

GS PRIME ALLEN BROTHERS STEAKS *

Filet Mignon 7 ounce*	36
Rib Eye 14 ounce *	44
New York Strip 12 ounce *	43
Cowboy Chop 24 ounce *	52

Served with Baked Potato and Ratatouille

GS Choice of Sauce: Peppercorn—Béarnaise—Marchands De Vin

All Steaks and Sauces are Gluten and Soy Free

Add 3 Scampi Style Shrimp to any Steak 11.50

Rare Very Red, Cool Center	Medium Rare Red, Warm Center	Medium Pink Center	Medium Well Slightly Pink Center	Well Done Broiled Throughout, No Pink
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FISH ENTREES

All Fish can be Prepared Paleo with your Choice of Vegetables

Blackened Red Fish * sweet potato rosti, sautéed spinach, meyer lemon buerre blanc	26
GS Organic Scottish Salmon * cedar roasted, madeira and black	32
Grilled Swordfish * fennel, roma tomato, pearl potatoes, scallion,	30
Maine Lobster & Bay Scallops with Penne sautéed Maine	32

MEAT ENTREES

Tournedos “Continental Mountain” * twin petite filets, with	38
Pork Tenderloin Schnitzel gala apples, baby greens, walnuts,	26
1/2 Bourbon Brine Chicken Sheldon Farms all natural chicken, roasted garlic mashed potatoes, sautéed spaghetti squash,	26
Grilled Colorado Lamb T-Bone duo of Colorado lamb t-bones,	32
GS Chicken A La Florentine gluten free spaghetti, grilled chicken,	22

ACCOMPANIMENTS serves three to four 9

Cream Spinach	Sautéed Spinach
Sautéed Asparagus	Grilled Asparagus
Roasted Garlic Mashed Potatoes	Sautéed Spaghetti Squash
Madeira Braised Mushrooms	Dauphinoise Potatoes
Colossal Onion Rings	French Fried Sweet Potatoes

All Entrees Served with Choice of Steak Soup, Lobster Bisque, Chopped Salad, Caesar Salad or Iceberg Wedge

SIGNATURE SEAFOOD TOWER

Build to Order Seafood Tower

mix and match, choose as many as you prefer

Shrimp 1/2 dozen chilled	18
Oysters 1/2 dozen fresh shucked *	14
King Crab Legs 1/2 pound	26
Maine Lobster 1 1/4 pound	38

presented with cocktail sauce, Louis sauce, lemon wedges and black pepper mignonette

APPETIZERS AND SMALL PLATES

Apache Caesar 9.5

add grilled petite filet * 21 add grilled chicken breast 16

Hawaiian Ahi Poke * 18

sashimi grade tuna, Asian chopped salad, yuzu wasabi dressing, wonton chips

Japanese Vegetable Stir Fry 16

spicy glazed tofu, fresh julienne vegetable, buckwheat soba noodles, green tea and mushroom broth

Shaved Prosciutto De Parma 14

locally sourced cantaloupe, Spanish sherry vinegar, shaved manchego cheese, extra virgin olive oil

Chicken Liver Mousse 10

sherry, brandy, cream, truffle shavings, toasted brioche

Shrimp Cocktail 14

spiced jumbo shrimp, caper horseradish sauce

Portobello & Sweet Pea Risotto 22

grilled marinated portobello mushrooms, english peas, carnaroli rice, goat cheese crostini

Salt & Pepper Calamari 9.5

crispy salt and pepper calamari paired with sweet chili sauce, tomato basil

Chesapeake Style Crab Cakes 14

marinated cucumbers, sweet chile vinaigrette, peanuts, cilantro

4 oz. Petite Cut Filet of Beef * 28

dauphinoise potato, marchands de vin

Heirloom Tomato Salad 9

fresh tomatoes, red onion, watercress and goat cheese



Vegetarian



These items could be served raw or undercooked

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Persons with allergies and special dietary restrictions, please be aware that an ingredient list of all menu items and all specials is immediately available to you upon request.