

# PRIVATE DINING MENU

## SPRUCE MENU 100

### APPETIZER

*Calamari (Family Style)*

*Mini Tuna Tartare*

### CHOICE OF SALAD

*Caesar Salad*

*Shanahan's House Salad*

### CHOICE OF ENTRÉE

*\*Filet Mignon 7 oz.*

*North Atlantic Scottish Salmon  
lemon caper beurre blanc*

*Herb Roasted Chicken  
pan jus*

*Berkshire Pork Chop 14 oz.  
Bourbon maple glazed, Yakima Valley greenapple chutney,  
toasted almonds, Danish Bleu cheese croquette*

*Pan Roasted Colorado Red Trout  
jumbo lump crab, corn & potato hash, lemon caper beurre blanc*

### SIDE DISHES

*Grilled Asparagus*

*Roasted Garlic Mashed Potatoes*

*Sautéed Mushrooms*

### CHOICE OF DESSERT

*Espresso Chocolate Mousse*

*Colorado Clover Honey Cheesecake  
blueberry coulis*

## EVERGREEN MENU 115

### APPETIZER

*Jumbo Gulf Shrimp Cocktail*

*Mini Tuna Tartare*

### CHOICE OF SALAD (select two)

*Caesar Salad*

*Shanahan's House Salad*

*Crisp, Chilled Iceberg Wedge*

### CHOICE OF ENTRÉE (select four)

*\*Filet Mignon 7 oz.*

*\*Prime New York Strip 16 oz.*

*\*Prime Rib Eye 16 oz.*

*North Atlantic Scottish Salmon  
lemon caper beurre blanc*

*Herb Roasted Chicken  
pan jus*

*Seared Jumbo Sea Scallops  
sautéed spinach, roasted tomatoes, artichokes, leeks,  
brown butter beurre blanc*

*Colossal Crab and Prawns  
jumbo lump crab cake, wild caught Mexican jumbo gulf shrimp (3),  
tarragon garlic butter finished with basil oil and grilled lemon*

*\*Seared Ahi Tuna Sashimi + \$7  
wasabi, pickled ginger, ponzu sauce, jasmine rice*

*\*Signature Bone-In Filet + \$19*

### SIDE DISHES

*Hoisin Glazed Brussels Sprouts*

*Black Truffle Mac 'n' Cheese*

*Sautéed Mushrooms*

### CHOICE OF DESSERT (select two)

*Key Lime Pie*

*Espresso Chocolate Mousse*

*Colorado Clover Honey Cheesecake  
blueberry coulis*

## ASPEN MENU 130

### APPETIZER

*Jumbo Gulf Shrimp Cocktail*

*Jumbo Lump Crab Cakes*

*Coconut Shrimp*

### CHOICE OF SALAD (select two)

*Caesar Salad*

*Shanahan's House Salad*

*Crisp, Chilled Iceberg Wedge*

### CHOICE OF ENTRÉE (select four)

*\*Filet Mignon 10 oz.*

*\*Prime New York Strip 16 oz.*

*\*Prime Rib Eye 16 oz.*

*\*Colorado Prime Lamb Chops  
three 6 oz. chops + \$10*

*North Atlantic Scottish Salmon  
lemon caper beurre blanc*

*Herb Roasted Chicken  
pan jus*

*Parmesan Crusted Alaskan Halibut  
tomato tarragon beurre blanc, haricots verts, gremolata*

*Pan Roasted Chilean Sea Bass  
miso honey glazed, baby bok choy, ginger umami broth*

*Seared Jumbo Sea Scallops  
sautéed spinach, roasted tomatoes, artichokes, leeks, brown butter beurre blanc*

*\*Seared Ahi Tuna Sashimi + \$7  
wasabi, pickled ginger, ponzu sauce, jasmine rice*

*\*Signature Bone-In Filet + \$19*

### SIDE DISHES (select three)

*Grilled Asparagus*

*Au Gratin Potatoes*

*Creamed Spinach*

*Sautéed Mushrooms*

*Black Truffle Mac 'n' Cheese*

### CHOICE OF DESSERT (select two)

*Key Lime Pie*

*Espresso Chocolate Mousse*

*Colorado Clover Honey Cheesecake  
blueberry coulis*

*Salted Caramel Crème Brûlée*

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

Prices subject to change