

**APPETIZERS**

**\*Seasonal Oyster Selection ½ DOZ**  
 cocktail sauce, horseradish, lemon

**\*Ocean Treasures**  
 king crab legs, colossal shrimp, seasonal oysters,  
 lobster medallions, lobster claws, mignonette sauce,  
 cocktail sauce, lemon

**\*Tuna Nachos Stack**  
 wonton chips, fresh marinated tuna, avocado, dry seaweed,  
 green onion, sesame seeds, chipotle mayonnaise,  
 yum yum sauce

**\*Shrimp Cocktail**  
 cocktail sauce, shaved greens, lemon

**Lump Crab Cake**  
 rémoulade, lemon

**Tempura Rock Shrimp**  
 sweet chili glaze, chives, shaved greens

**\*Wagyu Beef Meatballs**  
 prosciutto, ricotta, tomato sauce, artisan bread

**\*Baked Oysters Rockefeller**  
 parmigiano-reggiano, creamy spinach,  
 toasted bread crumbs

**SEAFOOD**

**\*Herb-Crusted Halibut**  
 pan seared, fried leeks, citrus butter sauce

**\*Alder Planked Wild Pacific Salmon**  
 chimichurri

**\*Diver Scallops**  
 pan-roasted, basil oil, caper-saffron butter

**Lobster Tails**  
 australian cold water tails, clarified butter, grilled lemon

**\*Surf and Turf**  
 cold water lobster tail, petit filet

**Alaskan King Crab**  
 center cut legs, clarified butter

**SOUPS**

**Maryland Crab Bisque**  
 lump snow crab, tomato, brandy, crème fraîche

**Three Onion Soup**  
 sourdough bread crouton, gruyère, apple cider

**SALADS**

**ABCD Wedge**  
 iceberg wedge, smoked bacon, boiled egg, grape tomatoes,  
 moody blue cheese, fig balsamic syrup,  
 blue cheese dressing

**House Chopped**  
 red cabbage, iceberg, romaine lettuce, cucumbers, hearts of palm,  
 red onion, grape tomatoes, feta, avocado, sunflower seeds, fresh basil,  
 diced peppers, choice of dressing

**Classic Caesar**  
 crisp romaine lettuce, shaved parmigiano-reggiano, croutons,  
 parmesan cheese crisp, creamy caesar dressing

**STEAKS & CHOPS**

**\*Filet Mignon**  
 10 oz. | 7 oz.

**\*Bone-In Ribeye Steak**  
 22 oz. creekstone farms

**\*New York Steak**  
 16 oz. creekstone farms

**\*Porterhouse**  
 24 oz. creekstone farms,  
 35-day aged

**\*Beef Rossini Imperial**  
 beef tournedos, foie gras, asparagus,  
 truffle port wine demi glace

**Add Lobster Tail, Crab Legs  
 or Shrimp Scampi**

**PRIME RIB**

21-day dry-aged, au jus, house-made horseradish

**\*Orleans Cut**  
 14 oz.

**\*Gamblers Cut**  
 22 oz.

**ENTRÉES**

**Free Range Chicken Breast**  
 herb marinated, mushroom ragout, roasted tomatoes,  
 sweet potato hash, pan gravy

**Veal Chop Marsala**  
 tender milk-fed veal, mushroom marsala sauce,  
 fried onions, sautéed spinach

**Boneless Beef Short Rib**  
 red wine demi, fresh picked vegetables

**\*Colorado Lamb Rack**  
 served single bone, lamb jus, mint gelatin

**SIDES**

Baked Potato | Loaded  
 Grilled Asparagus  
 Blue Cheese Scalloped Potatoes

Wild Mushroom Granite  
 Duck Fat Fries  
 Boursin Mashed Potatoes

Sautéed Spinach Garlic  
 Truffle Gouda Mac  
 truffle oil, breadcrumbs

**STEAK TOPPINGS**

**\*Fried Organic Egg**  
 Grilled Portobellini  
 Mushrooms

Maytag Blue Cheese  
 Bone Marrow  
 Oscar Style

**STEAK SAUCES**

**\*Bearnaise Sauce**  
 Red Wine Demi-Glace  
 Mustard Cabernet Sauce

Madagascar Peppercorn Sauce  
 Horseradish Cream Sauce

Split/Share Charge Entrée | Salad

**BEER****Draft**

blue moon, lagunitas ipa, 805

**Import**

corona, dos equis, heineken, heineken 00, modelo

**Domestic**

coors light, miller lite

**SIGNATURE COCKTAILS****Hawaiian Sour**

casamigos blanco, lemon juice, agave, cointreau, lilikoi purée

**O.F.F. - Old Fashioned's Father**

rye bourbon, pernod, simple syrup, peychard bitters, angostura bitters

**Smoke Off the BLVD**

knob creek, sweet vernouth, benedictine

**Filthy Negroni**

beefeater gin, campari, sweet vermouth, filthy cherries

**Raspberry Dropped the Lemon**

citrus vodka, lemon juice, simple syrup, cointreau, raspberry purée

**Basil Dazzle**

ketel one vodka, st-germain, lime syrup, muddled basil

**Steakhouse Sangria**

lambrusco, peach schnapps, spice rum, fresh fruit

**MOCKTAILS****Passion Express**

passion fruit, pineapple, lemon juice, cinnamon sugar rim

**Basil Refresher**

muddled basil, lemon juice, simple syrup, ginger ale

**Blackberry Mockhito**

muddled blackberry, mint, lemon juice, simple syrup, club soda

**SPIRITS****Bourbon & Whiskey**

angel's envy

basil hayden

crown royal

jameson

knob creek

blanton's

buffalo trace

wellers

stagg jr.

jack daniel's

pendleton

george dickle

sazarac rye

woodford

elijah craig

frey ranch

bulleit

**Scotch**

chivas regal

dewar's

johnnie walker

royal salute

macallan

glenlivet

glenfiddich

**Tequila**

flecha azul

clase azul

jose cuervo

don julio

patrón

casamigos

kimo sabe mezcal

**Rum**

bacardi

captain morgan

malibu

**Vodka**

ciroc

belvedere

grey goose

ketel one

tito's handmade

stolichnaya vanilla

**Gin**

beefeater

bombay sapphire

hendrick's

tanqueray

**WINE****Sparkling Wine**

domaine ste. michelle, columbia valley, wa

**Sweet White Wines**

reisling, heinz eifel kabinet, mosel, germany

moscato, luccio, italy

**Pinot Grigio**

barone fini, italy

**Sauvignon Blanc**

ferrari-carano fumé blanc, ca

santa carolina, chile

**Chardonnay**

josh cellars, russian river valley, ca

14 hands, wa

**Pinot Noir**

erath, willamette valley, or

meiomi, central coast, ca

**Merlot**

ferrari-carano, ca

**Cabernet Sauvignon**

decoy, ca

educated guess, napa, ca

**Full Body Reds**

zuccardi q, malbec, argentina

coppola diamond, zinfandel, ca

daou "the pessimist", paso robles, ca

sangiovese, davinci chianti, tuscan, italy