



“TAKE-OUT” MENU

Available for Take-Out or Curbside | Tuesday-Saturday 4:00pm-7:30pm

Orders must be placed between 3:30-7:30 | 303.404.9939

(Does not include tax & gratuity)

— APPETIZERS —

* Sesame-Crusted Seared Tuna | 19⁹⁵

Fried Alligator | 17⁹⁵

Shishito Peppers | 13²⁵

Crispy Calamari | 17⁹⁵

Shrimp Cocktail | 18⁹⁵

— SOUP & SIDE SALADS —

(Ranch / Bleu Cheese / Caesar / Balsamic ONLY)

French Onion | 8⁷⁵CUP

Mixed Green Salad | 6²⁵

Mixed Greens / Heirloom Tomatoes / Red Onions
Daikon / Carrots / Croutons

Classic Caesar | 6⁷⁵

Romaine Hearts / Caesar Dressing / House-Made
Croutons / Shaved Parmesan

Enhance your Caesar Salad w / Anchovies | 1⁰⁰

Iceberg Wedge | 7⁷⁵

Iceberg / Applewood Smoked Bacon / Cherry
Tomatoes / House-Made Bleu Cheese Dressing

— HIDEAWAY'S BEST OF THE BEST —

— CHOICE OF TWO SIDES & ONE SAUCE —

* Bone-In Pork Chop | 41²⁵

* Signature of the Land & Sea Tournedos | 63⁵⁰

Short Rib Lollipop | 61²⁵

* Colorado Lamb Chops | 75²⁵

Scallops | 51²⁵

* Scottish Salmon ** | 41²⁵

* 10-Oz Filet Mignon ** Fork Tender | 53⁷⁵

* 12-Oz Dry Aged Ribeye ** Well Marbled, Subtle Aging Flavor | 58⁷⁵

* 10-Oz Wagyu Grade #9 ** Wagyu New York Strip Prized For Its Tenderness &
Extreme Marbling W/ Rich Buttery Flavor | 79⁹⁵

* 6-Oz Filet Mignon ** Fork Tender | 46²⁵

* 10-Oz Prime New York ** Firm But Tender & Full Flavored | 53⁵⁰

* 8-Oz Wagyu Sirloin ** Wagyu Sirloin Prized For Its Tenderness
W/ Rich Buttery Flavor | 46⁷⁵

* Free-Range Roasted Airline Chicken Breasts | 36¹⁵

* Steak Tips | 36¹⁵

** Preparation Also Available In Pan-Seared

STEAKE TEMPERATURES:

Rare – cool red center
Medium Rare – warm red center
Medium – pink center
Medium Well – light pink center
Well – no pink

— SAUCES (PRICES FOR ALA CARTE ONLY) —

Port-Boursin Demi | 5

Béarnaise | 4 Bordelaise Demi | 5

Red Pepper Coulis | 4 Foie Gras Butter | 6

Brandy & Green Peppercorn Demi | 5

— ENHANCEMENTS —

Add 2-Jumbo Seared Sea Scallops | 22⁹⁵

Add Crab Oscar Delicate Lump Crab Meat / Asparagus / Béarnaise | 13⁹⁵

Add 1lb-Alaskan King Crab Legs | 66⁹⁵

Add 8-Oz Cold-Water Lobster Tail | 53⁹⁵

— SIDES (PRICES FOR ALA CARTE ONLY) —

Roasted-Garlic Whipped Potatoes | 5

Loaded Twice-Baked Potato | 6

Roasted Red Potatoes | 5

Mac-n-Cheese | 6

Wild Rice | 5

Sauteed Broccolini | 5

Sauteed Asparagus | 6

Maple-Glazed Baby Carrots | 6

— SWEET ENDINGS —

Pistachio Brownie Sundae | 12

Hazelnut Chocolate Mousse | 10

Bourbon Peach Bread Pudding | 11

House-Made Cheesecake Du Jour | 13

9.1.2020

Executive Chef Brent Butterfield

Hideaway Steakhouse Makes Every Effort To Source Local, Sustainable And Responsibly Procured Ingredients Whenever Possible.
*The Consumption Of Raw Or Undercooked Meats Or Eggs Can Be Harmful To Your Health. We have added a 5% COVID-19 Fee to every bill.