

SMALL SHARED PLATES

Mini Jumbo Lump Crab Cakes <i>finished with a charred lemon aioli</i>	15
Beef Tenderloin Tamales <i>with a roasted poblano chimichurri and sun-dried tomato cream</i>	12
Stuffed Quail <i>two roasted quail stuffed with sweet potato ragout finished with a port wine glaze</i>	14
RP's Tomatoes <i>fried green and hot house tomatoes, fresh mozzarella, balsamic redux, basil infused evoo, cracked pepper and grey sea salt</i>	10
Romaine Salad <i>chopped romaine tossed with creamy anchovy dressing, topped with sourdough croutons with an asiago tuille</i>	8
Iceberg Bowl <i>hot house tomatoes, crumbled Maytag bleu cheese, a giant buttermilk onion ring, and our house made bleu cheese dressing</i>	7
Mixed Green Salad <i>toasted almonds, fire-grilled pear, honey-balsamic vinaigrette and brie cheese</i>	7
French Onion Soup <i>with sherry and gruyere</i>	5
Giant Buttermilk Onion Rings <i>with good ol' Heinz ketchup</i>	8
Beef Carpaccio "Cheeseburger Style" <i>served with sourdough bread with watercress, tomatoes, red onions and longhorn fondue</i>	12

Temps

Rare: Cold Red Center
 Medium Rare: Cool Red Center
 Medium: Warm Red Center
 Medium Well: Hot Pink Center
 Well: No Red or Pink



RED MEAT

"40 Day" Dry Aged Ribeye 14oz	43
"40 Day" Dry Aged Bone-in Strip 18oz	45
Filet 7oz	29
Filet 10oz	36
Prime Bone-in "Cowboy" Ribeye 18oz	41
Prime New York Strip 16oz	44
Prime Sirloin 10oz	28
American "Wagyu" Kobe Skirt Steak 10oz	39

Crusts & Sauces

All of our steaks come with your choice of one crust and one sauce
 Add \$3 for each additional choice

Fresh Cracked Pepper Crust	Homemade Worcestershire
Toasted Coriander Crust	Brandy Mushroom Sauce
Guajillo Chile Crust	Roasted Poblano Chimichurri
Maytag Bleu Cheese Crust	Béarnaise
Coffee Crust	RED Steak Sauce
Brown Sugar & Sea Salt Crust	Creamy Horseradish
	Black Truffle Butter-\$3

LET IT SURF

Great seafood additions to your steak or entrée:

COLD WATER LOBSTER TAIL MKT

BLUE LUMP CRAB MEAT 15

GIANT PRAWNS 18

An 18% gratuity may be added to parties of 8 or more. Please allow your server extra time for separate checks. We do not accept personal checks.

WET

Walnut Crusted Salmon <i>baked Atlantic salmon with a caramelized walnut crust</i>	19
Pan Seared Tilapia <i>with a Creole lump crab sauce</i>	24
Giant Prawns <i>on sourdough soppin' toast with saffron beurre blanc</i>	28
Cold Water Lobster Tail <i>served with drawn butter</i>	MKT
Flown in Today <i>chef's choice guaranteed to wow</i>	MKT

CONTEMPORARY AMERICAN CLASSICS

American "Wagyu" Kobe Burger 10oz <i>on a toasted sourdough bun with truffled aioli, crispy bacon, gruyere cheese, and pickled onions</i>	19
Colorado Lamb Chops <i>Three 6oz coriander crusted chops</i>	42
Prime Double Cut Pork Chops <i>Oklahoma raised pork porterhouse served with house made apple marmalade</i>	28
Southern Style Fried Chicken <i>four pieces of our hand breaded all natural chicken served with spicy house made pickles</i>	16

Accessories 9

Smoked Bacon Creamed Corn	Sautéed Wild Mushrooms
Horseradish Potato Gratin	Flash Fried Baby Spinach
Green-Chile Mac	Slivered Asparagus
Crispy Idaho Fries	Fresh Seared Green Beans
"Loaded" Mashed Potatoes	Steamed Broccoli with Cheddar Fondue
Whole Roasted Carrots with Warm Truffled Honey	Spaghetti Squash with Sage Brown Butter

Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked:
 Eggs, Beef, Fish, Lamb and Milk

CLASSIC RED COCKTAILS

RED Mojito

Made the old fashioned way with Black Cherry infused Rum 8.

