



STEAK · FISH · COCKTAILS
A MODERN STEAKHOUSE

\$89 Sunday 3-COURSE MENU

Choice of Soup or Salad

Caesar Salad (GFO)

Bleu Cheese Wedge Salad (GF)

French Onion Soup (GFO)

Lobster Bisque Cup

Choice of Entrée

***16 oz. 'Prime Grade' Herb Crusted Prime Rib (GF)**
creamy horseradish & beef au jus

16 oz. Prime New York Strip (GF)

*7 oz. Danish Bleu Petite Filet (GFO)

vintage cabernet sauce, Bleu Cheese crumbles

Pan Roasted Colorado Red Trout (GF)

jumbo lump crab, corn & potato hash, lemon caper beurre blanc

*Berkshire Dry-Aged Pork Chop (GF)

bourbon maple glazed, Yakima Valley green apple chutney, toasted almonds, Danish Bleu cheese croquette

Parmesan Crusted Alaskan Halibut (GFO)

tomato tarragon beurre blanc, asparagus, gremolata

Orange Mustard Glazed Loch Duart Salmon (GF)

tamari vegetables, ginger beurre blanc

Herb Roasted Red Bird Chicken (GFO)

local Organic chicken, asparagus, tomatoes, artichoke hearts, lemon balsamic pan jus

Sides (Served Family Style)

Roasted Garlic Mashed Potatoes (GF)

Steamed Broccoli *with EVOO, lemon, sea salt* (GF)

Choice of Dessert

Espresso Chocolate Mousse

Colorado Clover Honey Cheesecake

Additions to Your Steak

Chimichurri	4	Grilled Jumbo Gulf Shrimp (2)	15
Vintage Cabernet Sauce	5	*Jumbo Lump Crab Oscar	28
Danish Bleu Cheese Crumbles	6	Pan Seared Jumbo Diver Scallop	18
Tarragon Béarnaise Sauce (GF)	3	4 oz. Maine Lobster Tail	23
Black Truffle Butter	5		

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