

Seafood flown in fresh daily, never frozen, never farm raised



LAW'S
CHOPHOUSE

Steaks locally sourced from local Colorado ranchers, grass fed

BEGINNINGS

Bruschetta — 21

Crostini, warm creamy goat cheese, balsamic tomato salad, confit garlic, pesto

House Crispy Brussel Sprouts — 16

Cotija crumble, umami gastrique, sriracha almonds

Braised Pork Belly— 19

Crispy pork belly, salsa verde, chili oil, butternut squash, arugula salad with fennel, caramelized apples.

Laws Poppers — 16

Fresno peppers, wrapped in smoked bacon, roasted pineapple salsa, jalapeno pesto, romesco

Ceviche Chef's Daily Feature— 23

Fresh seasonal ceviche. Ask your server for details.

The Best Cut Tartare — 23

Filet mignon, truffled crostini, mustard goat cheese mousse, house pickle, bourbon onions, bone marrow

Spicy Shrimp —19

Wild caught shrimp, aggressively seasoned, sweet Thai Chili sauce, sticky rice, arugula salad

Crab Dip — 21

Maryland Jumbo Blue Lump Crab, Parmesan, Goat and Mozzarella, hatch green chilies, buttery crostini.

Calamari —19

Town Dock Calamari from Rhode Island, spicy Thai chili sauce, romesco, green olives, fresnos

Oysters Daily Fresh Selection —1/2 dozen 26 dozen 48

Charred or raw. Choice of east coast or west coast

FROM THE GARDEN

Law's Chophouse uses the highest quality produce from local farmers whenever possible.

Poached Fig Arugula Salad — 11/15

Poached fig, apple, baked lightly breaded goat cheese, champagne vinaigrette, sunflower kernels

Law's Wedge — 11/15

Baby iceberg, red onion, tomatoes, applewood bacon, bleu cheese, creamy green chile ranch

Our Little Gem Caesar — 11/15

Romaine, house-made croutons, shaved parmesan, roasted red peppers, caesar dressing

French Onion Soup— 13

Onion trio, swiss cheese, richly reduced marrow bone broth, toasted sourdough

HOUSE SPECIALTIES

Chilean Sea Bass —59

Perfectly seared, Shrimp cream, grilled asparagus, sticky rice

Norwegian Salmon —42

Lobster cous cous, butternut squash puree, arugula salad, champagne vinaigrette

Southwest Chicken Pasta — 27

Fresh Made Pasta, Southwestern seasoned grilled chicken, sautéed peppers and onions, roasted Poblano cream sauce.

Lobster Risotto —49

Fresh Maine lobster, fresh basil, creamy Reggiano Parmesano garlic risotto
Available vegetarian 25

Prime Beef Tenderloin Bolognese —27

Beef Tenderloin Meat Sauce made with local tomatoes, fresh pasta made daily in house, Reggiano Parmesano

Diver Scallops —52

Seared Diver Scallops, red curry squash, roasted red pepper coulis, red chili oil, fall vegetable medley

Bourbon Chicken —34

Grilled Chicken, bourbon cream sauce, mashed potatoes, onion rings, woodland mushrooms

Lamb Shank—43

Braised Colorado heritage Katahdin Lamb, red pepper cous sous, crispy brussel sprouts, cabernet demi.

Alaskan Halibut —54

Seared Halibut, roasted summer squash, spicy green goddess

Wagyu Burger —25

1/2 lb. ground Wagyu tenderloin, brioche bun, bourbon caramelized onions, lettuce, tomato, chili garlic bacon, Tillamook Cheddar, truffled mayo, bone marrow butter, house fries

Twin Tails —59

Twin 4 oz Maine lobster tails, potatoes au gratin, haricot verts, hot drawn butter

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



LAW'S
CHOPHOUSE

LOCALLY SOURCED STEAKS

Prime Grass Fed, Hand Cut Steaks

Ala Carte

16 oz New York Strip - 69 Ribeye 16oz - 69 Filet Mignon 8 oz - 58
Filet Mignon 6 oz - 52 24 oz Porterhouse - 84 Bone in Ribeye 20-24 oz- 84

LAW'S SIGNATURE PLATES

Filet Mignon Trio — 75

Three 4 oz filets each with it's own signature sauce. Béarnaise, gorgonzola, gremolata. Served with potato puree, haricot verts

Surf and Turf —69

6 oz Beef Tenderloin, 4 oz Maine lobster tail, drawn butter, haricot verts and potato puree

Law's Signature Beef Tenderloin — 65

8 oz grilled beef tenderloin, roasted garlic potato puree, haricot verts, cabernet demi

Wagyu Denver Steak —63

10 oz Snake River Farms Wagyu, roasted hot honey carrots, grilled asparagus, chimichurri

Filet Oscar —71

8 oz grilled beef tenderloin, Maryland jumbo crab, Béarnaise, grilled asparagus

Steak Au Poivre —59

6 oz beef tenderloin, Remy Martin cognac cream, potato puree, grilled asparagus

Hawaiian Steak Frites —56

14 oz Ribeye, pineapple marinade, bourbon barrel aged soy, pineapple gremolata, fries

ACCOUTREMENTS

Perfectly customize your steak

Law's Native Style - 7

Roasted poblano, Fresno and Anaheim chili peppers, tomatillo, Worcestershire, smoked soy, black garlic

Signature surf and turfs

Oscar Style Maryland Jumbo Crab, Béarnaise- 16

Signature Sauces

Bone Marrow Butter - 6
Cabernet Demi - 6 Pineapple Gremolata -5
Béarnaise - 6 Whipped Gorgonzola - 6

3 Diver Scallops - 18

3 Black Tiger Shrimp - 12

4 oz Maine Lobster Tail- 24

COMPANIONS

Shareable Sides for the Table

Potato Puree...roasted garlic, butter, cream 14

Grilled Asparagus...parmesan, lemon aioli 14

Haricot Verts...topped with sriracha almonds 14

Potatoes Au Gratin...buttery, cheesy, creamy 16

Roasted Beets...goat cheese creme fraiche 14

Crispy Brussels...sriracha almonds, umami gastrique 14

Roasted Local Wild Mushrooms...sautéed in butter 14

Parmesan Garlic Truffle Fries...parmesan, fresh herbs 14

Law's Chophouse Signature

3 Cheese Mac - 16

with Maine Lobster - 36

with Black Tiger Shrimp - 19

with Braised Pork Belly - 19

with Diver scallops - 28

LAW'S CHOPHOUSE

Ask your server about our incredible selection of made in house seasonal desserts

Thank you. For spending your time and resources here at Law's. For supporting a locally family owned restaurant as well as all the local ranchers, farmers, and producers. We appreciate your understanding in knowing we will run out of fresh seafood and items daily to ensure everything is fresh. But most of all thank you for the friendships, the smiles, and the kind words. We have been working all day preparing for you. So welcome, sit back and relax. And let us show you how thankful we are.

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