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

THE
HOUSE SPECIALTIES

SEASONAL
MARKET FISH
seasonal, sustainable,
wild caught
ask your server for details
MP

KING SALMON
WILD CAUGHT ALASKAN
6oz, center cut
tarragon & honey brine,
local winter squash risotto,
grilled asparagus, crème fraîche
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 fries,
cabernet demi-glace
26

LOCAL PORK CHOP
MANGALITSA HERITAGE BREED
10oz, bone-in chop,
roasted local fingerling potatoes,
smoked green chile sea salt,
sage cream sauce,
sautéed mushrooms
35

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*

GIANT ASPARAGUS
*blistered on the grill,
sauce béarnaise 7*

CRAB MAC & CHEESE
*red crab, lemon, hatch
green chile, gorgonzola,
cheddar 12*

SAUTÉED MUSHROOMS
*heirloom mushrooms,
butter, garlic & chives 8*

LOADED BAKED POTATO
*hatch green chile, bacon,
sharp white cheddar,
fresh chives, butter &
sour cream 7*

FRIED BRUSSELS SPROUTS
*shallot, caper, balsamic
vinaigrette 6*

SEASONAL SIDE
*seasonally inspired
side dish* **mp**