

• 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.

choice of 1 sauce & 1 side:

COLORADO LAMB / 39

FILET MIGNON, 8OZ / 36

🍴 COWBOY STEAK, 16OZ / 38

NY STRIP, 14OZ / 36

choice of 2 sauces & 2 sides:

PORTERHOUSE, 48OZ / 99

TOMAHAWK (RIBEYE), 40OZ / 89

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

whipped potato, ciopolini onion, brussel sprout, natural jus

SCOTTISH SALMON / 26

escarole, cannellini bean, gremolata

ORECCHIETTE 13 / 23

lamb bolognese, ricotta

SHRIMP RISSOTO / 25

butternut squash, wild mushroom, carrot, pomegranate

STEAKHOUSE BURGER / 15

neuske's bacon, cabot cheddar, french fry

AHI TUNA / 28

wok fried asian vegetable, sesame soy drizzle

PORK CHOP / 26

sausage cornbread stuffing, cranberry demi

STEAK FRITES / 27

skirt steak, french fry, baby greens, chimichurri

MANICOTTI / 24

short rib, san marzano tomato

COD MEUNIÈRE / 28

green bean, caper, lemon zest, brown butter

CHICKEN BREAST / 24

polenta, butter braised mushroom, charred cipollini onion, red wine sauce

BEEF STROGANOFF 24

pappardelle, mushroom, celery, onion, carrot, dijon cream

SPAGHETTI AMATRICIANA 11 / 21

guanciale, onion, chile flake, pecorino

• SIDES •

WHIPPED POTATO / 6 • FRENCH FRY / 6 • ONION RING / 7

BRUSSEL SPROUT (PARM, BACON) / 8 • GRILLED ASPARAGUS / 8 • SAUTÉED MUSHROOM / 8

CREAMED SPINACH / 8 • CRISPY RUSSET POTATO (FULLY LOADED) / 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

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 “THAI STYLE” / 19

filet mignon, baby iceberg, cucumber, red onion, mint,
scallion, cashew, chile lime vinaigrette

SIMPLE SALAD / 8

baby greens, balsamic 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 TARTARE / 15

caramelized pineapple, candied ginger sauce, taro crisp

CALAMARI / 13

baby arugula, hot cherry pepper, honey balsamic

SHORT RIB TACOS / 12

pickled onion, cilantro lime crema

MAC & CHEESE / 10

black forest ham, pea, gruyere, smoked mozzarella

SHISHITO PEPPERS / 9

sriracha mayo, lemon, sea salt

NEUSKE'S BACON / 12

baby arugula, russian dressing

LITTLE NECK CLAMS / 13

chimichurri, sausage, baguette crostini

LAMB MEAT BALLS / 12

polenta, san marzano tomato, preserved lemon, mint

MUSSELS / 13

shallot, tomato, fennel, chardonnay, saffron

TRUFFLED “MEAL” CHIPS / 12

blue cheese, smoked bacon, scallion

• SIGNATURE COCKTAILS •

morning, evening and lunchtime libations / 10

THE MAPLE LEAF

jim beam, vermont maple syrup, apple cider, calvados

“MISS” NUTLEY

rosé, stoli ruby red grapefruit, grapefruit juice, peach schnapps, brandy, fruit, prosecco

“MISTER” NUTLEY

makers mark, bartlett’s ginger beer, lime, jalapeño syrup

PEAR-APART

deep eddy sweet tea vodka, house made lemonade, pear purée

POM-GRIA

merlot, combier, pom, brandy, fruit

SWEET CHERRY PIE

tito’s, cherry heering, lemon, simple, prosecco float

• 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: CHICKEN FRIED PORK / 19

green bean, sausage gravy, biscuit

THURSDAY: FISH AND CHIPS / 19

garden slaw, salt & vinegar fries

FRIDAY: CIOPPINO / 24

mussel, shrimp, cod, clam, baguette crostini

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

french fry, mushroom, peppercorn sauce

SUNDAY: UNCLE NICKY’S MACARONI & GRAVY / 24

garlic bread, salad, ricotta