

## APPETIZERS

LOBSTER BISQUE 15

MAINE LOBSTER, PEARL COUSCOUS

WARM GARLIC BREAD 13

With GORGONZOLA FONDUE

HOUSE-CURED BEEF JERKY 11

Grilled TOMATO, Fried ONIONS

CRISP CALAMARI 18

SMOKY REMOULADE, MARINARA SAUCE, BROILED LEMON

LUMP CRAB CAKE 17

POTATO SALAD, HARICOTS VERT, CORN SALSA, REMOULADE

STRIP HOUSE ROASTED BACON 16

Baby ARUGULA, RUSSIAN DRESSING

NEW ENGLAND SEA SCALLOPS 18

EDAMAME SUCCOTASH, BLACK TRUFFLE BUTTER, CORN BROTH

## RAWBAR\*

OYSTERS ON THE HALF SHELL 6 pieces / 19

JUMBO SHRIMP COCKTAIL 19

JUMBO LUMP CRAB COCKTAIL 19

SEAFOOD PLATEAU HALF 49 / FULL 98

## SALADS

CAESAR SALAD 13

HEARTS OF ROMAINE, PAPRIKA CROUTONS AND SHAVED PARMESAN

ROASTED RED & GOLD BEETS 15

HERBED GOAT CHEESE, CANDIED MACADAMIA NUTS, ARUGULA, FRISÉE

MIXED BABY GREENS 11

PARMESAN CRISP, SLICED TOMATO AND SHERRY VINAIGRETTE

ICEBERG SALAD 16

SMOKED BACON, TOMATOES, STILTON CHEESE VINAIGRETTE

RED BEEFSTEAK TOMATO &  
FRESH BUFALA MOZZARELLA 18

AGED BALSAMIC VINEGAR, BASIL

CHOPPED SALAD 15

GRILLED FENNEL, GREEN BEANS, CUCUMBER, OLIVES,

RED GRAPE TOMATOES, FETA CHEESE

# STRIP HOUSE STEAKS

## NEW YORK STRIP

16 oz. 49

20 oz. BONE-IN 55

## FILET MIGNON

8 oz. 45

12 oz. 54

20 OZ. BONE-IN RIB EYE 54

## MAINE LOBSTER M/P

Broiled or Steamed

---

PORTERHOUSE FOR TWO 97

---

## A LA CARTE SAUCES 2

Bordelaise, Stilton Cheese, Béarnaise

~ Complimentary Strip House Steak Sauce ~

## ENTREES\*

ROASTED CHILEAN SEA BASS 38

Swiss Chard, Jalapeño Potato Puree, Red Wine Sauce

CRISP SKIN SCOTTISH SALMON 29

Red Quinoa, Melted Scallion, Baby Kale, Soy Emulsion

MAINE LOBSTER LINGUINE 33

Lemon-Cream and Lobster Bordelaise

CRISP ORGANIC CHICKEN 29

Marinated Arugula, Brulee Lemon

VEAL RIB CHOP 43

Wild Mushrooms, Jus

COLORADO LAMB RACK 45

Dijon Bread Crumb Crusted, Lamb Jus

EXECUTIVE CHEF : DUSTIN RIXEY

CORPORATE EXECUTIVE CHEF: JOHN SCHENK

# SIDES

---

CRISP GOOSE FAT POTATOES 11

WHIPPED POTATO PURÉE 9

GARLIC HERB FRENCH FRIES 11

POTATOES ROMANOFF 12  
TWICE BAKED POTATO GRATIN

“RIPPED” POTATOES 10  
ROSEMARY SALT

BAKED POTATO 11  
SOUR CREAM, BACON, CHEDDAR



STEAMED ASPARAGUS 15  
BÉARNAISE SAUCE

BLACK TRUFFLE CREAMED SPINACH 13

STEAMED BROCCOLI 9

SAUTÉED WILD MUSHROOM 12

FRIED ONIONS 10

MAC & CHEESE 12

SAUTÉED GREEN BEANS WITH GARLIC 11

\*Items that are served raw or undercooked, or that contain raw or undercooked ingredients may increase your risk of food borne illness. Young, elderly and individuals with certain health conditions may be at a higher risk.