



# 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 fries*
- LONG STEM ARTICHOKE(S) (V) - 16**  
*crispy marinated artichoke hearts, béarnaise, romesco*
- SALMON RANGOONS - 14**  
*house-smoked Verlasso salmon, frommage 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 FETTUCCHINE\* - 45**  
*basil pesto, cherry tomatoes, crispy prosciutto, 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**
- AKAUSHI WAGYU RIBEYE\* (GF) 16oz. - 75**

SPECIALTY SELECTIONS

- USDA PRIME BONE-IN NEW YORK STRIP\* 28-DAY DRY AGED (GF) 18oz. - 75**
- USDA BONE-IN RIBEYE\* (GF) 22oz. - 60**
- DUROC BONE-IN PORK CHOP\* 28-DAY DRY AGED 14oz. - 42**
- NEW ZEALAND LAMB RACK\* 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)
  - béarnaise (GF)
  - cognac peppercorn (GF)
  - smoked tallow butter (GF)
  - gorgonzola fondue (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**  
*europaean 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

COORS LIGHT	6	MODELO ESPECIAL	7
BUD LIGHT	6	LAGUNITAS IPA	7
MICHELOB ULTRA	6	STELLA ARTOIS	7
AVERY'S WHITE RASCAL	7	HARD CIDER (rotating selection)	8
HEINEKEN 0.0	7	FLYING HORSE LAGER	12.5

# 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	14		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