

Oysters*

ON THE HALF SHELL ½ Dozen	16
CREOLE ½ Dozen Creole-style charbroiled oysters	19
ROCKEFELLER ½ Dozen cream spinach, pernod	18

Appetizers

MUSSELS ARRABBIATA Garlic tomato broth	14
BUFFALO CARPACCIO Bison tenderloin, fried capers, roasted red peppers, artichoke heart, Parmesan cheese	18
ROASTED BACON Pepper crusted, bourbon barrel maple syrup, root beer glaze	15
CRISPY CALAMARI Ponzu slaw, citrus chili	13
JUMBO SHRIMP Atomic cocktail	16
JUMBO LUMP CRAB CAKE Finished with jumbo lump crab, chive beurre blanc	19
SEAFOOD TOWER Lobster tail, king crab, mussels, shrimp, oysters, jumbo lump crab	Market

Soups

LOBSTER BISQUE Sherry	10
FIVE ONION SOUP Jarlsberg cheese	10

Salads

SIMMS CHOPPED Mixed greens, cucumbers, red onions, bacon, tomatoes, Haystack Mountain Goat Cheese, vinaigrette	10
CLASSIC CAESAR Pecorino Romano	9
ICEBERG WEDGE Bacon, crumbled blue cheese	9
HARVEST BEET Local seasonal beets, apple, arugula, macadamia nut, beet mousse, lemon vinaigrette	9
PEAR & SAGA BLUE CHEESE Candied pecans, teardrop tomatoes, creamy vinaigrette	10
SPINACH Strawberries, blueberries, red onion, toasted pecans, feta cheese, balsamic vinaigrette	10
CAPRESE Thick-cut tomatoes, mozzarella, fresh basil, balsamic reduction, basil oil, garlic toast	12
GREEK Heirloom tomato, cucumbers, Kalamata olives, red onions, peppers, feta, vinaigrette	10

A Suggested Gratuity of 15-20% is customary. The amount of gratuity is always discretionary.

Caution: These items may be served raw or cooked to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness or even death from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.

CENTER CUT FILET MIGNON	7 oz. 37	10 oz. 42
RIBEYE 16 oz.		40
NEW YORK STRIP 14 oz.		45
PRIME RIB	12 oz. 32	16 oz. 38
Au jus, creamy horseradish, baked potato		
BONE-IN RIBEYE 22 oz.		59
BONE-IN NY STRIP 16 oz.		50

Specialty Cuts

DRY-AGED NY STRIP 12 oz.	60
BUFFALO FILET <i>Rock River Ranch</i> 8 oz. Bacon Wrapped	43
BUFFALO RIBEYE <i>Rock River Ranch</i> 14 oz.	45

Complements

Hollandaise 3 • Béarnaise 3 • Bacon Butter Blue Cheese 5
Cognac Pepper Cream Sauce 4 • Morel Mushroom Cream Sauce 10
Jumbo Shrimp 9 • King Crab Fondue 10 • Crab Oscar 10

Signature Selections

COLORADO LAMB LOIN	32
Duck fat potatoes, chimichurri aioli	
PAN ROASTED CHICKEN	26
Mashed potatoes, asparagus, herb butter sauce	
SZECHUAN PEPPER CRUSTED TUNA*	32
Charred asparagus, ginger soy butter	
CRISPY SKIN SALMON	29
King crab fondue, Brussels sprouts	
MAHI MAHI & JUMBO LUMP CRAB	32
Sherried lobster sauce, fresh vegetables	
CIOPPINO	39
Scallops, shrimp, mussels, clams, salmon, tuna, white fish, tomato broth, fresh basil, garlic toast	
COLORADO TROUT	27
Tomato-Boursin cheese stuffing, Romanesco sauce, fresh vegetables	
CHILEAN SEA BASS	39
Caper-artichoke butter, arugula & lemon vinaigrette salad	

Lobster & Crab

COLD WATER ROCK LOBSTER TAIL	Market
HERB BUTTER BROILED ALASKAN KING CRAB LEGS (1/2 lb. or 1 lb.)	Market

Accompaniments

Mashed Potatoes 8	Creamed Corn 9	Green Beans 9
Baked Potato 8	Wild Mushrooms 10	Asparagus 10
Au Gratin Potatoes 9	Smoked Cheddar	Brussels Sprouts 9
Steakhouse Potatoes 9	Mac & Cheese 9	Creamed Spinach 9