

• TABLE SHARES •

**“ANGRY” MUSSELS / 13**  
chili, tomato basil sauce

**TRUFFLED “MEAL” CHIPS / 12**  
bleu cheese, smoked bacon, scallion

**GARLIC BREAD / 10**  
bleu cheese fondue

• STEAKS AND CHOPS •

*A few words about our steaks and chops...* All of our beef is USDA Certified Black Angus brand, the finest available. Our beef, pork, and lamb are specially selected and naturally aged for maximum tenderness and flavor. Our steaks and chops are heavily seasoned with sea salt and fresh cracked black pepper. We broil our meat at 1700 degrees and finish with butter.

**SMALL**

*choice of 1 sauce*

**COLORADO LAMB CHOP, 2PC / 23**

**HANGER STEAK, 8OZ / 19**

**FILET MEDALLION, 6OZ / 24**

**NY STRIP, 8OZ / 23**

**MEDIUM**

*choice of 1 sauce*

**COLORADO LAMB CHOP, 4PC / 38**

**SKIRT STEAK, 10OZ / 24**

**FILET MIGNON, 8OZ / 34**

**COWBOY STEAK, 16OZ / 36**

**NY STRIP, 14OZ / 34**

**LARGE**

*choice of 2 sauces*

**FILET MIGNON, 12OZ / 49**

**COLORADO LAMB CHOP, 8PC / 69**

**PORTERHOUSE, 48OZ / 89**

**TOMAHAWK (RIBEYE), 40OZ / 79**

**SAUCES**

*chimichurri • “meal” bbq • peppercorn • red wine • blue butter • horseradish cream • a1*

**ADDITIONAL SAUCES / 2**

**STEAK TEMPS**

blue – very red, cold center  
rare – red, cool center

medium rare – red, warm center  
medium – pink, hot center

medium well – dull, pink center  
well – no pink, hot center

• ENTREES •

**FOREVER BRAISED BEEF SHORT RIB / 26**  
cheesy polenta, honey roasted heirloom carrot, natural jus

**BUCATINI AMATRICIANA / 21**  
guanciale, onion, chile flake, pecorino

**SCOTTISH SALMON / 26**  
summer succotash, baby spinach, honey chili glaze

**ORECCHIETTE / 23**  
sausage, broccoli rabe, tomato, oil and garlic

**SHRIMP RISSOTO / 25**  
asparagus, tomato, fava bean, pea, lemon

**STEAKHOUSE BURGER / 15**  
neuske’s bacon, cabot cheddar, fries

**AHI TUNA “GUAJILLO DUSTED” / 28**  
avocado pureé, crispy plantain

**PORK CHOP / 26**  
cornbread panzanella, peach relish

**CHICKEN BREAST “BRICK PRESSED” / 24**  
fingerling potato, sauce verde, string bean

**AGNOLOTTI / 21**  
ricotta, mint, pea, lemon brown butter

• SIDES •

*large enough to share*

**FINGERLING POTATO / 6 • FRENCH FRIES / 6 • CHARRED BRUSSEL SPROUTS (PARM, PANCETTA) / 8 • ONION RINGS / 7**

**GRILLED ASPARAGUS / 8 • BAKED POTATO “FULLY LOADED” / 8 • SAUTÉED MUSHROOMS / 8**

**CREAMED SPINACH / 8 • CRISPY RUSSET POTATO (TRUFFLE, PARM, HERBS) / 8 • BROCCOLI RABE / 8**

indicates signature dish

## • SOUP & SALAD •

### **YESTERDAY'S SOUP** / 7

“you know it always tastes better the next day”

### **FRENCH ONION SOUP** / 8

crouton, gruyere, spanish sherry

### **BOSTON BIBB** / 12

spicy pecan, asian pear, sherry vinaigrette, bleu cheese dressing, crumbled bleu cheese

### **CAPRESE** / 13

vine ripe tomato, fresh mozzarella, sea salt, extra virgin olive oil

### **CHOPPED** / 10

heart of palm, olive, corn, tomato, cucumber, onion, avocado, feta, red wine vinaigrette

### **BLT WEDGE** / 12

vine ripe tomato, smoked bacon, buttermilk bleu cheese dressing

### **STEAK SALAD** / 19

filet mignon, baby iceberg, roasted red pepper, caramelized onion, glazed mushroom, green bean, bleu cheese vinaigrette

#### **ADD TO ANY OF OUR SALADS:**

CHICKEN / 6 • SHRIMP / 10 • FILET MIGNON / 10

## • STARTERS •

### **FOUR COLOSSAL SHRIMP** / 14

fresh horseradish, cocktail sauce

### **SIX CHILLED BLUEPOINT OYSTERS** / 13

fresh horseradish, mignonette

### **TUNA POKE** / 15

caramelized pineapple, seaweed salad, edamame, cucumber, carrot, avocado, jalapeño, sweet soy

### **CHICKEN LOLLIPOPS** / 12

buffalo, pickled vegetable, ranch

### **CALAMARI** / 13

baby arugula, hot cherry pepper, honey balsamic

### **FOIE GRAS** / 19

salt roasted beet, candied pecan, dill, gastrique

### **SHORT RIB TACOS** / 12

pickled onion, cilantro lime crema

### **OYSTERS ROCKEFELLER** / 11

creamed spinach, parmesan, panko

### **MAC & CHEESE** / 10

black forest ham, pea, gruyere, smoked mozzarella

### **SHISHITO PEPPERS** / 9

sriracha mayo

### **NEUSKE'S BACON** / 12

micro mache, russian dressing

### **BABY BEETS** / 11

micro mache, goat cheese, toasted pecan, orange mustard vinaigrette

## • SIGNATURE COCKTAILS •

*morning, evening and lunchtime libations / 10*

### “HOLY” GIN & TONIC

fords gin, st. germain, lime, mint, cucumber water

### BLUEBERRY LIME RICKEY

stoli blueberry, lime, agave, muddled blueberry, prosecco

### “MISS” NUTLEY

prosecco, combier, campari, mint, lemon

### “MISTER” NUTLEY

makers mark, mint, simple, muddled peach, angostura

### CHILL CANO

pisco, canton ginger, lime, simple, ginger ale

### THE RICKEY RICCARDO

don q white rum, chartreuse, lime, agave, mint

## • WINES BY THE GLASS •

*please ask your server to see our full list.*

### • SPARKLING •

PROSECCO Amoroso DOC, IT / 9

ROSE Domaine Chandon .187 (split) / 13

### • WHITE WINES & ROSÉ •

PINOT GRIGIO Stone Cellars, CA / 6

PINOT GRIGIO Vicolo IGT, IT / 9

RIESLING Kung Fu Girl, WA / 9

CHENIN BLANC L'école No. 41, WA / 12

SAUVIGNON BLANC Di Lenardo IGT, IT / 8

SAUVIGNON BLANC Matua, NZ / 10

CHARDONNAY Stone Cellars, CA / 6

CHARDONNAY Heron, CA / 10

ROSÉ BLEND Juliette, FR / 9

ROSADO Bodegas Muga, ES / 10

### • RED WINES •

PINOT NOIR Tortoise Creek “Mission Grove”, CA / 9

CHIANTI San Felice Classico DOCG, IT / 12

SYRAH-GRENACHE Le Charmel, FR / 9

MERLOT Stone Cellars, CA / 6

PRIMITIVO Castello Monaci, IT / 11

CABERNET SAUVIGNON Stone Cellars, CA / 6

CABERNET SAUVIGNON Trim, CA / 12

## • BLUE PLATE SPECIALS •

### TUESDAY: MEATLOAF / 19

whipped potato, green bean, tomato relish

### WEDNESDAY: PORK SCHNITZEL / 19

german potato salad, green bean, mustard sauce

### THURSDAY: FISH AND CHIPS / 19

garden slaw, salt & vinegar fries

### FRIDAY: PAELLA / 24

mussel, shrimp, cod, chorizo, saffron rice

### SATURDAY: 24OZ T-BONE “21 DAY AGED” / 39

crispy russet, creamed spinach, peppercorn sauce

### SUNDAY: UNCLE NICKY'S MACARONI & GRAVY / 19

garlic bread, salad, ricotta