

THE
STARTERS

**SNOW CRAB &
SHRIMP COCKTAIL**

wild-caught pacific shrimp,
snow crab claws,
spicy tarragon cocktail sauce,
housemade mustard sauce

15

MIXED GRILL

smoked local pork belly,
bacon wrapped tenderloin,
housemade sausage,
accoutrements

18

**'STEAK
TARTARE**

beef tenderloin, egg yolk,
shallot, capers,
olive oil, mixed greens,
sourdough crostini

14

**'PERUVIAN STYLE
CEVICHE**

alaskan salmon,
market fish & bay scallops
avocado, mango, cucumber, onion,
jalapeno, cilantro, lime, sriracha, soy
sauce, coconut milk

14

**FRIED CALAMARI
& ARTICHOKE HEARTS**

wild-caught calamari,
roasted red peppers,
smoked jalapeno aioli,
o'hara's jalapeno jam

15

SALADS

**WILTED SPINACH
SALAD**

organic spinach, shallot, bacon,
roasted local beets,
warm bacon vinaigrette

7

**HEIRLOOM
MIXED GREENS**

cucumbers, grape tomatoes,
carrots, sunflower seeds, croutons
*ranch, bleu cheese, caesar, balsamic
vinegar & olive oil or lemon & local
honey dressing*

7

**BABY ICEBERG
WEDGE**

applewood smoked bacon,
shallots, oven-dried tomatoes,
texas toast croutons,
bleu cheese dressing

7

**COLORADO
CAESAR**

james ranch raw cows milk
artisan cheese, grape
tomatoes, crispy polenta
croutons, avocado,
caesar dressing

7

SOUPS

ONION SOUP

caramelized onions,
rosemary & thyme,
beef stock, sherry & cognac,
sourdough croutons,
swiss & parmesan cheese

9

**LOBSTER
BISQUE**

lobster claw meat, cream,
sherry, garlic croutons,
olive oil, chives

11



Nº 2

THE
HOUSE SPECIALTIES

**SEASONAL
MARKET FISH**

seasonal, sustainable,
wild caught
ask your server for details
MP

**WILD ALASKAN
KING SALMON**

6oz, center cut, brown sugar
brine, local winter squash risotto,
grilled asparagus, citrus
vinaigrette
34

**ALASKAN
KING CRAB**

1 pound
alaskan king crab,
clarified butter
47

**CHICKEN
"CORDON BLEU"**

24 hour bay leaf brined
chicken breast, stuffed with
swiss cheese & prosciutto,
gorgonzola béchamel
26

**SURF & SURF
& TURF**

two 3oz, bacon wrapped beef
tenderloin medallions,
cold water lobster tail, red crab,
bearnaise, grilled asparagus
42

**VEGETARIAN
"WELLINGTON"**

grilled portobello mushroom,
roasted red pepper, colorado chevre,
puff pastry, grilled asparagus,
spiced tomato coulis
25

STEAK & FRIES

7oz, baseball cut sirloin,
hand cut steak fries,
spinach & asparagus salad,
cabernet demi-glace
28

**LOCAL PORK CHOP
MANGALITSA**

10oz, bone-in chop,
local white bean cassoulet
sautéed spinach, crispy local
carrots
35



Nº 2

SPECIALTIES

seasonally inspired dishes +
wild-caught, sustainable seafood

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Nº 3



STEAKS

NEW YORK STRIP

DRY AGED

14 oz | center-cut
28 day dry age
gold canyon ranch, ut
38

T-BONE

20 oz | center-cut
21 day wet age
sterling silver ranch, co
44

FILET MIGNON

10 oz | center-cut
applewood smoked bacon
21 day wet age
43

PETITE

FILET MIGNON

6 oz | center-cut
applewood smoked bacon
21 day wet age
33

TERIYAKI

PRIME FLATIRON

10 oz | shoulder-cut
21 day wet age
gold canyon ranch, ut
29

PRIME FLAT IRON

10 oz | shoulder-cut
21 day wet age
gold canyon ranch, ut
28

RIBEYE

14 oz | center-cut
35 day wet age
1855 ranch, ne
39

PRIME RIBEYE

18 oz | “delmonico-cut”
35 day wet age
1855 ranch, ne
47

CHATEAUBRIAND

16 oz | sliced to share
center-cut tenderloin
21 day wet age
73

ADDITIONS

COLDWATER LOBSTER

4 oz, north american tail
clarified butter 15

GRILLED SHRIMP

3 ea. | wild caught
clarified butter 13

ORE HOUSE STYLE

red crab meat, grilled
asparagus, béarnaise 12

GORGONZOLA BECHAMEL

cream, nutmeg, black
pepper, gorgonzola 6

RANCHERO STYLE

white cheddar,
hatch green chile 4

BEARNAISE

hollandaise, shallot &
tarragon reduction 4

PEPPER STEAK SAUCE

cognac, green peppercorns,
scallions, cream 6

DEMI-GLACE

housemade beef stock,
cabernet, roasted tomato 4

SIDES

MASHED POTATOES

roasted garlic, demi-
glace & chives 6

BACON - GREEN CHILE MAC & CHEESE

hatch green chile, bacon,
gorgonzola & cheddar 7

CREAMED SWEET CORN

cream, cheddar cheese,
bleu cheese, cornbread 5

GIANT ASPARAGUS

blistered on the grill,
sauce béarnaise 7

SAUTÉED MUSHROOMS

heirloom mushrooms,
butter, garlic & chives 8

LOADED BAKED POTATO

hatch green chile, bacon,
sharp white cheddar,
fresh chives, butter &
sour cream 7

CRISPY BRUSSELS

shallot, caper, balsamic
vinaigrette 6

CRAB MAC & CHEESE

red crab, lemon, hatch
green chile, gorgonzola,
cheddar 12

Nº 3

STEAKS

hand-cut usda prime & choice steaks +
additions + sides