



# 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

- FRENCH ONION SOUP - 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 ARTICHOKE(S) (V) - 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 - 14**  
garlicky croutons, parmesan
- ICEBERG WEDGE (GF) - 14**  
black pepper candied bacon, tomato, shaved red onion, gorgonzola dressing
- MIXED GREENS - 12**  
organic greens, tomato, cucumber, red onion, balsamic vinaigrette

## SPECIALTIES

- OSCAR MEDALLIONS\* (GF) - 53**  
hand-carved filet, lump crab, asparagus, béarnaise, FH Signature Sauce
- BRAISED SHORT RIB (GF) - 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\* (GF) - 54**  
furikake crusted, seared cabbage, red radish, foraged mushrooms, smoked bacon, citrus glaze

## 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**
- USDA PRIME BONE-IN NEW YORK STRIP\* 28-DAY DRY AGED (GF) 18oz. - 75**
- DRY AGED DUROC PORK CHOP\* 14oz. - 42**
- NEW ZEALAND LAMB RACK\* KOREAN STYLE 20oz. - 65**

### TOPPERS & ADD-ONS

- CRAB CAKES - 20
- SHRIMP (GF) - 12
- SCALLOPS\* (GF) - 15
- KING CRAB LEGS (GF) - MKT  
(Available on Weekends Only)

### STEAK SAUCE - 5

- FH signature sauce (GF)
- cognac peppercorn (GF)
- gorgonzola fondue (GF)
- béarnaise (GF)
- smoked tallow butter (GF)
- gorgonzola crust (GF/V)

### SIGNATURE ADD-ON

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