



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 LOUIE - 28
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

THAI LEMONGRASS MUSSELS - 17
PEI Mussels, coconut curry, toasted sourdough, cilantro, Thai chilies

SEAFOOD COCKTAIL (GF) - 31
chilled Colossal Prawns and lobster tail with horseradish cocktail sauce

CLASSIC CAESAR - 14
garlicky croutons, parmesan

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

MIXED GREENS (GF) - 12
organic greens, tomato, cucumber, red onion, balsamic vinaigrette

SPECIALTIES

OSCAR MEDALLIONS* (GF) - 55
hand-carved filet, lump crab, asparagus, béarnaise, FH Signature Sauce

MOROCCAN LAMB STEW (GF) - 42
braised Colorado lamb, parsnips, carrots, onion, pearled cous cous, saffron/ras-el honout

CHILEAN SEA BASS (GF) - 54
miso mustard glazed, baby bok choy, citrus dashi broth

SALMON OSCAR* (GF) - 45
pan-seared Skuna Bay Salmon, lump crab, asparagus, béarnaise

HOUSE CURED DUCK GNOCCHI - 38
sweet potato puree, spinach, foraged mushrooms

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

DRY AGED DUROC PORK RIBEYE* (GF) 12oz. - 42

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

NEW ZEALAND LAMB RACK* (GF) 20oz. - 65
za'atar rubbed with cucumber tomato salad

TOPPERS & ADD-ONS

LOBSTER TAIL (GF) - 42

KING CRAB LEGS (GF) - MKT
(Available on Weekends Only)

SHRIMP (GF) - 12

SCALLOPS* (GF) - 15

CRAB CAKES - 22

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) - 32

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 (GF) - 15
shallots, fresh herbs, chardonnay

STEAMED BROCCOLINI (GF) - 12
european butter and sea salt

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

LOADED SWEET POTATO (GF) - 13
5-spice maple butter, crispy pork belly, whipped brie

LOBSTER RISOTTO (GF) - 32
butter poached lobster tail, saffron risotto, fresh herbs



(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