

APPETIZERS

GORGONZOLA FONDUE 11
WITH WARM GARLIC BREAD

LOBSTER BISQUE 13
MAINE LOBSTER, CHANTILLY GARNITURE

DUCK BREAST CONFIT 10
MALANGA CRISPS, ARUGULA LETTUCE
YUZU SWEET-SOUR VINAIGRETTE

HOUSE SHRIMP COCKTAIL 14
HOMEMADE COCKTAIL SAUCE AND CUCUMBER SALAD

SEARED JUMBO SEA SCALLOPS 15
EDAMAME SUCCOTASH, BLACK TRUFFLE BUTTER, CORN BROTH

CAESAR SALAD 12
HEARTS OF ROMAINE, PAPRIKA CROUTONS AND SHAVED PARMESAN

MIXED BABY GREENS 9
SLICED TOMATO, CARROT, CUCUMBER AND SHERRY VINAIGRETTE
CHOICE OF STILTON, PARMESAN, GOAT OR CHEDDAR CHEESES

STRIP HOUSE WELCOMES PRIVATE PARTIES

EXECUTIVE CHEF : THIERRY DE LAGE

CHEF DE CUISINE : VICTOR VAZQUEZ

HOUSE GRILL

ENTREES

FREE RANGE CHICKEN BREAST 24
POTATO PUREE, MUSHROOM RAGOUT

CHURRASCO STEAK FRITES 26
ROASTED GARLIC CILANTRO BUTTER

SLOW COOKED SHORT RIBS 28
FRIED ONIONS

SESAME CRUSTED YELLOW FIN TUNA 32
GREEN PEPPERCORN SAUCE, STEAMED VEGETABLE ROLL

SEAFOOD LINGUINI 26
PEAS, TOMATO AND GREMOLATA

WAGYU BURGER 18
BLTO AND FRENCH FRIES

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE

\$7 SUPPLEMENTAL CHARGE FOR SHARED ENTREES

BROILER CLASSICS

NEW YORK STRIP 40
16 Oz.

FILET MIGNON
8 Oz. 38 12 Oz. 42

"BONE IN" RIB EYE 42
22 oz

COLORADO LAMB RACK 40
ROSEMARY RUBBED

WARM WATER ROCK LOBSTER TAIL 44
BROILED

24 OZ CLASSIC CHATEAUBRIAND
38 PER PERSON (FOR TWO)

*HOUSE SAUCES: GREEN PEPPERCORN, STILTON CHEESE, SWEET CHILI,
OR STRIP HOUSE STEAK SAUCE AVAILABLE UPON REQUEST*

SHARED SIDES

STONE GROUND CORN GRITS 9

BLACK TRUFFLE CREAMED SPINACH 13

WHIPPED POTATO PURÉE 10

GARLIC-HERB STEAK FRIES 9

FRIED ONIONS 8

HARICOT VERT 10

POTATOES ROMANOFF 11

BAKED POTATO 9
SMOKED BACON, CHEDDAR CHEESE, CHIVES AND SOUR CREAM