



STARTERS:

Classic Shrimp Cocktail
Classic U-8 shrimp served with spicy
cocktail sauce 21

Jumbo Shrimp Scampi
Garlic butter stuffed U-8 shrimp served on a
garlic butter lemon sauce 19

Smoked Salmon Carpaccio *
Smoked salmon, capers, lemon 15

Bone in Marrow *
Roasted to perfection, sprinkled with sea
salt, and served with crostini 12

Jumbo Lump Crab Cakes
Lump crab cakes accompanied with
shrimp beurre blanc sauce 15

SALADS:

Wedge Salad
Iceberg lettuce, bacon slab chunks, blue cheese dressing/
crumbles and your choice of dressing 12

Heirloom Caprese Salad
Fresh mozzarella, heirloom tomato, and fresh basil 12

Caesar Salad
Home made Caesar, parmesan cheese, and croutons 11

STEAKS

35-42 Day Dry Aged

Bone In Cowboy Rib Steak 24 Oz*
Swift 1855 USDA Choice Upper 2/3rds Black Angus 56
Greeley, CO

Prime

Bone In Cowboy Rib Steak 20 Oz*
Swift USDA Prime 54
Grand Island, NE

Wet Aged 28 Days

Tomahawk Rib Steak 32 Oz*
Harris Ranch USDA Choice Black Angus 69
Selma, CA

Bone In Kansas City Strip 18 Oz*
Swift 1855 USDA Choice Upper 2/3rds Black Angus 42
Greeley, CO

Filet Mignon Center Cut 10 Oz*
Swift 1855 USDA Choice Upper 2/3rds Black Angus 48

Grenade Short Rib 4 1/2 in 1 Bone*
Boned, rolled, and tied USDA Choice/JB5 35
Greeley, CO

Pork Chop Long Bone 16 Oz*
Berkridge Kurobuta hormone and antibiotic free
Midwest Family Farms of Creekstone all natural Duroc
antibiotic free Arkansas City, KS 39

Porterhouse 24 Oz*
Swift 1855 USDA Choice Upper 2/3rds Black Angus 49
Greeley, CO

Roasted Chicken
Roasted free range antibiotic free chicken accompanied
with roasted parsnip puree, roasted vegetables, carrots, and
mushrooms topped with a rosemary capers sauce 25

Veal Chop 14 Oz*
Bone in Frenched Veal Chop
Strauss Brand 52

Rack of Lamb*
New Zealand Frenched lamb chop
Strauss Brand 44

ACCOMPANIMENTS:

Barolo | Gorgonzola | Bernaise Butter | Veal Demi Glace de Veau

SEAFOOD:

Chilean Sea Bass
Pan seared sea bass with cauliflower puree, roasted
cauliflower, carrots, broccoli and crispy prosciutto 32

Salmon Filet*
Pan seared salmon with shrimp succotash and
a rich creamy corn sauce 29

Scallops
Cajun pan seared scallops, deglazed with white wine,
simmered on a garlic fresh lemon juice and butter sauce.
Smothered with shrimp beurre blanc sauce. Accompanied
with linguini Romano aioli and a bed of spinach 34

Octopus
Marinated grilled octopus, roasted red pepper sauce, basil
oil, chilli oil, and grilled lemon 38

SOUPS:

Soup of the Day 9

SIGNATURE SIDE DISHES:

Lobster Mac & Cheese
Homemade 4 cheese sauce topped with lobster chunks 11

Roasted Brussel Sprouts
Oven roasted, garnished with roasted almonds 7

Lobster Mashed Potato
Succulent homemade Yukon gold mashed potato topped with
lobster chunks and a creamy chive sauce 12

Broccoli
Served steamed or pan seared with butter 6

Baked Large Loaded Potato
1 lb. Idaho potato topped with bacon chunks, sour cream,
chives, and sprinkled with cheddar cheese 9

Yukon Gold Mashed Potato
Skin on creamy Yukon gold mashed potatoes. Crowd's
favorite! 6

Roasted Asparagus
Fire roasted, garnished with pecorino Romano 8

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.

*18 % gratuity will be automatically applied to parties of 6 or more.