

THE STEAKHOUSE

NEW YEAR'S

FIRST

Crab Cake

Jumbo Lump Crab and King Crab Oscar Topping

Wagyu Roll

Australian Wagyu, Jumbo Asparagus, Avocado, Truffle Shoyu

Petite Shellfish Plate

Colossal Shrimp, Cold Water Lobster Tail, Gulf Oyster, Boutique Oyster,
Blue Crab Fingers, Cocktail and Mustard Sauce

Colorado Lamb Lollipops

Pistachio Crust, Apple and Butternut Squash Confit, Red Wine Reduction

Caviar

Kaluga Black and Buckwheat Blini, Traditional Accoutrements

SECOND

Caesar Wedge

Smoked Anchovy Vinaigrette, Parm Tuile, White Anchovy

Lobster Bisque

Sherry, Chive, Brioche Crouton

Burrata and Ibérico Ham

Pistachio Pesto, Marinated Heirloom Tomato, Toast Points

MAIN

Filet and Lobster

8oz Filet, Poached Cold Water Lobster Tail

40 Day Dry Aged Ribeye

14oz, Bone Marrow Butter, Jus

Westholme Ranch Australian Wagyu Filet

8/9 grade, 8oz

Pan Roasted Seabass

Seafood Diablo Sauce

Crispy Quail

Maple Tabasco Glaze and Watercress Salad

ACCOMPANIMENTS

(Select two)

Mashed Potatoes | Potatoes Au Gratin | Crispy Truffle Fries | Short Rib Mac and Cheese
Cauliflower Mousseline | Grilled Asparagus with Crab Butter | Creamed Spinach
Wild Mushrooms and Sweet Onions

DESSERT TRIO