



THE STEAKHOUSE

STARTERS

PRAWN COCKTAIL (GF) - 25

limeade champagne granita,
atomic horseradish

CRAB CAKE FLIGHT - 22

a trio of pan-seared jumbo lump crab cakes

CALAMARI - 16

pickled peppers, marinara

SIGNATURE STEAK FRIES (GF) - 22

gorgonzola fondue, black pepper
candied bacon, truffle oil

BLISTERED SHISHITOS - 14

tamari glaze, sriracha aioli, sesame seeds

PRETZEL KNOTS - 14

whole grain mustard, local ale cheese

PORK BELLY STEAK (GF) - 16

crispy chicharron brie, honey ajo drizzle

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 (GF) - 6 CRAB OSCAR (GF) - 22

STEAK SAUCES - 5

confit garlic (GF) | bearnaise (GF) | bordelaise (GF) | cognac peppercorn (GF)

**THE SUNDAY
PRIME RIB*** (GF) 16oz - 60

cauliflower mashed, broccolini, yorkshire pudding,
creamy horseradish, au jus

SUNDAYS ONLY, WHILE SUPPLIES LAST

SOUPS & SALADS

FRENCH ONION SOUP (GF) - 11

melted gruyère, crouton

CLAM CHOWDER - 11

new england style, toasted sourdough

GARDEN BEET SALAD (GF) - 14

roasted beets, orange supremes, vanilla
balsamic, arugula, fromage forte

CLASSIC CAESAR - 14

garlicky croutons, parmesan

ICEBERG WEDGE (GF) - 14

black pepper candied bacon, tomato, shaved
red onion, gorgonzola, bacon vinaigrette

STEAK TEMPERATURES

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

SPECIALTIES

OSCAR MEDALLIONS* (GF) - 52

hand-carved filet, jumbo lump crab,
asparagus, bearnaise

ROASTED CHICKEN (GF) - 32

white cheddar grits, blistered brussels,
carrots, roasted chicken jus

DUET OF DUCK (GF) - 42

crispy duck breast, 6-hour confit leg,
gnocchi, butternut squash,
apricot-fig chutney

SEAFOOD

AHI TOGARASHI* (GF) - 48

sesame togarashi crust, pickled
veg, furikake sushi rice, sake dijon

SALMON OSCAR* (GF) - 42

pan-seared atlantic salmon,
jumbo lump crab, asparagus,
bearnaise

CHILEAN SEA BASS* - 54

butternut puree, herb mushroom
farro, brown butter beurre blanc

SIDE DISHES

VEGETABLES **GRILLED ASPARAGUS (GF) - 17**
bearnaise

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

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

CHARRED MISO CAULIFLOWER (GF) - 14
caramelized onion, cashews

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

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

LEMON HERB RISOTTO (GF) - 14
fresh herbs, white wine,
parmesan reggiano

GIANT STUFFED IDAHO BAKER (GF) - 13
bacon, cheese, sour cream, butter, chives

TRUFFLE PARMESAN FRIES (GF) - 15
white truffle oil, grated parmesan

**JUMBO LUMP 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

YEAR OF THE TIGER

CARAMEL APPLE MARTINI

citrus vodka, apple liqueur,
lemon, caramel

IRISH CREAM WHITE RUSSIAN

vodka, kahlua, irish 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

BLACK ROSE

gin, blackberry + rosemary, lemon

TRINITY

bourbon, christian brothers brandy,
taylor LBV port, maple,
green chartreuse or absinth

BEE'S KNEES

beeswax infused bourbon, brandy,
simple, bitter, orange

THE END OF THYME

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

ALL SIGNATURE & SEASONAL 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
Brachetto 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