

Shareable Appetizers

Mozzarella Coins

Fried hand-stretched mozzarella | marinara -10

Fried Calamari

spinach, bacon | sweet chili sauce -11

Crab Cake Waldorf

celery | walnut | apple aioli -16

Foie Gras

chicken fried foie gras | roasted fig | pistachio | pomegranate gastrique -16

Blackened Ahi Tuna

house-made sriracha | roasted garlic and scallion cremas -14

Beef Carpaccio

extra virgin olive oil | parmesan | capers | crostini -14

Pork Belly Confit

mixed bean succotash | pea shoots | parsnip velouté -15

Chilled Shrimp

bloody mary cocktail sauce -18

Oysters on the Half Shell

champagne mignonette -16

Oysters Marcello

spinach | bacon | parmesan crust -17

Soups and Garden

Lobster Bisque

brandied crème fraîche -13

Sweet Onion Soup

gruyère cheese -9

Spring Pea Soup

house made bacon | pearl onions
carrot | roasted garlic crema -10

Mixed Baby Lettuces

small baby lettuces | hearts of palm | avocado
roasted corn | cherry tomato | herbed vinaigrette -10

Chophouse Wedge

house- made peppered bacon | grilled red onion
tomato | blue cheese dressing | blue cheese crumbles -11

Southwest Caesar

grilled romaine | roasted poblano dressing | cotija cheese
oven-dried tomatoes | corn | fried green chile strips | toasted pepitas -10

Chopped Salad

salami | artichoke | pepperoncini | kalamata olives
garbanzo beans | piñon | tomato | provolone -11

The Steaks

Rubbed with our blend of herbs and spices-
served a la carte

Filet Mignon

7oz center cut -32
10oz center cut -39
bone-in 14oz -51

Ribeye

USDA prime boneless ribeye 12 oz -39
chophouse bone-in ribeye 26 oz -51

New York Strip

manhattan cut 8oz -22
center cut 16oz -42

Sirloin Center Cut 8 oz -26

Flat Iron 10oz -22

Bison Tenderloin 8 oz-

ancho crust | red chile demi | potato strings -45

Lone Mountain Ranch Golden, NM

daily selection | sold by the ounce | 4 ounce minimum

Make it Unique

Oscar Style -12 • Diane Style -7
Pepper Style -7 • Foie Gras -12
Sautéed Onions -3 • Sautéed Mushrooms -3 •
Béarnaise -4 • Au Poivre -3
Maytag Blue Cheese -3

Surf and Turf

add any of the following
served with garlic beurre monte

cold water lobster tail -39
alaskan king crab legs -52
grilled domestic shrimp -18
pan seared diver sea scallops -14

Steak Temperatures

Rare-Cold, Red Center • Medium Rare-Cool, Red
Center • Medium-Warm Slightly Red Center
Medium Well-Hot Slightly Pink Center • Well
Done- Cooked Throughout

Composed Plates

no substitutions please

White Marble Farms Pork Chop

arugula | pickled vegetables
tasso croquette | mustard demi -29

Bourbon Glazed Short Rib

boursin whipped potatoes
seasonal vegetable -26

Seared Elk Tenderloin

spring vegetables | farro
carrot coulis -39

Free Range Chicken

wild mushroom risotto | haricot vert
oven-dried tomatoes | porcini demi -25

Grilled Atlantic Salmon

horseradish pommes rösti,
asparagus | citrus hollandaise -29

Pan Seared Diver Sea Scallops

arugula pesto | herbed couscous | blistered
tomatoes | pancetta cream Sauce -32

Potatoes & Sides

Served family style

Hand Cut French Fries -7

Green Chile Whipped Potatoes -8

Loaded Baked Potato -7

Crispy Hash brown -8

Onion Strings -8

Lobster Mac-n-Cheese -16

Creamed Corn -8

Asparagus -10

Button Mushrooms -8

Creamed Spinach -8

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness.
Most items can be made gluten free. Please inform your server
A 20%gratuity will be added to parties of eight or more.*