



THE STEAKHOUSE

We strive to source the best products and showcase the bounty of Colorado. Our USDA Prime steaks are hand carved in-house to the highest standards.

STARTERS

- PRAWN COCKTAIL (GF) - 25**
limeade champagne granita, atomic horseradish
- CRAB CAKE FLIGHT - 22**
a trio of pan-seared jumbo lump crab cakes
- CALAMARI - 16**
pickled peppers, marinara
- SIGNATURE STEAK FRIES - 22**
seared tenderloin, black pepper candied bacon, gorgonzola fondue, truffle frites
- BUTTERNUT RAVIOLI - 12**
spiced pine nuts, sage brown butter
- SALMON RANGOONS - 14**
house-smoked Verlasso salmon, frommage forte, sweet chili sambal

SOUPS & SALADS

- FRENCH ONION SOUP (GF) - 11**
melted gruyère, crouton
- MUSHROOM LEEK SOUP (GF) - 11**
fresh thyme, cognac
- CLASSIC CAESAR (GF) - 14**
garlicky croutons, parmesan
- ICEBERG WEDGE (GF) - 14**
black pepper candied bacon, tomato, shaved red onion, gorgonzola dressing
- SMOKED BURRATA - 15**
house-smoked burrata, sunflower kernels, tomato, bacon, red onion, croutons, local organic greens, creamy balsamic

SIDE DISHES

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| VEGETABLES | FORAGED MUSHROOMS - 12
crispy onions, fresh herbs, balsamic | CRISPY BRUSSELS - 14
pork belly, mai ploy-dashi | WINTER SQUASH GRATIN - 16
acorn and butternut squash, three cheese herbed crust |
| | CREAMED SPINACH (GF) - 15
peccorino-romano, nutmeg | MARRAKESH CARROTS (GF) - 14
maple harissa, goat cheese creme fraiche | |
| POTATOES & PASTA | WHIPPED YUKON MASH (GF) - 12
sawatch butter, whole milk | JUMBO LUMP CRAB TRIPLE CHEESE MAC - 28
gouda, cheddar, gruyere, jumbo crab | |
| | FRONT RANGE SMASHERS - 13
truffled, pummeled and crispy | GIANT STUFFED IDAHO BAKER (GF) - 13
bacon, cheese, sour cream, butter, chives | |

BUTCHER SHOP

- PETITE FILET MIGNON* (GF) 8oz. - 48**
- FILET MIGNON* (GF) 12oz. - 59**
- USDA PRIME NEW YORK* (GF) 14oz. - 55**
- BONE-IN RIBEYE* (GF) 22oz. - 60**
- WAGYU RIB CAP* (GF) 10oz. - 50**

TOPPERS & ADD-ONS

- FLYING HORSE OSCAR (GF) - 28**
lump crab, FH steak sauce, bearnaise, asparagus

STEAK SAUCES - 5

- FH signature sauce (GF)
- cognac peppercorn (GF)
- gorgonzola fondue (GF)
- béarnaise (GF)
- confit garlic (GF)

STEAK TEMPERATURES

RARE: cool red center MEDIUM RARE: warm red center
MEDIUM: warm red/pink center MEDIUM/WELL: hot pink center

SIGNATURE SELECTIONS

- OSCAR MEDALLIONS* (GF) - 52**
hand-carved filet, lump crab, asparagus, béarnaise, FH Signature Sauce
- BRAISED SHORT RIB - 42**
5 Hour Wagyu beef, mushroom-pea risotto, crispy onions, pickled tomato
- CHICKEN SALTIMBOCCA (GF) - 32**
prosciutto, butternut squash, spinach, cauliflower leak purée, marsala jus
- GRILLED SWORDFISH (GF) - 36**
olive tapenade, sun-dried tomato orzo, asparagus, mushrooms
- MOROCCAN LAMB SHANK - 46**
potatoes, garbanzos, asparagus, apricot and tomato couscous, ras el demi
- SALMON OSCAR* (GF) - 42**
pan-seared Verlasso salmon, lump crab, asparagus, béarnaise



(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS