

ENTREES

MEAT

Tomahawk Steak <i>42 oz Tomahawk Au Poivre</i>	165
Boneless Ribeye ^{GF} <i>22 oz Caponata, Sunchoke Chips, Mushroom Jus</i>	74
Bone-in Ribeye Steak ^{GF} <i>22 oz Grilled Rib-eye Steak</i>	59
7oz Filet & 7oz Tongue ^{GF} <i>Butternut Squash, Fried Layered Potato, Caramelized Pearl Onion Jus</i>	68
Surprise Steak ^{GF} <i>Grilled, 12 oz Cap Steak, String Beans</i>	66
Hanger Steak ^{GF} <i>10 oz, Grilled, Cauliflower Puree, Roasted - Cauliflower, Sweet and Savory Edible MirePoix</i>	48
Bone-in Veal Chop ^{GF} <i>14 oz Grilled, Fried Fingerling Potatoes Tossed with a Caper Salsa</i>	62
Colorado Rack of Lamb ^{GF} <i>Pickled Roasted Okra, Oranges, Radishes, Caper Salsa</i>	68
Five Fifty Burger (Egg \$3, Pastrami \$3) <i>Tomato, Onion, Pickle, House Aioli, Steak Fries</i>	24

POULTRY

Half Marinated Roasted Chicken ^{GF} <i>Potato Relish, Chicken Jus</i>	42
Brined Roasted Whole Cornish ^{GF} <i>Stuffed with Yams, Chicken Liver, Oranges, Caramelized Apples, Roasted Tomato, Mirepoix</i>	45
Long Island Duck Breast ^{GF} <i>Butternut Squash Puree, Blueberries</i>	48

FISH

Pan Seared Salmon ^{GF} <i>Fava Bean and Pea Pesto, Tempura Mushroom,</i>	38
Pan Roast Branzino Fillets ^{GF} <i>Fennel, Orange, Saffron Pickled Cauliflower, Tomato, Cabbage, Mint Chimichurri</i>	42

SIDE DISHES

House Marinated Olives	9
French Fries, Truffle Mayo	12
Baked Vegetables	10
Sautéed Spinach	12
Sautéed French String Beans	11
Yucon Gold Steak Fries	12
Fried Layered Potatoes, Mushroom Jus	9
House Made Pickles	9

Contains Nuts (*)
Gluten Free (GF)



Executive Chef Jose Soto
Executive Sous Chef Joshua Fontus