

STARTERS

WAGYU MEATBALLS & POLENTA 14

Saffron pomodoro, seasoned ricotta and shaved Parmesan cheese

70TH ANNIVERSARY SHRIMP COCKTAIL 14

Spiced prawns, Sriracha aioli, shaved fennel, blood orange and Thai basil

BRAISED SHORT RIB & HORSERADISH GNOCCHI 13

Asparagus and Parmesan jus

SALT & PEPPER CALAMARI 12

With jalapeño mayonnaise

*BEEF CARPACCIO 16

Mushroom, Parmesan cheese and bone marrow

HOUSE-MADE POTATO CHIPS 9

Bacon and white cheddar dip

JACKSON'S LUMP CRAB CAKE 14

Battered and pan-fried with saffron aioli

*SEARED AHI TUNA 15

Crispy rice paper, marinated vegetables and lemon dressing

*FOIE GRAS 16

Berry compote, balsamic and toast

SOUPS & SALADS

LOBSTER BISQUE 11

CLASSIC THREE-ONION SOUP 9

CAESAR 10

The classic... Young romaine lettuce, Tuscan kale and ciabatta chips

THE RUSTIC WEDGE 10

Iceberg lettuce, heirloom tomato, pickled onion, Maytag Blue cheese and chipotle bacon

FRESH MOZZARELLA COMPOSITION 11

Heirloom tomatoes, shaved golden beets, grilled eggplant and basil emulsion

CC CHOPPED 10

Crisp snap peas, tomatoes, soft herbs, heart of palm, cucumber and avocado cream

SIDES

GRILLED ASPARAGUS, SEA SALT & OLIVE OIL 9

BACON & CARAMELIZED ONIONS 9

WILD MUSHROOMS 9

BROCCOLINI 9

HAND-CUT FRIES & STEAK SPICE 9

ORECCHIETTE MAC & CHEESE 9

HONEY & THYME-ROASTED YOUNG CARROTS 9

GRILLED SWEET CORN, BUTTER & ITALIAN PARSLEY 9

SPINACH, SAUTÉED OR CREAMED WITH CRISPY SHALLOTS 9

POTATOES: PURÉE, STUFFED OR BAKED

One -	Two -	Three -
Bacon, Cheddar Cheese, Sour Cream and Green Onion 9	Chorizo and Jalapeño 9	Chunky Bacon and White Cheddar Cheese 9

SEAFOOD BAR

ORDERED AS A COCKTAIL

Alaskan King Crab, Half Pound/One Pound Market Price
Poached Gulf Shrimp, Three 21
*Daily Oyster Selection, Six 17 Twelve 34
Maine Lobster Tail 43
Jumbo Lump Crab 19

*SEAFOOD TOWERS

Chef's choice of fresh seafood
2-4 Persons 58
4-6 Persons 79

FEATURES

*RIB ROASTS

Our prime rib is dry-rubbed and slow-roasted
10 oz. Prime Rib 34
16 oz. Prime Rib 40

MAINE LOBSTER TAILS

Single 43
Double 60
With clarified butter and lemon

CENTER CUT ALASKAN KING CRAB MARKET PRICE

By the pound

JIDORI CHICKEN 29

Basmati risotto, curry leaves, spring vegetable composition and mushroom nage

SEASONAL FISH 37

*CRISP-SKINNED ATLANTIC SALMON 30

Lemon-scented potato purée, buttered edamame, roasted parsnips and Pinot Noir reduction

*SEARED ATLANTIC SCALLOPS 35

Stone-ground grits, Spanish chorizo, carrot caramel and pancetta chips

TELLICHERRY BLACK PEPPER FETTUCCINI 30

Shrimp, Chanterelle mushrooms, asparagus, preserved lemon and virgin olive oil

*COLORADO LAMB TASTING 49

Center cut chops and boneless strip steak, gratin potato and ratatouille jus

STEAKS & CHOPS

All of our beef is certified Black Angus, featuring USDA prime, dry-aged and upper-tier choice. We naturally age our beef for maximum tenderness and flavor. All steaks are seasoned with our chef's custom spice blend.

*28-DAY WET-AGED

7 oz. Filet Mignon 43
10 oz. Filet Mignon 49
12 oz. New York Steak 43
20 oz. Porterhouse Steak 51

*45-DAY DRY-AGED

16 oz. Kansas City Strip Steak 51
18 oz. Cowboy Bone-In Rib Eye 54

*PRIME

16 oz. Boneless Rib Eye Steak 47
10 oz. Prime Rib Eye Cap 49
10 oz. Brazilian Style Flat Iron Steak 39
With blistered Shishito peppers and chimichurri

*JAPANESE WAGYU 25

Featured by the ounce with limited availability

ACCOMPANIMENTS

Alaskan King Crab, Half Pound Market Price
Maine Lobster Tail, 7 oz. 43
Jumbo Lump Crab 19

*Oscar-Style 22

*Rosini 18
Summer Truffle Jus
Foie Gras

SAUCES 2

*Béarnaise, Veal Jus
Center Cut Steak Sauce

CENTER CUT SIGNATURE COCKTAILS

MEXICAN MULE 14

Patrón Reposado tequila, fresh lime juice, ginger beer and Agave'D raw ginger

PASSION FRUIT MOJITO 12

Bacardi Superior rum, passion fruit purée, mint, fresh lime juice and topped with soda water

BACK NINE 14

Grey Goose vodka, sweetened iced tea and Limoncello

HOUSE SANGRIA RED OR WHITE 12

Patrón tequila, Cruzan rum, seasonal fruit, sugar and topped with Sierra Mist

BLACK ORCHID 14

Grey Goose L'Orange vodka, lemon juice, crème de violette, simple syrup and peach bitters

CENTER CUT CABLE CAR 14

Crown Royal Vanilla whisky, Cointreau, lemon juice and simple syrup

MOSCOW MULE 12

Tito's Handmade vodka, fresh lime juice and ginger beer, presented in a traditional copper mug, garnished with a lime wheel

POMEGRANATE SEA BREEZE 16

Belvedere vodka, pomegranate juice and grapefruit juice

CENTER CUT FEATURED COCKTAIL

OVERCAST 14

Mount Gay Eclipse rum, lime juice, orgeat syrup and ginger beer

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions or pregnancies.
18% gratuity on all parties of 8 or more