

THE STEAKHOUSE


Spa Resort Casino

A Taste of Winter


STARTERS

-  **Grilled Smoked Artichoke 14**
Lemon Pepper Aioli
-  **Caramelized Bacon Wrapped Sea Scallops 21**
Yam Puree and Vanilla Buerre Blanc with Aged Balsamic Reduction
-  **Jumbo Crab and Roasted Corn Cakes 21**
Seared with Chipotle Remoulade and Micro Cilantro
-  **Lamb Chops 23**
Three Single Bone Chops with Pomegranate and Balsamic Glaze
- Ahi Poke Tuna 18**
Sweet and Spiced Poke Dressing with Local Avocados
- Today's Fresh Oysters Served Chilled or Rockefeller 18**
Horseradish, Mignonette & Cocktail Sauce
- Giant Shrimp Cocktail 24**
Chili Horseradish and Mango Cilantro Sauces
- Escargot 14**
Traditional Garlic Butter & Brie Cheese & Sourdough Bread
- Prime Tenderloin Beef Skewers 16**
With Bordelaise Sauce

SOUPS

-  **Fall Soup du Jour 10**
Caramelized Onion au Gratin 10
Lobster Bisque with Puff Pastry & Crème Fraîche 14

SALADS

- The Steakhouse Salad 12**
Butter Lettuce, Egg, Bacon, Tomato, Avocado & Bleu Cheese in our Herb-Honey Dressing
- Caesar Salad 11**
Chopped & Tossed Hearts of Romaine in Traditional Caesar Dressing
Imported Parmigiano Reggiano, Baguette Crisps
Add Imported Anchovies 3
- Baby Iceberg Wedge 12**
Baby Iceberg Lettuce with Shaft Bleu Cheese Dressing, Bacon, Tomatoes & Chives
Bleu Cheese Crumbles
-  **Kale, Apple and Feta Salad 12**
Dried Cranberries, Clementine Oranges and Pine Nuts with Champagne Vinaigrette

INTERESTING SIDES

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| Potato au Gratin Aged Cheddar 10 | "The Works" Tableside Baked Potato 10 |
| Creamed White Corn 10 | Sautéed Asparagus & Hollandaise 12 |
| Artichoke Risotto 10 | Creamy Button Mushrooms 10 |
| Shaved Brussel Sprouts and Carrots 10 | Steamed or Sautéed Broccoli 10 |
| Roasted Garlic Whipped Potatoes 10 | Creamed Spinach 10 |

SPECIALTY SIDES

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| Lobster Mashed Potatoes 21 | Bacon Buttermilk Mashed Potatoes 15 |
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SENSATIONAL USDA PRIME STEAKS

Petite Filet Mignon 43

Rib Eye 49

Wagyu Rib Eye 95

New York 48

Filet Mignon 49

Bone-In Rib Eye 74

Porterhouse 52

STEAK ENHANCEMENTS

Enjoy adding these items to any Steak

Maytag Bleu Cheese Crust 8

Jumbo Shrimp 24

King Crab Legs MP

Maine Lobster Tail 28

Seared Jumbo Scallops 19

Oscar Style 18

King Crab, Asparagus & Béarnaise with Bordelaise

FINISHING SAUCES

Béarnaise 2

Bordelaise 3

Hollandaise 2

Wild Mushroom 3

ENTREE SELECTIONS

Surf and Turf 70

Petite Filet Mignon and Maine Lobster Tail with Drawn Butter and Lemon

Herb Roasted Prime Rib served nightly

King Cut 54 Queen Cut 44

Yorkshire Pudding, Au Jus, Horseradish Sour Cream

Prime Chateaubriand 105

20 oz. Center Cut Roast Tenderloin Carved Tableside – Please allow 45 minutes for Medium Rare
Choice of two Interesting Sides and two Finishing Sauces


Turf and Surf 68

2 Double Colorado lamb Chops and a Maine Lobster Tail with Drawn Butter and Lemon

PRIME SEAFOOD

Jumbo Shrimp Scampi with Linguine Pasta tossed in a Lemon-Garlic White Wine Sauce – 39

Broiled Lobster Tail 14 oz. Northern Australian, with Drawn Butter and Lemon – 58

 **Fresh Fish of the Day** Your server will explain Chef's Special – MP

Scottish Loch Duart Salmon Sustainably Raised, Broiled with Orange Horseradish Glaze – 34

 **Broiled Chilean Sea Bass** Dijon Mustard, Panko Crusted with Roasted Winter Vegetables and Wild Rice – 45

Alaskan Red King Crab Legs 1½ lb. of the Largest Select available, with Drawn Butter and Lemon – MP

STEAKHOUSE SPECIALTY ITEMS

Crispy Duck a l'Orange with Grand Marnier Sauce, Wild Rice and California Almonds – 39

 **Venison Strip Loin** with Cumberland Sauce, **Roasted Fingerling Potatoes and Sautéed Asparagus** – 39

Bone-Less Beef Short Ribs with Grilled White Asparagus, **Spinach Fettuccini and Port Demi** – 39

 **Flat Iron Steak** with Chimichurri Sauce over **Truffle Pommes Frites** – 43

 **Five Bone Lamb Rack** Colorado Raised, Rosemary Crust with **Artichoke Risotto and Winter Rainbow Medley** – 54

 **French-Cut Pork Chop** with Maple Glaze and **Prickly Pear Cactus Butter** – 38

THE STEAKHOUSE TEMPERATURES

Rare – Cool red center

Medium Rare – Warm red center

Medium – Light red center, hot all the way through

Medium Well – Very light pink center, hot all the way through

Well – Thoroughly cooked, no pink

 **Seasonal Selections**

PRESENTED TO YOU BY

Executive Chef Kieran Fleming

Chef de Cuisine Cesar Medina