

MACGREGOR

• CHOPHOUSE •

ESTES PARK COLORADO

Dinner

Starters

PARKER HOUSE ROLLS whole grain mustard butter, volcanic sea salt, confit garlic	• 12 •
THICK CUT BACON arugula salad, horseradish tomato vinaigrette	• 12 •
TRUFFLED WHITE BEAN HUMMUS pita, crudite, pickled peppers	• 15 •

BROILED SHRIMP SCAMPI garlic, lemon butter, parsley, red chili flake	• 32 •
GRILLED OCTOPUS white bean, chorizo, celery salad	• 27 •
LOBSTER TORTELLINI celeriac, tomato butter sauce, fines herbs	• 38 •
WAGYU SWEDISH MEATBALLS sherry cream sauce, cranberry gastrique	• 25 •

Soup & Salad

MACGREGOR WEDGE SALAD crisp iceberg, maytag blue cheese, candied nueske’s bacon, heirloom cherry tomatoes, red onion	• 10 •
BABY GEM CAESAR SALAD marinated white anchovy, parmesan crisp, pangrattota	• 12 •
MARINATED HEIRLOOM TOMATO SALAD red onion, burrata, maldon sea salt, oregano red wine vinaigrette	• 18 •
BRANDY LOBSTER BISQUE tempura asparagus, claw & knuckle salad	• 22 •
FRENCH ONION SOUP sweet vidalia onion, gruyère cheese, bone broth	• 16 •

Raw Bar

JUMBO SHRIMP COCKTAIL spiced cocktail sauce, mustard aioli	• 32 •
DUNGENESS CRAB COCKTAIL celery-lemon remoulade	• 30 •
TUNA CRUDO* citrus ponzu, caper, meyer lemon curd, jalapeño	• 28 •
KAMPACHI SASHIMI* calabrian chili & orange shoyu vinaigrette	• 24 •
OYSTERS* EAST	• 4 • EACH
OYSTERS* WEST	• 5 • EACH
SEAFOOD TOWER* SERVES 2 / 4	• 85 / 147 •

Entrées

MISO CURED EGGPLANT roasted tomato, farro	• 30 •
HALF CHICKEN heirloom tomato, balsamic glaze	• 36 •
ORA KING SALMON* lemon, tomato, chickpea, couscous	• 56 •
DOVER SOLE SERVES 2 lemon, garlic caper	• 110 •

DOUBLE RIB PORK CHOP* braised pear, kale	• 45 •
RACK OF LAMB* eggplant caponata	• 85 •
ELK STRIPLOIN* blueberry & mustard seed vinaigrette	• 42 •

From the Grill

Classic Steak*

COULOTTE 8 oz	• 38 •
NY STRIP 16 oz	• 65 •
PRIME FILET 8 oz	• 67 •
RIBEYE 16 oz	• 75 •

Dry Aged Chops*

BONE-IN NY STRIP 20 oz	• 138 •
BONE-IN PRIME FILET 16 oz	• 127 •
BONE-IN RIBEYE 32 oz	• 215 •

Large Format*

PORTERHOUSE 40 oz	• 138 •
TOMAHAWK 36 oz	• 145 •

Surf Add-On

DUNGENESS CRAB OSCAR	+ 18
GARLIC SHRIMP	+ 30
ROCK LOBSTER TAIL	+ 50

Sauces & Toppings

SAUCE + 7 béarnaise au poivre bordelaise	BUTTER + 6 blue cheese truffle bone marrow
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For the Table

GARLIC POTATO PURÉE	• 10 •	SHOESTRING FRENCH FRIES	• 10 •	ELOTE CREAMED CORN	• 14 •
CREAMED SPINACH	• 12 •	ROASTED BABY CARROTS	• 15 •	GRILLED ASPARAGUS	• 15 •
		LOADED BAKED POTATO	• 10 •		

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, shellfish, poultry, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. Our kitchen uses ingredients containing milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and sesame. Parties of six or more will receive an automatic 20% gratuity. All checks will be charged a historical preservation fee of 3%.

