

STARTERS

JUMBO SHRIMP COCKTAIL - zesty cocktail sauce	21
OYSTERS ON THE HALF SHELL* - tamarind jam	21
CHEF'S HOUSEMADE RAVIOLI - chef's choice daily	17
MUSHROOM BRUSCHETTA - shiitake, portabellini, white mushrooms, garlic-rubbed ciabatta	15
OYSTERS ROCKEFELLER* - half dozen	24
BACON-WRAPPED SCALLOPS - dayboat scallops, smoked bacon, parsnip purée, mustard veal jus	26
FRIED CALAMARI - cilantro-lime aioli, marinara	20
CRAB CAKE - oven-roasted crab cakes with mustard aioli	22

SHELLFISH TOWER

King crab, 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, gruyère 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	12
BUTTER LETTUCE - strawberry, hearts of palm, balsamic vinaigrette, feta cheese	12
CAPRESE - fresh burrata mozzarella, heirloom tomatoes, basil pesto, balsamic	14

PHIL'S ENDIVE SALAD – OUR HOUSE SPECIALTY!

slab bacon, blue cheese, honeyed walnuts, sherry-shallot dressing 14

PASTA

ROASTED VEGETABLE FUSILLI - baby spinach, courgettes, baby carrots, red bell peppers, yellow squash, garden peas, marinara, parmesan	24
SPICY ROCK SHRIMP, SCALLOP PENNE - rock shrimp, dayboat scallops, red chili flakes, cream, tomato sauce, vodka, penne pasta, grana padano	38
CHICKEN, BACON & MUSHROOM RISOTTO - grilled free-range chicken breast, smoked bacon, shiitake and white mushrooms, arborio rice, grana padano	32
STEAK & SHRIMP RIGATONI - blackened sirloin, shrimp, smoked cream sauce, red bell peppers, celery, parmesan cheese	34
LAMB RAGU - braised Colorado lamb shoulder, garden peas, fusilli pasta, grana padano	30

SEAFOOD

MARKET-FRESH SEAFOOD SELECTION* - your server will describe Chef Joshua's selection and preparation	MP
SOLE PICCATA - petrale sole, roasted vegetables, piccata sauce	34
MEDITERRANEAN SEA BASS - lobster and fennel broth, asparagus risotto	48
GRILLED SALMON* - farm-raised salmon, Spanish chorizo, fingerling potatoes, baby spinach	34

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 mashed	43
CHICKEN SALTIMBOCCA - free-range chicken breast, prosciutto, provolone, sage jus, risotto milanese	32
STEAK PIZZAIOLA* - butter-seared sirloin, sautéed onions, peppers and mushrooms, marinara, smoked mozzarella, broccolini	47
SLOW-ROASTED THICK-CUT PRIME RIB* - Yorkshire pudding, creamed spinach, roasted garlic mashed potatoes, onion gravy	55

FILET MIGNON

Center-cut from the finest Colorado beef

FILET MIGNON* - 8 oz.	52
FILET MIGNON* - 12 oz.	62

THE STEAKHOUSE EXPERIENCE*

8 oz. center-cut filet topped with crabmeat and béarnaise served with asparagus and roasted garlic mashed potatoes 70

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.	62
BONE-IN RIBEYE CHOP* - 24 oz.	65
VEAL CHOP* - 14 oz.	63

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.	66
T-BONE* - 20 oz.	70
MAPLE-BRINED KUROBUTA PORK CHOP* - 12 oz., apple-bacon chutney	32

36 OZ. CAB TOMAHAWK CHOP*

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

TOPPINGS & SAUCES

SAUCES

Béarnaise	5
Peppercorn	5
Cabernet	5
Huckleberry Demi-Glace	5
Phil's Balsamic Steak Sauce	5
Bacon-Sherry Vinaigrette	5
Trio of Sauces	7

TOPPINGS

Blue Cheese	6
Parmesan	6
Crab Florentine	16
Horseradish	6
Au Poivre	6

SIDE DISHES - 11 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.