



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 FRITES - 22

seared tenderloin, black pepper candied bacon,
gorgonzola fondue, truffle oil

BLISTERED SHISHITOS - 14

tamari glaze, sriracha aioli, sesame seeds

BUTTERNUT RAVIOLI - 12

spiced pine nuts, sage brown butter

PORK BELLY STEAK - 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

USDA PRIME BONE-IN RIBEYE* ^(GF) 22oz. - 70

USDA PRIME PORTERHOUSE* ^(GF) 28oz. - 95

TOPPERS & ADD-ONS

STEAK SAUCES ^(GF) - 5

CRAB OSCAR ^(GF) - 22

STEAK SAUCE SELECTION:

confit garlic ^(GF)

cognac peppercorn ^(GF)

gorgonzola fondue ^(GF)

bearnaise ^(GF)

bordelaise ^(GF)

SOUPS & SALADS

FRENCH ONION SOUP ^(GF) - 11

melted gruyère, crouton

CAPRESE ^(GF) - 14

buffalo mozzarella, tomato, spring mixed
greens, tondo, olive oil, sea salt, basil

GARDEN BEET SALAD ^(GF) - 14

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

CLASSIC CAESAR ^(GF) - 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 mignon, jumbo lump
crab, asparagus, bearnaise

ROASTED CHICKEN ^(GF) - 32

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

SHRIMP SCAMPI - 38

jumbo prawns, angel hair pasta,
asparagus, tomato, fresh herbs,
lemon caper beurre blanc

SEAFOOD

GRILLED MAHI MAHI* ^(GF) - 39

roasted garlic and black bean puree,
coconut rice, pineapple relish,
cilantro, lime

SALMON OSCAR* ^(GF) - 42

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

MISO BLACK COD* ^(GF) - 48

roasted sunchoke, serrano peppers,
sweet corn, blistered grape tomatoes

SIDE DISHES

VEGETABLES **GRILLED ASPARAGUS** ^(GF) - 17
béarnaise

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

ROASTED BROCCOLI ^(GF) - 12
garlic butter, parmesan, lemon zest

ROASTED CORN & SERRANO ^(GF) - 12
cotija, lime crème fraîche, cilantro

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

HARICOT VERT ^(GF) - 12
bacon, tomato, crispy onions

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

TRUFFLE PARMESAN FRIES - 15
white truffle oil, grated parmesan

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

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



^(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server.

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

CLASSIC COCKTAILS

RED SANGRIA - 14
 burgundy, apricot brandy, orange
 liqueur, fresh fruit

WHITE SANGRIA - 14
 chablis, vodka, peach schnapps,
 fresh fruit

HOUSE-INFUSED MARTINIS - 14
 Caramel Appletini | Lemon Drop | Cosmopolitan

FLYING HORSE SIGNATURES

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

MILE HIGH MANHATTAN
 breckenridge bourbon, amaro montenegro,
 carpano antica formula

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

BARREL AGED NEGRONI
 tanqueray, gin, campari, carpano antica formula

SUMMER SIPPERS

NEW YORK SOUR
 bourbon, lemon, simple, red wine float

WHITE HORSE
 gin, white cranberry juice, st. germaine, mint

**STRAWBERRY
 JALAPEÑO MARGARITA**
 tequila, lime juice, house-made
 strawberry syrup

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

GRAPEFRUIT BASIL MARTINI
 vodka, grapefruit juice, basil

ALL SIGNATURE & SUMMER SIPPER COCKTAILS - 16

RED WINE

	6 oz	9 oz
Merlot CHATEAU ST MICHELLE "Indian Wells" WA	12	18
Malbec FINCA EL ORIGEN Colonia Las Rosas, Uco Valley, AR	12	18
Cabernet Sauvignon KUNDE Sonoma, CA	12	18
Zinfandel ROSENBLUM CA	13	20
Pinot Noir ERATH "Resplendent" Willamette Valley, OR	14	22
Montepulciano CANTINA ZACCAGNINI Abruzzo, IT	14	22
Red Blend FESS PARKER "The Big Easy" Central Coast, CA	15	24
Tempranillo Tinto VIÑA SASTRE Ribera Del Duero, SP	15	24
Cabernet Sauvignon NINER Paso Robles, CA	17	26

WHITE WINE

	6 oz	9 oz
Rosè IL POGGIONE BRANCATO Montalcino, IT	6	9
Chardonnay LINE 39 CA	9	14
Riesling KUNG FU GIRL WA	10	15
Pinot Grigio TIEFENBRUNNER Trentino-Alto Adige, IT	10	15
Sauvignon Blanc BABICH Marlborough, NZ	12	18
Moscato d'Asti MICHELE CHIARLO "Nivole" Piedmont, IT	12	18
Chardonnay CAMBRIA Santa Maria Valley, CA	13	20

BUBBLY

	6 oz
Prosecco LaMARCA IT	10
Brachetto D'Acqui BANFI "Rose Regale" IT	11
Blanc de Blancs SCHRAMSBERG CA	18

BOTTLED BEER & CIDER

BUD LIGHT , MO	5.5
COORS LIGHT , CO	5.5
FLYING HORSE LAGER , IND	12
LAGUNITAS IPA , CA	7.5
MICHELOB ULTRA , MO	6
MODELO ESPECIAL , MEX	6
STELLA ARTOIS , BEL	6.5
HARD CIDER, ROTATING SÉLECTION	7.5
HEINEKEN 0.0 , NLD	6