

APPETIZERS

LOBSTER BISQUE 15

MAINE LOBSTER, Crisp Red Pepper Ravioli

JUMBO SHRIMP 21

HOMEMADE COCKTAIL SAUCE AND CUCUMBER SALAD

ICEBERG SALAD 16

SMOKED BACON, TOMATOES, STILTON CHEESE VINAIGRETTE

VINE RIPENED TOMATOES AND RED ONION 15

SLICED CUCUMBER, SWEET BASIL, TOMATO WATER VINAIGRETTE

LUMP CRAB CAKE 17

POTATO SALAD, HARICOTS VERT, CORN SALSA, REMOULADE

ROASTED GOLDEN BEETS AND GRILLED ASPARAGUS 15

STILTON CHEESE, FRESH RED BEET, SHERRY VINAIGRETTE

STRIP HOUSE ROASTED BACON 17

Baby ARUGULA, RUSSIAN DRESSING

NEW ENGLAND SEA SCALLOPS 17

EDAMAME SUCCOTASH, BLACK TRUFFLE BUTTER, CORN BROTH

CAESAR SALAD 13

HEARTS OF ROMAINE, PAPRIKA CROUTONS AND SHAVED PARMESAN

MIXED BABY GREENS 11

PARMESAN CRISP, SLICED TOMATO AND SHERRY VINAIGRETTE

HOUSE CURED BEEF JERKY 11

GRILLED TOMATO AND FRIED ONIONS

TABLE SHARE APPETIZERS:

FRIED ROCK SHRIMP 21

SAUCES TO COMPLEMENT

WARM GARLIC BREAD WITH GORGONZOLA FONDUE 12

SERVED WITH TOASTED BAGUETTE

SEAFOOD PLATEAU M/P

SAUCES TO COMPLEMENT

ENTREES

SESAME CRUSTED YELLOW FIN TUNA 34

GREEN PEPPERCORN SAUCE AND STEAMED VEGETABLE ROLL

PAN SEARED SALMON 32

ARTICHOKES, PANCETTA, FINGERLING POTATOES AND BASIL SAUCE

MAINE LOBSTER LINGUINE 33

LEMON-CREAM AND LOBSTER BORDELAISE

CRISP ORGANIC CHICKEN 29

MARINATED ARUGULA, BRULEE LEMON

BROILER

NEW YORK STRIP

16 oz. 49

20 oz. BONE-IN 55

FILET MIGNON

8 oz. 44

12 oz. 54

20 OZ. BONE-IN RIB EYE 54

CUT OF THE NIGHT 34

PORTERHOUSE FOR TWO 97

VEAL CHOP 43

ROASTED PEPPER AND PARSLEY SALAD

COLORADO LAMB RACK 45

DIJON BREAD CRUMB CRUSTED AND WHITE BEAN STEW

MAINE LOBSTER M/P

BROILED OR STEAMED

HOUSE SAUCES:

BORDELAISE, STILTON CHEESE, SWEET CHILI, BÉARNAISE \$2 EACH

STRIP HOUSE STEAK SAUCE: COMPLIMENTARY

CHEF DE CUISINE : DUSTIN RIXEY

CORPORATE EXECUTIVE CHEF: JOHN SCHENK

SIDES

CRISP GOOSE FAT POTATOES 11

BLACK TRUFFLE CREAMED SPINACH 13

WHIPPED POTATO PURÉE 9

GARLIC & HERB FRENCH FRIES 11

FRIED ONIONS 10

RIPPED POTATO 10

SAUTÉED WILD MUSHROOMS 12

POTATOES ROMANOFF 11

STEAMED BROCCOLI 9

WHITE TRUFFLE MAC & CHEESE 12

BAKED POTATO 11

18% GRATUITY FOR PARTIES OF SEVEN OR MORE
\$7 SUPPLEMENTAL CHARGE FOR SHARED ENTREES

WE APPRECIATE SETTING YOUR CELL PHONE ON VIBRATE
WHILE IN THE RESTAURANT