



STEAKHOUSE MENU

STARTERS

SHRIMP COCKTAIL ^(GF) - 17
tequila lime cocktail sauce

BLUE CRAB CAKE - 18
pickled tomatoes, fresh lemon, dill

CALAMARI - 14
marinara, lemon

PRETZEL KNOTS - 13
whole grain mustard, local ale cheese

PORK BELLY STEAK ^(GF) - 13
crispy brie, honey ajo drizzle

SOUP

FRENCH ONION SOUP ^(GF) - 11
melted gruyère, crouton

SALADS

GARDEN BEET SALAD ^(GF) - 14
trio of beets, orange supremes, vanilla balsamic, arugula, fromage forte

CLASSIC CAESAR - 14
garlicky croutons, parmesan

ICEBERG WEDGE ^(GF) - 14
tomato, shaved red onion, lemon buttermilk dressing, blue cheese, bacon vinaigrette

SIDE DISHES

VEGETABLES GRILLED ASPARAGUS ^(GF) - 17
béarnaise

WILD MUSHROOMS ^(GF) - 12
sherry vinegar, fresh herbs

POTATOES & PASTA WHIPPED YUKON MASH ^(GF) - 12
sawatch butter, whole milk

LEMON HERB RISOTTO ^(GF) - 12
fresh herbs, white wine, parmesan reggiano

We strive to source the best products and showcase the bounty of Colorado. Our USDA Prime steaks are hand carved in-house to the highest standards.

BUTCHER SHOP

FILET MIGNON* ^(GF) 8oz. 48 | 12oz. 59

AKAUSHI WAGYŪ NEW YORK* ^(GF) 14oz. - 65

RIB EYE* ^(GF) 16oz. - 63

TOPPERS & ADD-ONS

GORGONZOLA CRUST - 6 CRAB OSCAR ^(GF) - 22

ADDITIONAL SAUCES - 5

chimichurri ^(GF) | bearnaise ^(GF) | bordelaise | cognac peppercorn

THE SUNDAY PRIME RIB* ^(GF) 16oz - 48
cauliflower mashed, broccolini, yorkshire pudding, creamy horseradish, au jus
SUNDAYS ONLY, WHILE SUPPLIES LAST

STEAK TEMPERATURES

RARE: cool red center MEDIUM RARE: warm red center
MEDIUM: warm red/pink center MEDIUM/WELL: hot pink center

SPECIALTIES

OSCAR MEDALLIONS* - 49
hand carved filet, bearnaise, asparagus, jumbo lump crab

CHICKEN VALDOSTANO ^(GF) - 32
spinach, fontina, proscuitto, fingerling potatoes, marsala jus

DUET OF DUCK ^(GF) - 42
crispy duck breast, 6-hour confit leg, gnocchi, butternut squash, apricot-fig chutney

SEAFOOD

BLACKENED AHI* ^(GF) - 41
sandalwood rub, haricot verte, house smoked lardon, sake mustard

SALMON OSCAR* ^(GF) - 41
pan seared atlantic salmon served oscar style

ALASKAN HALIBUT* - 46
fennel asparagus salad, tarragon vinaigrette

SEASONAL ROASTED VEGETABLES ^(GF) - 12
chef's selection

CHARRED MISO CAULIFLOWER - 14
caramelized onion, cashews

LOADED TWICE BAKED POTATO ^(GF) - 13
smoked bacon, curled scallions

TRUFFLE PARMESAN FRIES - 14
white truffle oil, grated parmesan, parsley

CRISPY BRUSSELS ^(GF) - 14
pork belly, mai ploy-dashi

ASIAN BROCCOLINI ^(GF) - 14
ginger tamari, togarashi, almonds

CRAB TRIPLE CHEESE MAC - 28
gouda, cheddar, gruyere, jumbo crab



^(GF) These items are gluten free or can be prepared gluten free.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

