



**SHARE**

**ARTISAN BREADS | 9**

selection of chef's house made artisan breads, hand crafted compound butters

**SEARED AHI TUNA | 31**

ginger butternut puree, fresno pepper infused aioli, peach puree, frisée

**CARPACCIO “& RYE” | 26**

thinly sliced & served raw, usda prime tenderloin crusted with peppercorn, coriander & mountain made “chop” salt, russian dressing, green cabbage salad, dijon vinaigrette, pickled mustard seed, toasted rye bread

**BISON BONE MARROW | 25**

pickled mustard seeds, whipped caramelized onion & boursin cheese, lemon rosemary red wine gastrique, chipotle pepper coulis, grilled bread

**CHARRED OCTOPUS | 34**

5 hour sous vide then charred with red chile miso, key lime coconut espuma, fresh scallion, harrisa lime roasted peanuts

**CRISPY PORK BELLY | 29**

white marble farms, spicy plum sauce, sweet pickled watermelon radish, cucumber salad, tangy kewpie aioli

**MISO GLAZED EGGPLANT | 23**

sesame seed, miso glaze, fried garlic

**PAO’ FRA DIAVLO | 16**

house made brazilian cheese bread, slightly spicy marinara dipping sauce

**GREENS**

**THE WEDGE | 19**

seasoned iceberg, crispy guanciale, heirloom cherry tomatoes, blackened red onions, gorgonzola vinaigrette

**BUTTER LETTUCE | 19**

“live” butter leaf lettuce, bing cherries, boursin cheese, toasted pinon, cherry port vinaigrette

**APPLES & GREENS | 19**

seasonal mixed greens, local granny smith apples shallot, heirloom tomato, gorgonzola dried local apple chips, sherry wine emulsion

**SALAD ADD ON’S**

CHICKEN BREAST | add 13, JUMBO SHRIMP | add 21

ATLANTIC SALMON | add 26, SEARED AHI TUNA | add 27

**MAINS**

**CRISPY CHICKEN CHOP | 39**

chicken crispies, hassle back potatoes, crispy kale chips, heirloom carrots & Romanesco, chicken powder, exotic mushroom sherry sauce

**CHEF’S FRESH CATCH OF THE DAY | MP**

Ask your server about our daily seafood special

**MAPLE LEAF FARMS DUCK BREAST | 47**

roasted shallot parsnip puree, pickled blackberry, israeli cous cous, parsnip

**DUROC DBL BONE IN PORK CHOP | 57**

montoya orchard apple cider cherry peppercorn brined, sous vide in local apple, butter & sage grilled red chile bbq’d cabbage, smoked white beans & bacon, wholegrain mustard chive potato, red chili gastrique

**FILET MIGNON | 67**

usda prime 6oz, cheddar jack whipped potato, greens, finishing sea salt, tableside guajillo bone marrow demi

**CENTER CUT NY STRIP | 69**

usda prime 12oz, lyonnaise style cajun potato and guanciale hash, red chile oil, honey broccolini puree, grilled broccolini, confit spanish onion

**CHOPHOUSE CUT | 96** **(limited amount nightly)**

24oz bone-in prime rib, unique preparation, slow roasted & finished in a cast iron skillet, nm fungi local mushroom, hasselback potatoes rosemary herbed jus

**MOUNTAIN FRESH | 36**

Zucchini, squash, sweet corn, red onions & chopped green chile, tempura green chile, potatoes, confit spanish onion

**ENTRÉE ADD ON’S**

MARINATED GRILLED JUMBO SHRIMP | add 21

PAN SEARED U8 SEA SCALLOP | MP

SOUS VIDE, SAUTEED U3 TIGER SHRIMP | add 42

½ LB COLD WATER LOBSTER TAIL | add 49

GUAJILLO BONE MARROW DEMI | 7

**SPLIT ENTREE PLATE CHARGE | 15**

**SIDES | 14 – ALL SIDES ARE GLUTEN FREE**

TEMPURA MUSHROOMS

GRILLED BROCCOLINI

HERBED HASSELBACK POTATOES

CHEDDAR JACK WHIPPED POTATOES

LYONNAISE CAJUN POTATO & GUANCIALE HASH

GRILLED RED CHILE BBQ’d CABBAGE

CRISPY PANCETTA BRUSSELS SPROUT

**PARTIES OF 6 GUESTS OR MORE ARE SUBJECT TO A 20% GRATUITY**

**\*\* NO SUBSTITUTIONS PLEASE \*\***

GLUTEN FREE VEGETARIAN \*Many Items can be prepared Gluten Free – Please ask your Server \*

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consuming raw or undercooked food or eggs may result in food borne illness. Menu is subject to change due to seasonal availability