



THE STEAKHOUSE

STARTERS

FRENCH ONION SOUP (GF) - 11
melted gruyère, crouton

CRAB CAKE FLIGHT - 25
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

LONG STEM ARTICHOKES - 16
crispy marinated artichoke hearts, béarnaise, romesco

SALMON RANGOONS - 14
house-smoked Verlasso salmon, fromage forte, sweet chili sambal

PRAWN COCKTAIL (GF) - 25
limeade champagne granita, atomic horseradish

CLASSIC CAESAR (GF) - 14
garlicky croutons, parmesan

ICEBERG WEDGE (GF) - 14
black pepper candied bacon, tomato, shaved red onion, gorgonzola dressing

DINNER SALADS

SPRING KALE SALAD - 16
purple kale, strawberries, blueberries, feta, sunflower and poppy seeds, blueberry vinaigrette

SMOKED BURRATA SALAD - 17
house-smoked burrata, sunflower kernels, tomato, bacon, red onion, croutons, local organic greens, olives, creamy balsamic

SPECIALTIES

OSCAR MEDALLIONS* (GF) - 53
hand-carved filet, lump crab, asparagus, béarnaise, FH Signature Sauce

BRAISED SHORT RIB - 42
french onion mash, roasted carrots, bordelaise, curled scallions

SCALLOP FETTUCCINE* - 45
basil pesto, cherry tomatoes, crispy proscuitto, red pepper oil

SALMON OSCAR* (GF) - 43
pan-seared Verlasso salmon, lump crab, asparagus, béarnaise

CITRUS AHI TUNA* - 54
furikake crusted, seared cabbage, red radish, foraged mushrooms, smoked bacon, citrus glaze

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.

BUTCHER SHOP

PETITE FILET MIGNON* (GF) 8oz. - 49

FILET MIGNON* (GF) 12oz. - 60

USDA PRIME NEW YORK* (GF) 14oz. - 56

BONE-IN RIBEYE* (GF) 22oz. - 60

WAGYU RIB CAP* (GF) 10oz. - 51

USDA PRIME BONE-IN NEW YORK STRIP*
28-DAY DRY AGED (GF) 18oz. - 75

NEW ZEALAND LAMB RACK*
KOREAN STYLE (GF) 20oz. - 65

TOPPERS & ADD-ONS

CRAB CAKE - 20

SHRIMP - 12

SCALLOP* - 15

KING CRAB LEGS - MKT
(Available on Weekends Only)

STEAK SAUCE - 5

*FH signature sauce
béarnaise (GF)*

*cognac peppercorn (GF)
tallow butter*

*gorgonzola fondue (GF)
gorgonzola crust*

SIGNATURE ADD-ON

FLYING HORSE OSCAR (GF) - 28

lump crab, FH steak sauce, bearnaise, asparagus

STEAK TEMPERATURES

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

SIDE DISHES

VEGETABLES

FORAGED MUSHROOMS - 12
crispy onions, fresh herbs, balsamic

CHARRED BROCCOLI - 12
lemon mornay

CRISPY BRUSSELS - 14
pork belly, mai ploy-dashi

GRILLED ASPARAGUS - 14
smoked tallow butter

POTATOES & PASTA

WHIPPED YUKON MASH (GF) - 12
european butter, whole milk

BAKERS AU GRATIN - 15
three cheese bechamel, chives

GIANT LOADED IDAHO BAKER (GF) - 13
bacon, cheese, sour cream, butter, chives

JUMBO LUMP CRAB THREE CHEESE MAC - 28
gouda, cheddar, gruyère, jumbo crab



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

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

CLASSIC COCKTAILS

HOUSE-INFUSED MARTINIS - 14

CARAMEL APPLLETINI | LEMON DROP | COSMOPOLITAN
made with Titos premium vodka

RED SANGRIA - 12

WHITE SANGRIA - 12

DESIGNER OLD FASHIONEDS

MAPLE-BACON - 16

whiskey, maple syrup,
luxardo-bacon rim

BUTTER-BREW - 16

rye whiskey, house-infused
butter simple, orange bitters

OLD FAITHFUL - 16

rye whiskey, house-made
orange bitters, simple

FLYING HORSE SIGNATURES

CHERMAN OF THE BOARD

jack daniel's, house luxardo
vanilla vermouth

MILE HIGH MANHATTAN

breckenridge bourbon, amaro montenegro,
carpano antica formula

RASPBERRY MOJITO

silver rum, house-made raspberry
syrup, mint, soda, lime

BARREL AGED NEGRONI

tanqueray gin, campari,
carpano antica formula

SPRING SIPPERS

NEW YORK SOUR

bourbon, lemon, simple, red wine float

CINNARITA

tequila, triple sec, lime, cinnamon liqueur

GOLFINGER MARTINI

house-infused cider simple, grey goose
orange vodka, luxardo maraschino liqueur

SUMMER BREEZE

gin, fresh rosemary, simple,
pomegranite juice

SIGNATURE & SIPPER COCKTAILS - 16

BOTTLED BEER & CIDER

BUD LIGHT, MO	6	MODELO ESPECIAL, MEX	6.5
COORS LIGHT, CO	6	STELLA ARTOIS, BEL	7
FLYING HORSE LAGER, IND	12.5	HARD CIDER, ROTATING SELECTION	8
LAGUNITAS IPA, CA	8	HEINEKEN 0.0, NLD	6.5
MICHELOB ULTRA, MO	6.5		

RED WINE

6 oz 9 oz

Merlot CHATEAU ST MICHELLE "Indian Wells" WA	12		18
Malbec FINCA EL ORIGEN Colonia Las Rosas, Uco Valley, AR	12		18
Red Blend SKYSIDE CA	12		18
Cabernet Sauvignon 7 HILLS Walla Walla, WA	13		20
Zinfandel RAVENSWOOD Lodi, CA	13		20
Pinot Noir EVOLUTION Willamette Valley, OR	14		22
Sangiovese BANFI Toscana, IT	12		22
Cabernet Sauvignon NINER Paso Robles, CA	17		26

WHITE WINE

6 oz 9 oz

Chardonnay LINE 39 CA	9		14
Rosè BONNY DOON Central Coast, CA	10		15
Riesling KUNG FU GIRL WA	10		15
Pinot Grigio TIEFENBRUNNER Trentino-Alto Adige, IT	10		15
Sauvignon Blanc BABICH Marlborough, NZ	12		18
Moscato d'Asti MICHELE CHIARLO "Nivole" Piedmont, IT	12		18
Chardonnay CAMBRIA Santa Maria Valley, CA	13		20

BUBBLY

6 oz

Prosecco LaMARCA IT	10
Brachetto D'Acqui BANFI "Rose Regale" IT	11
Blanc de Blancs SCHRAMSBERG CA	18
Brut VEUVE CLICQUOT Reims, Champagne FR	28
Brut Rosè VEUVE CLICQUOT Reims, Champagne FR	34