FLYING HORSE SIGNATURES

OLD FASHIONED

dickel rye, house-made orange bitters,
luxardo cherries, orange

SUPERFRUIT COSMO

van gough blueberry acai vodka, triple sec,
pomegranate juice, berries

MILE HIGH MANHATTAN

breckenridge bourbon, amaro montenegro,
carpano antica formula

BARREL AGED NEGRONI

tanqueray, campari, carpano antica formula

RASPBERRY MOJITO

house-made raspberry syrup, mint,
silver rum, soda, lime

HOUSE-INFUSED MARTINIS

Appletini | Lemon Drop | Cosmopolitan

AUTUMN'S UP

CARAMEL APPLE MARTINI

citrus vodka, apple liqueur,
lemon, caramel

PUMPKIN SPICE WHITE RUSSIAN

vodka, kahlua, pumpkin cream

NEW YORK SOUR

bourbon, lemon, simple, red wine float

CRANBERRY GIN FIZZ

gin, house-made cranberry syrup,
lime, ginger ale

STRAWBERRY HIBISCUS MARGARITA

reposado tequila, house-made
strawberry syrup, lime, hibiscus

SOUTHSIDE

gin, lemon, lime, fresh mint, simple

CAMPFIRE SLING

maple syrup, chocolate, bourbon,
toasted orange, graham cracker

GOLDFINGER

grey goose orange, apple, apple cider simple,
luxardo maraschino, cinnamon

THE END OF THYME

gin, vodka, amaro montenegro, lemon,
house-made blueberry syrup, thyme

ALL SIGNATURE & AUTUMN COCKTAILS - 16

RED WINE

	6 oz	9 oz
Merlot HAHN <i>Napa, CA</i>	9	14
Malbec FINCA LAS MORAS <i>San Juan, AR</i>	12	18
Zinfandel ROSENBAUM <i>CA</i>	13	20
Pinot Noir ERATH "Resplendent", <i>OR</i>	14	22
Montepulciano CANTINA ZACCAGNINI <i>Abruzzo, IT</i>	14	22
Cabernet Sauvignon LOUIS MARTINI <i>Sonoma, CA</i>	14	22
Red Blend FESS PARKER <i>Central Coast, CA</i>	15	24
Tempranillo Tinto VIÑA SASTRE <i>Ribera Del Duero, SP</i>	15	24
Cabernet Sauvignon NINER <i>Paso Robles, CA</i>	17	26

WHITE WINE

	6 oz	9 oz
Chardonnay LINE 39 <i>CA</i>	9	14
Riesling KUNG FU GIRL <i>WA</i>	10	15
Pinot Grigio TIEFENBRUNNER <i>Trentino-Alto Adige, IT</i>	10	15
Sauvignon Blanc WITHER HILLS "Rarangi" <i>Marlborough, NZ</i>	12	18
Moscato d'Asti MICHELE CHIARLO "Nivole" <i>Piedmont, IT</i>	12	18
Rosè PEYRASSOL "La Croix" <i>IGP Méditerranée, FR</i>	12	18
Chardonnay CAMBRIA <i>Santa Maria Valley, CA</i>	13	20

BUBBLY

	6 oz
Prosecco LaMARCA <i>IT</i>	10
Branchetto D'Acqui BANFI "Rose Regale" <i>IT</i>	11
Blanc de Blancs SCHRAMSBERG <i>CA</i>	18

BOTTLED BEER & CIDER

BUD LIGHT , <i>MO</i>	5.5
COORS LIGHT , <i>CO</i>	5.5
DELIRIUM TREMENS , <i>BEL</i>	13
FLYING HORSE LAGER , <i>IND</i>	12
LAGUNITAS IPA , <i>CA</i>	7.5
MICHELOB ULTRA , <i>MO</i>	6
MODELO ESPECIAL , <i>MEX</i>	6
PAULANER HEFEWEIZEN , <i>GER</i>	7
STELLA ARTOIS , <i>BEL</i>	6.5
HARD CIDER, ROTATING SÉLECTION	7.5
HEINEKEN 0.0 , <i>NLD</i>	6