

House Aged Beef & Steaks

FROM THE ONLY DEDICATED BEEF AGING ROOM IN NEW MEXICO.
NEW MEXICO RAISED BEEF, ANTIBIOTIC FREE, HORMONE FREE, "ALL NATURAL" "WET AGED"
TIME AND TEMPERATURE MONITORED ALLOWING ORGANIC ENZYMES TO TENDERIZE THE BEEF.

BISTRO CUT SIRLOIN

aged 45 to 55 days medallions of pepper roasted beef 8 oz 26

DOUBLE EAGLE RIBEYE

aged 36 to 42 days 14 oz 39

PRIME NEW YORK STRIP

aged 40 to 50 days 14 oz 42

CENTER CUT GRANDE FILET MIGNON

aged 28 to 30 days 8 oz 39

PETIT FILET MIGNON

aged 28 to 30 days 4 oz 29

STEAK & LOBSTER

add a 7 oz warm water tail to any steak selection +29

chef's choice: full bodied reds ~ merlot, malbec, cabernet sauvignon, red blend

Tableside

TOMAHAWK BEEF RIBEYE ~FOR TWO~

the king of steaks | 40 oz of broiled, bone-in beef
choice of two sides | sauce bordelaise 49 per person

chef's choice: red blend

❖ SHRIMP SCAMPI ITALIANO ~ FLAMBÉ

six steakhouse shrimp | butter sautéed with garlic | shallots | lemon | white wine | brandy
served with house made garlic & parmesan gnocchi 35

chef's choice: chardonnay

FILET MIGNON BEEF Tournedos Maximillian ~ FLAMBÉ

6 oz filet mignon medallions | butter | garlic | cremini mushrooms | sauce bordelaise 42

chef's choice: cabernet sauvignon

CHATEAUBRIAND BOUQUETIERE ~FOR TWO~

roasted | 12 oz beef tenderloin | carved tableside | mashed potatoes | vegetables
green chile stuffed tomato with white cheddar | sauce bordelaise | 45 per person

chef's choice: cabernet sauvignon, red blend

Served with your choice of baked potato, twice baked potato, buttermilk mashed potato or seasonal vegetable

Start with a House Dinner Salad or Cup of Soup for 5

Dessert Tableside

BANANAS FOSTER

bananas | brown sugar | rum | vanilla bean ice cream
10 per person
minimum of two or more persons

Dessert

CAFFE MOCHA CREME BRULEE

raw sugar | white chocolate shavings 7

FLOURLESS CHOCOLATE CAKE

ghirardelli mousse | chocolate ganache 7

LAYERED LEMON CAKE

lemon almond cake | lemon mousse | toasted almonds 7

MILE HIGH CHEESECAKE

NY style cheesecake
choice of raspberry, chocolate or sea salted caramel sauces 8

SOUTHERN PECAN PIE

bourbon caramel sauce 7

SMOKED MAPLE & BOURBON ICE CREAM

praline pecans 6

VANILLA BEAN ICE CREAM SUNDAE

choice of raspberry, chocolate or sea salted caramel sauces 6
add chopped pecans or toasted almonds +1

After Dinner Ports, Sherries & Liqueurs

COURVOISIER VSOP & XO COGNAC HENNESSEY XO COGNAC REMY MARTIN XO COGNAC
LUXARDO SAMBUCA B&B BENEDICTINE AMARETTO DISARONNO BAILEY'S IRISH CREAM
MARTELL CORDON BLEU COGNAC OSBOURNE PALE DRY & CREAM SHERRY
HACIENDA DE CHIHUAHUA SOTOL PECAN MOZART CHOCOLATE LIQUEUR
TAYLOR FLADGATE LBV PORT GRAHAMS 6 GRAPES PORT GRAHAMS 20 YR TAWNY PORT
GRAND MARNIER GRAHAMS LBV PORT GRAHAMS 10 YR TAWNY PORT DRAMBUIE