



STARTERS

Blue Grouse Artisanal Breads
Assorted Selection 7

FRENCH ONION SOUP

Caramelized Onions, Gruyère Cheese 14

WILD MUSHROOM SOUP

Crème Fraîche, Chives, Truffle Oil 14

BLUE LUMP CRAB CAKE

Sriracha Mayo, Tobiko, Asian Pear,
Togarashi, Chive Oil 24

STEAMED MUSSELS

Coconut-Ginger Broth, Thai Chili,
Lemongrass, Grilled Baguette 21

CHEESE & CHARCUTERIE BOARD

Cured Meats & Artisanal Cheeses 38

CAESAR SALAD

Hearts of Romaine, Parmesan Cheese, Black Pepper,
White Anchovies, EVOO, Croutons 13

FRISÉE SALAD

Mixed Greens, Baby Beets, Roasted Sunflower Seeds,
Smoked Blue Cheese, Pomegranate Vinaigrette 13

CHOP HOUSE WEDGE SALAD

Tomato, Egg, Chopped Bacon,
Buttermilk Blue Cheese Dressing 13

STEAK TARTARE

Confit Egg Yolk, Capers, Chive, Red Onion,
Grilled Baguette 24

CHILLED SEAFOOD

FRUTTI DI MARE

One Half Lb. Shrimp Cocktail, One Lb. King Crab Legs, One Dozen Oysters, Cocktail Sauce, Mignonette, Drawn Butter
114

SHRIMP COCKTAIL

Jumbo, Peeled, Half Lb. 24

OYSTERS ON THE HALF SHELL

Daily Selection 4

ALASKAN KING CRAB

Half Pound 29

ENTRÉES

PAN ROASTED CHICKEN

Roasted Heirloom Carrots, Herb Quinoa,
Olive-Caper Lemon Butter Sauce 29

VEGETABLE LINGUINE

Sun Dried Tomatoes, Artichoke Hearts,
Spinach, Zucchini, Creamy Cashew
Basil Garlic Sauce (V, GF) 26

PAN SEARED MUSCOVY DUCK BREAST

Served Two Ways with Leg & Breast, Cilantro,
Spiced Peanut, Jasmine Rice, Thai Coconut Cream 46

ROCKY MOUNTAIN ELK SHORT LOIN

Glazed Heirloom Carrots, Petite Gold Potatoes,
Cremini Mushrooms, Bourguignonne Sauce 48

CATCH OF THE DAY

PACIFIC HAMACHI 34 COLORADO STRIPED BASS 29 SCOTTISH SALMON 31

FROM THE GRILL

DRY AGED NEW YORK STRIP, 15oz 59

FILET MIGNON, 10oz 59

BONE-IN BEEF RIB EYE, 20oz 62

CHOP HOUSE WAGYU BURGER, 9oz 24

BLACK ANGUS SIRLOIN, 8oz 29

COLORADO LAMB CHOPS, 12oz 44

DRY AGED BONE-IN BISON RIBEYE, 16oz 65

PRIME DRY AGED PORTERHOUSE, 40oz 190

SAUCES

Béarnaise 5

Citrus Beurre Blanc 5

New Sheridan Steak Sauce 5

Green Peppercorn 5

Chimichurri 5

Horseradish Cream 5

Lemon Capers EVOO 5

Ponzu 5

SIDES

Roasted Carrots 8

Brussels Sprouts & Bacon Lardons 9

Parmesan Truffle Fries 14

Sautéed Spinach 8

Whipped Idaho Potatoes 8

Grilled Asparagus 8

Mac & Cheese w/ Bacon Lardons 12

Loaded Potato Skillet 14

French Fries 8

TOPPINGS

Farm Fresh Egg 3

Caramelized Onion 5

Wild Mushroom 8

King Crab Legs, Half Lb. 29

King Crab Legs, One Lb. 58

Blue Cheese 9

Foie Gras 24