

STARTERS

JUMBO SHRIMP COCKTAIL - zesty cocktail sauce	19
OYSTERS ON THE HALF SHELL* - tamarind jam	19
CHEF'S HOUSEMADE RAVIOLI - chef's choice daily	15
ROASTED BONE MARROW - ribeye mirepoix ragu, shallot cabernet, gremolata, focaccia toast	21
MUSHROOM BRUSCHETTA - shiitake, portabellini, white mushrooms, garlic-rubbed ciabatta	13
SPINACH & PROSCIUTTO FLATBREAD* - baby spinach, prosciutto di parma, mozzarella, fried egg	14
OYSTERS ROCKEFELLER* - half dozen	21
BACON-WRAPPED SCALLOPS - dayboat scallops, smoked bacon, parsnip purée, balsamic-maple glaze	22
CALAMARI & ROCK SHRIMP - frisée, avocado, cilantro, heirloom tomatoes	18
CRAB CAKE - oven-roasted crab cakes with mustard aioli	17

SHELLFISH TOWER

king crab claws, maine lobster, oysters and jumbo shrimp MP (minimum two people)

SOUPS & SALADS

LOBSTER & CORN CHOWDER - fresh lobster, sweet corn chowder	11
FRENCH ONION SOUP - crouton, gruyere cheese, swiss cheese	12
CAESAR - hearts of romaine, garlic & herb croutons, white anchovies, freshly grated parmesan cheese	12
LETTUCE WEDGE - a crisp wedge of iceberg lettuce, topped with bacon, tomato, egg and crumbled blue cheese, served with red wine vinaigrette or blue cheese dressing	11
BUTTER LETTUCE - strawberry, hearts of palm, balsamic vinaigrette, feta cheese	11
CAPRESE - fresh burrata mozzarella, heirloom tomatoes, basil pesto, balsamic	13

PHIL'S ENDIVE SALAD – OUR HOUSE SPECIALTY!

slab bacon, blue cheese, honeyed walnuts, sherry-shallot dressing 12

PASTA

SEAFOOD ALFREDO - fettuccini, rock shrimp, blue crab, calamari, parmesan	30
VEGETABLE RISOTTO - baby spinach, courgettes, baby carrots, red bell peppers, yellow squash, arborio rice	24
CHICKEN AND CHORIZO PASTA - grilled free-range chicken breast, spanish chorizo, marsala wine, strozzapreti pasta, sunblush tomatoes, mushrooms, grana padano	29
STEAK & SHRIMP RIGATONI - blackened sirloin, shrimp, smoked cream sauce, red bell peppers, celery, parmesan cheese	32
LAMB RAGU - braised colorado lamb shoulder, garden peas, fusilli pasta, grana padano	28

SEAFOOD

MARKET FRESH SEAFOOD SELECTION* - your server will describe Chef Joshua's selection and preparation	MP
SOLE PICCATA - petrale sole, roasted vegetables, piccata sauce	29
MEDITERRANEAN SEA BASS - lobster and fennel broth, spinach risotto	45
SALMON CAESAR* - grilled farm-raised salmon, braised romaine, warm caesar dressing, grana padano, white anchovies	28

LIVE MAINE LOBSTER

ALASKAN KING CRAB LEGS

AUSTRALIAN LOBSTER TAILS

all items are listed at market price

SPECIALTY MEATS

VEAL MARSALA - veal scaloppini, marsala mushroom sauce, parmesan mash	42
CHICKEN FILLIPO - free-range chicken breast, potato and vegetable cakes, herbed jus	32
STEAK PIZZAIOLA* - butter-seared sirloin, sautéed onions, peppers and mushrooms, marinara, smoked mozzarella, broccolini	38
SLOW-ROASTED THICK-CUT PRIME RIB* - yorkshire pudding, creamed spinach, roasted garlic mashed potatoes, onion gravy	50

FILET MIGNON

Center-cut from the finest Colorado beef

FILET MIGNON* - 8 oz.	47
FILET MIGNON* - 12 oz.	57

THE STEAKHOUSE EXPERIENCE*

8 oz. center-cut filet topped with crab meat and béarnaise
served with asparagus and roasted garlic mashed potatoes 65

STEAKS & CHOPS

Our steaks are aged a minimum of 30 days

GRASS-FED NEW YORK STRIP* - 16 oz.	85
PRIME NEW YORK STRIP* - 12 oz.	59
BONE-IN RIBEYE CHOP* - 24 oz.	58
VEAL CHOP* - 14 oz.	61

DRY-AGED

Our dry-aged meats are received within 10 days of harvest and aged
in-house for a minimum of 28 days

BONE-IN NEW YORK STRIP* - 18 oz.	64
T-BONE* - 20 oz.	70
MAPLE-BRINED KUROBUTA PORK CHOP* - 12 oz., apple-bacon chutney	29

36 OZ. CAB TOMAHAWK CHOP*

sautéed mushrooms, fresh-cut fries, roasted vegetables,
tarragon demi-glace, crispy shallots MP

TOPPINGS & SAUCES

SAUCES

Béarnaise	4
Peppercorn	4
Cabernet	4
Huckleberry Demi-Glace	4
Phil's Balsamic Steak Sauce	4
Bacon Sherry Vinaigrette	4
Trio of Sauces	6

TOPPINGS

Blue Cheese	6
Parmesan	6
Bone Marrow	11
Crab Florentine	16
Horseradish	5
Au Poivre	5

SIDE DISHES - 8 EACH

Sautéed Mushrooms	Roasted Garlic Whipped Potatoes	Sautéed Green Beans
Smoked Bacon & Cheddar Risotto	Fresh-Cut Fries	Baked Mac & Cheese
Giant Baked Potato	Roasted Vegetables	Seared Fingerling Potatoes
Grilled Asparagus-Hollandaise (seasonal)	Smoky Creamed Spinach Casserole	With Parmesan Aioli

Executive Chef: Craig Taylor Chef de Cuisine: Joshua Donnellan General Manager: Thomas Faneuff

vegan and gluten-free dishes are available; please ask your server

Extra plate charge 6.00

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.