Cocktails

Bold & Classic

OLD FASHIONED	• 18 •
maker’s mark bourbon, demerara, walnut bitters, cherry bark bitters, orange peel	
VESPER	• 17 •
botanist gin, reyka vodka, lillet blanc, orange bitters, orange peel	
VIEUX CARRÉ	• 20 •
sazerac rye whiskey, cognac, italian vermouth, benedictine, peychaud’s bitters, lemon peel	
BAMBOO	• 16 •
french vermouth, manzanilla sherry, bitters, twist	

Non-Alcoholic

PINEAPPLE GINGER FIZZ	• 12 •
pineapple, lime, ginger beer, mint	

Nostalgic

SIDECAR	• 18 •
pierre ferrand 1840 cognac, dubbonet rouge, dry curaçao, lemon	
GIN FIZZ*	• 17 •
hendrick’s gin, lemon, orange blossom water, egg white, cucumber, soda	
GOLD RUSH	• 18 •
jefferson’s bourbon, amaro di angostura, honey, lemon	
COSMOPOLITAN	• 17 •
lemon infused tito’s vodka, cointreau, cranberry, lime	

Dessert

BRANDY ALEXANDER	• 17 •	PINK SQUIRREL	• 16 •
torres 10 spanish brandy, dark crème de cacao, vanilla ice cream		crème de noyeaux, crème de cacao, heavy cream, nutmeg	
GRASSHOPPER	• 16 •	BANANA DAIQUIRI	• 16 •
crème de menthe, white crème de cacao, branca menta, whipped cream		banana infused planteray rum blend, banane du bresil, coconut milk, lime, whipped cream	

Wine By the Glass

Sparkling

PROSECCO	• 15 •
spagnol ‘rive di solighetto’ brut – ‘24 veneto, it	
ROSÉ	• 17 •
lucien albrecht brut – n.v. alsace, fr	
CHAMPAGNE	• 25 •
g.h. mumm ‘grand cordon’ brut – n.v. champagne, fr	

White

SAUVIGNON BLANC	• 15 •
dom. ricard ‘le bouc’ - ‘25 touraine, fr	
SAUVIGNON BLANC	• 19 •
cloudy bay - ‘25 marlborough, nz	
RIESLING	• 16 •
dönnhoff ‘estate’ - ‘24 nahe, de	
PINOT BIANCO	• 15 •
cantina terlano - ‘24 alto adige, it	
CHARDONNAY	• 17 •
bernard defaix ‘petit’- ‘24 chablis, fr	
CHARDONNAY	• 18 •
sonoma-cutrer – ‘24 sonoma coast, ca	

Rosé

ROSÉ	• 17 •
rock angel - ‘25 provence, fr	

Red

PINOT NOIR	• 16 •
folk machine - ‘24 central coast, ca	
PINOT NOIR	• 25 •
dom. serene ‘yamhill’ - ‘22 willamette valley, or	
MALBEC	• 17 •
catena paraje ‘altamira’ - ‘24 mendoza, ar	
CAB SAUV • MERLOT	• 27 •
château de pez saint-estèphe - ‘18 bordeaux, fr	
SANGIOVESE	• 28 •
il poggione brunello di montalcino - ‘17 tuscan, it	
CABERNET SAUVIGNON	• 22 •
orin swift ‘bloodlines’ - ‘24 california, us	
CABERNET SAUVIGNON	• 18 •
quilt ‘threadcount’ - ‘23 napa valley, ca	
CABERNET SAUVIGNON	• 34 •
stags’ leap ‘artemis’ - ‘23 napa valley, ca	

Beer

Draft

LAGER	• 8 •
new belgium ‘mountain time’ – fort collins, co 4.4% abv	
MEXICAN LAGER	• 8 •
modelo ‘especial’ – mexico 4.4% abv	
PILSNER	• 8 •
lumpy ridge brewing co. ‘new zealand’ – estes park, co 5.1% abv	
PALE ALE	• 8 •
oscar blues ‘dale’s pale ale’ – lyons, co 6.5%	
BELGIAN-STYLE WHITE ALE	• 8 •
avery brewing ‘white rascal’ – boulder, co 5.6% abv	
HAZY IPA	• 9 •
rock cut brewing ‘galactic portal’ – estes park, co 6.5% abv	
AMBER	• 8 •
breckenridge brewery ‘avalanche’ – littleton, co 5% abv	
NITRO IRISH STOUT	• 9 •
breckenridge brewery - littleton, co 4.8% abv	

Packaged

LIGHT LAGERS	• 6 •
coors light - golden, co michelob ultra – st. louis, mo	
LAGER	• 6 •
coors ‘banquet’ – golden, co	
PALE ALE	• 8 •
estes brewing ‘shining pale ale’ – estes park, co	
PALE LAGER	• 8 •
stella artois - belgium	
IPA	• 8 •
stone brewing – escondido, ca	
AMBER ALE	• 8 •
estes brewing ‘redrum’ – estes park, co	
CIDER	• 6 •
schilling ‘local legend’ – auburn, wa	
NA GOLDEN ALE	• 6 •
athletic ‘upside dawn’ – mildford, ct	
NA PALE LAGER	• 6 •
heineken ‘O.O’ – netherlands	