The Buick

Courvoisier VSOP with Peach Brandy in the style of the classic sidecar 8.

Mango Mule

Absolut Level Vodka, fresh mango and lime juice, lengthened with Ginger Beer 8.

Ten Cane Daiquiri

Our house recipe using 10 Cane Trinidadian Rum, fresh citrus juices and served chilled over ice 9.

Bobby T's Gin Fizz

Beefeater Gin, orange flower water, organic egg whites*, citrus juices, sugar & cream served chilled and topped with soda 8.

Blueberry Cobbler

40 Creek Whiskey, Orange Curacao, fresh seasonal berries, and ultra fine sugar, topped with soda, then briskly shaken and served over ice 8.

The Broadway

Our signature version of the historic Manhattan: Forty Creek Whiskey, Sweet Vermouth, essential citrus oils and a dark cherry garnish 7.

MODERN MARTINIS

Prime Martini

Absolut Level Vodka or Martin Miller Gin with a smidge of Dry Vermouth, shaken ice cold, and garnished with a beef carpaccio wrapped-bleu cheese stuffed fresh olive 11.

The Bloodless Mary Martini

Rain Organic Vodka, infused with horseradish, fresh jalapeno, sun-dried tomato and celery seed served chilled, straight up with a sun-dried tomato and celery salt rim 8.

Blonde Martini

Tanqueray Gin, Dry Vermouth, White Lillet, and a splash of fresh grapefruit juice 7.

White Cosmo

Enough red? Our house Cosmo made with Absolut Citron-skip the red 8.

Espresso Martini

A double shot of espresso, Skyy Vodka, Kahlua Especial and Liqueur 43 shaken & served up-all night 9.

WINE by the GLASS

We proudly serve a 6oz glass pour

Domaine Chandon Brut
8

Piper Heidsieck Rose
19

Spiny Black
Sauvignon Blanc
8

Dr. L Riesling
9

Altanuta Pinot Grigio
10

Angeline Chardonnay
9

Fess Parker Chardonnay
13

Campion Pinot Noir
15

"Big Fire" Pinot Noir
14

Joel Gott Zinfandel
12

Penfolds T. Highland
Shiraz
10

Sagelands Merlot
9

Liberty School Cabernet
11

Bennet Family Cabernet
15

DESSERT

RED Velvet Cup Cakes

Our signature dessert with butter-cream icing and candied orange. Three to an order 8.
Each additional 3.

Warm Fudge Spoon Cake

Served with salted caramel, vanilla ice cream, and drunken cherries 8.

Crème Brulee for Two

Classic crème brulee in a modern presentation 10.

Chicken Fried Strawberry Shortcake

Grilled pound cake topped with chicken fried strawberries & cinnamon whipped cream 8.

Chef's Sorbet

Three scoops served with seasonal fruit 6.

Ice Cream Pecan Ball

Vanilla ice cream rolled in spiced pecans and covered in chocolate sauce- This one already has a cult following 7.

LIQUID DESSERT

Ian's Brandy Ice

The recipe is a secret, but the fact that it's delicious is not 9.

Apple Flip

A frothy apple concoctions that's crazy delicious 6.

Champagne Float

Sweet and elegant—a glass of Chandon brut with a scoop of the chef's sorbet floating on top 8.

DESSERT WINES

Bonny Doon Framboise 375ml 37

B&G Sauternes 750ml 60

Tokaji Aszu 5 Puttonyos 500ml 61

Chambers Rutherglen Muscat 375ml 48

COGNAC

Courvoisier VSOP 12

Hennessey XO 31

Martell Cordon Blu 25

Remy Martin "Louis XIII" 398

PORT

Taylor, Fladgate & Yeatman 20YR Tawny 14

Sandeman Fine Ruby 5

Warre's King Tawny 4

SHERRY

Sandeman's Don Fino 5

Dry Sack Solera 15YR

MADEIRA

Sandeman's Rainwater 5

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