



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

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 | 71

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)

26-28oz 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 *

424130

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