

# APPETIZERS

<b>Charred Shrimp</b> Scallion, Sambal Oelek, Blue Cheese	18	<b>Steak Tartare</b> Peppered Yolk, Black Truffle, Bok Choy Salad, Crisps	18
<b>Pork Belly</b> Jalapeno, Creamed Corn, Cilantro Gremolata	15	<b>Oysters Asado</b> Lobster Ceviche, Wasabi Aioli   5 Each	21
<b>Bourbon Mussels</b> Wild Mushroom Broth, Fennel Fronds, Ponzu Aioli	17	<b>Tempura Cauliflower</b> Pickled Asparagus, Red Pepper Bisque	12
<b>Charlie's Pounder</b> Wagyu Meatballs, Mushroom Ragout, Toasted Parmesan	20	<b>Broiled Goat Cheese</b> Blueberry, Ginger, Cilantro, Balsamic, Grilled Flatbread	13
<b>A5 Katsu Sando</b> Miyazaki Wagyu Strip, Panko Crust, Kewpie Aioli, Shokupan Bread	MKT	<b>Crab Bake</b> Carrot + Purple Cabbage Salad, Tarragon, Whole Grain Aioli	19

## RAW | CHILLED

### **Tuna Tataki** 21

Pickled Jalapeno, Asparagus, Honey Soy Wasabi Cream

## Seafood Tower

1/2 Pound Crab Legs, 1 oz Caviar\*  
10 Oysters, Tuna Cubes, 2 Wild Caught Lobster Tails  
full 150 | petite 85 \*add caviar to petite 15

## SALADS | SOUP

### **Oysters Half Shell** 19

Jalapeno Bacon Jam | Spicy Tomato  
1/2 Dozen

### **Anthony's Wedge** 12

Tomato, Chive, Crispy Onion, Prosciutto  
Crumbled Blue, Smoky Dressing

### **Lobster Bisque** 11

Sherry, Brandy, Grilled Bread

### **Steak Chop Wedge** 28

Prime Filet, Tomato, Chive, Crispy Onion  
Prosciutto, Crumbled Blue, Smoky Dressing

### **Greek Salad** 9

Romaine, Kale, Tomato, Cucumber, Shaved Shallot  
Feta, Caper Lime Vinaigrette

### **Classic Caesar** 10

Romaine, Shaved Parmesan, Focaccia  
Creamy Dressing

# ENTRÉES

<b>Jumbo Sea Scallops</b> Strawberry Salsa, Cilantro, Prosciutto, White Cheddar Risotto	39	<b>Ribeye Provencal</b> 16 oz   1855 Premium   Cast Iron Crusted + 145 Degree Egg   Greeley, CO	59
<b>Ora King Salmon</b> Sweet Potato, Apple Cider + Ginger Compote, Dijon, Honey Soy	37	<b>Filet</b> 7 oz   Black Angus   Greeley, CO	41
<b>Chophouse 'Smash Burger'</b> Wagyu, Bibb Lettuce, Adobo Cheese, Avocado Chimi' Aioli, Frites	22	<b>New York Strip</b> 12 oz   USDA Prime	48
<b>Alaskan Halibut</b> Asparagus, Velvet Potatoes, Citrus Glaze	41	<b>Cowgirl</b> 18 oz   Black Angus   Greeley, CO   Bone-In Eye of Ribeye	68
<b>Short Rib</b> Cheddar Grits, Scallion, Soy Caramel	38	<b>Delmonico Ribeye</b> 16 oz   1855 Premium   Greeley, CO	57
<b>Ravioli</b> White Beans, Sun Dried Tomato, Spinach, Ricotta, Basil + Oregano	26	<b>BUTCHER'S RESERVE</b>	
<b>Roasted Chicken Poulet Rouge</b> Parsnip, Ponzu Beurre Blanc, Crispy Brussels	29	<b>Flight of Beef</b> 4 oz each   USDA Prime + Strauss Farms Grass Fed + Australian MB5	95
<b>Twin Lobster Tails</b> 10 oz   South Atlantic, Wild Caught   Lemon Herb Butter	MKT	<b>Spinalis</b> 8 oz   USDA Choice	MKT

## PERSONALIZATION

Blue Crust 5   Lobster Oscar 17
145 Degree Egg 2   Adobo Crust 3.5
Mushroom Marsala 5   Bone Marrow Butter 3
Black Truffle Butter 3.5   Horseradish Cream 2.5
Hollandaise 3   Chop Sauce 2
Plump Lobster Tail 32   Red King Crab Legs MKT

## SIDES

<b>Calle' Corn</b> 11 Cilantro, Lime, Chili Powder, Cotija	<b>Twice Broiled Yukons</b> 12	<b>Creamy Mac</b> 14 Gemelli Pasta, Serrano, Roasted Tomato, White Cheddar Add Lobster 12
<b>Gnocchi</b> 15 Shishito Peppers, Parmesan Crumble	<b>Shoestring Frites</b> 9	<b>Triple Greens</b> 10 Bok Choy, Spinach, Kale, Crimini
<b>Brussels Au Gratin</b> 13 Sweet Corn, Crispy Onion	<b>Broiled Asparagus</b> 13	<b>Charred Broccoli</b> 11 Red Pepper Flake, Tarragon Butter



Justin Miller, Executive Chef

Consuming raw or undercooked meats, poultry, eggs, seafood or shellfish may increase your risk for food-borne illness