Appetizers

Prawn Cocktail
Chilled Gulf prawns served with housemade cocktail sauce $14

Stuffed Portobello Mushrooms
Filled with creamy spinach, onion, artichoke hearts, pine nuts and sundried tomatoes. Served with a rich mornay sauce and drizzle of red pepper purée $12

Escargot Provençale
Baked in puff pastry with fresh herbs and garlic butter $14

Oysters on the Half Shell
Fresh oysters served with cocktail sauce and champagne shallot mignonette $14

Oysters Rockefeller
Topped with creamy spinach, pernod liqueur, bacon and hollandaise sauce $15

Crab Cakes
Savory snow crab lump meat, with roasted corn and chipotle sauce on Asian slaw $14

Lobster-Crab Ravioli
Lobster and crab meat raviolis in a saffron cream sauce $15

Soups

Steakhouse Signature Lobster Bisque
Finished with cream and cognac $11

Creamy Five Onion Soup
Five distinct onions, deglazed with sherry wine served in a colossal onion and baked with Gruyère cheese topping $10
Salads

**Caesar Salad**
Crisp romaine lettuce with Parmigiano-Reggiano cheese, white Spanish anchovies on a house-made crostini with our house dressing $9

**Wedge Salad**
Baby iceberg, bacon bits, light tomato concasse with housemade roquefort blue cheese dressing $8

**Steakhouse Caprese**
Heirloom tomatoes with fresh basil, fresh mozzarella cheese, kalamata olives, extra virgin olive oil and aged balsamic vinegar $12

Seafood

**Tiger Prawns**
Sautéed with tomato, mushrooms and garlic in white wine and butter, served with champagne risotto $28

**Wild Caught Salmon**
Sautéed with extra virgin olive oil $28

**Diver Sea Scallops**
Pan-seared and caramelized in brown butter with sautéed spinach and butternut squash risotto $28

**King Crab**
One pound steamed Alaskan King crab legs Market Price

**Lobster Tail**
10-12 oz Steamed in sea water or broiled to perfection and served with drawn butter Market Price
Steaks, Chops and Roasts

All of our steaks are USDA choice, natural Black Angus beef
All entrées are served with Yukon gold mashed potatoes and seasonal baby vegetables

New York Strip Steak 14 oz
With classic sauce bordelaise
$29

Filet Mignon
The most tender cut of steaks
8oz-$29
10oz-$33

Flat Iron Steak
Marinated in olive oil and garlic, flamed-broiled to perfection
$27

Bone-in Cowboy Rib Eye Steak 20 oz
Char-grilled with olive oil and house blended Spices
$34

Porterhouse 24 oz
King of steaks, with a filet mignon and New York combined in one
$ 36

Prime Rib of Beef, Voted Steakhouse Favorite
Slow-roasted on the bone, cut and served with au jus and fresh horseradish cream
12 oz--$30
16 oz--$34

Colorado Lamb Chops
Two double chops, seared and then slow baked, served with a madeira-mint sauce
$ 45
Steakhouse Specialties

Mixed Grill
Petit filet mignon topped with glazed market mushrooms, Colorado lamb chop with madeira-mint sauce, fresh salmon with a jumbo prawn, fresh vegetable du jour and purée of potato
$42

“Le Toque du Chef”
Center cut beef tenderloin in a pastry puff chef’s hat filled with foie gras, wild mushrooms with truffle demi-glace on top of fingerling potato lyonnaise. Served with fresh seasonal root vegetables
$37

Osso Bucco
One pound veal shank slowly braised in pinot grigio wine and veal demi-glace served with vegetable brunoise and potato dauphinoise with smoked gouda
$37

Parmesan Crusted Chicken
Young chicken breast lightly breaded in parmesan cheese, sautéed in extra virgin olive oil, served with lemon caper butter and fresh herbs
$24

Sides
Lobster mashed potatoes
Glazed market mushrooms
Truffled creamed spinach
$8 each

Chef du Cuisine – John Frank
Maître d’ – Monique Chandler