\$55
Spiced Colorado Lamb T-Bones .....	\$39

Prime Cowboy Ribeye .....	\$65
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 •

Crab Oscar .....	\$13
Lobster Tail .....	\$25

Lobster Oscar .....	\$17
Crab Cake Oscar .....	\$15

• 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 \$13
House Cut French Fries \$12
Parmesan Truffle Fries \$15
Boursin Creamed Spinach \$13

Sautéed Spinach \$10
Sautéed Asparagus \$12
Roasted Mushrooms \$14
Crispy Brussels Sprouts \$13

Mac N' Jack \$12
Whipped Potatoes \$11
Loaded Mashed Potatoes \$15
Chicken Fried Lobster Mac \$40

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.