

# STARTERS

## Bread Service 7

Sweet & Savory Butter

*Proceeds Benefit* Brighton's Bountiful Harvest

## Truffle Fries 15

Garlic Aioli

## Crab Cake 24

Dijon Aioli | Arugula Salad | Corn Relish

## Rainbow Carrots 18

Roasted | Goat Cheese Fondue | Pistachio

## Pork Belly 19

Slow Cooked | Bourbon Glazed | Sweet & Savory

## Bone Marrow 24

Garlic Parsley Crust | Parsley Salad | Brioche Toast

Double Bone Marrow +18

## Beef Wellington Bites 25

Foraged Mushroom Duxelle | Prosciutto | Zip Sauce

# COLD BAR

## Oysters on the Half Shell 24

6 Oysters | Cocktail Sauce | Horseradish | Champagne Mignonette

## Colossal Shrimp Cocktail 22

5 Jumbo Shrimp | Cocktail Sauce | Lemon

## Ahi Tuna Tower 25

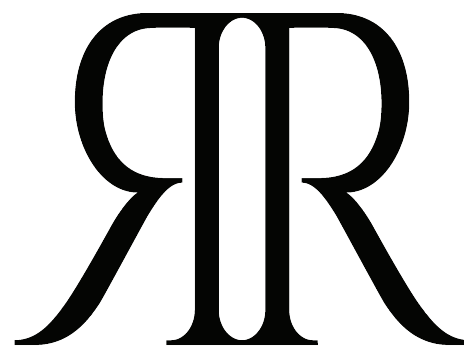
Avocado | Ginger Ponzu | Sesame Seeds | Crispy Wontons

## Chilled Shellfish MKT

King Crab Legs | Colossal Shrimp

Lobster Tail | Tuna Tartare | Oysters

Platter (serves 4) | Tower (serves 8)



# STEAKS & CHOPS

Our steaks are 100% USDA Certified Angus single sourced out of Greeley, Colorado.

We generously season our steaks and broil at 1200 degrees.

We do not & respectfully will not guarantee any steaks ordered MW or above.

## Petit Filet Mignon 56

8 oz | HAB

## Filet Mignon 62

10oz | HAB

## Ribeye 64

16 oz | HAB

## Cowboy Ribeye 98

20 oz | USDA Prime

## RR Miyazakigu 165

A5 Wagyu | 6 oz | Striploin

## Chateaubriand *for Two* 239

24 oz Barrel Cut CAB Filet Prepared Table-Side

2 Sauces | Asparagus | Potatoes Romanoff | Dessert Choice

## Tomahawk 139

40oz | USDA Prime

## New York Strip 69

16 oz | HAB

## Dry Aged NY Strip 82

14 oz | USDA Prime

## Elk Chop 81

16 oz | Blackberry Demi

## ENHANCEMENTS:

Pork Belly & Blue Cheese 12 | Truffle Crust 6 | Blue Cheese Crust 6 | Maitre d' Butter 5 | Zip Sauce 5

Lobster Tail 41 | King Crab Legs MKT | Crab Oscar 14 | Caramelized Onion 6

# CHEF'S SPECIALTIES

## Maple Glazed Salmon 42

Crispy Brussels Sprouts | Delicata Squash & Caramelized Onion Hash | Dijon Sauce

## Chilean Sea Bass 55

Lemon Parsley Risotto | Sauteed Spinach | Crispy Onions | Sherry Beurre Blanc

## Lobster Pasta 54

Poached Lobster | Bucatini Pasta | White Wine | Tomato | Asparagus | Charred Lemon

## Surf & Turf 92

8oz Filet | Lobster Tail | Drawn Butter | Zip Sauce

## Roasted Half Chicken 32

Crispy Skin | Charred Asparagus | Foraged Mushroom Cream Sauce

## Sea Scallops 46

Creamy Polenta | Sauteed Arugula | Bacon Chutney | Blackberry Jam

## French Onion Soup 12

Melted Gruyere | Puff Pastry Shell

## Classic Caesar 14

Toasted Bread Crumbs | House Made Dressing  
Shaved Parmesan

## Bleu Wedge 15

Baby Gem Lettuce | Marinated Tomatoes  
Red Onion | Crisp Pork Belly | Bleu Cheese Dressing

## Reserve Chop 15

Tomato | Hearts of Palm | Garlic Croutons  
Herbed Goat Cheese | Sherry Vinaigrette

## Spinach Salad 16

Candied Walnuts | Granny Smith Apples | Goat Cheese  
Lemon Poppyseed Dressing

# S O U P & S A L A D

# SHAREABLE SIDES

## Gruyere Potatoes Au Gratin 14

## Truffle Mac & Cheese 15

## Lobster Mac & Cheese 34

## Loaded Baked Potato 13

## Potatoes Romanoff 14

## Steakhouse Creamed Corn 13

## Chili Crisp Broccolini 13

## Wild Mushrooms 14

## Asparagus 14

## Brussels Sprouts 14