

ENVY

THE STEAKHOUSE

SOUPS 8

- ROASTED TOMATO**
CRISPED JARLSBURG CHEESE
- ARTICHOKE – BRIE CHEESE**
CHIVE OIL

APPETIZERS 16

- SEA BASS CEVICHE**
FRESH TORTILLA CHIPS
- BLACK PEPPER CALAMARI AND ROCK SHRIMP**
TRIO OF DIPPING SAUCES
- GNOCCHI**
WILD MUSHROOMS, PARMESAN FONDUE
- ENVY CRAB CAKE**
BOURBON-CORN, RED PEPPER SAUCE
- JUMBO SHRIMP COCKTAIL**
TRIO OF SAUCES

SALADS 12

- ENVY CHOPPED,**
LATE HARVEST RIESLING VINAIGRETTE
- BLT WEDGE,**
ICEBERG, BACON, TOMATOES, RED ONION, BLUE CHEESE DRESSING
- THE CAESAR,**
ROMAINE LEAVES, WHITE ANCHOVY, BLACK PEPPER CROUTON
- MOZZARELLA & HEIRLOOM TOMATO,**
SWEET BALSAMIC SYRUP
- SPINACH,**
GOAT CHEESE, PANCETTA, WARM BACON-BALSAMIC VINAIGRETTE

SEAFOOD TOWER FOR TWO 45

LOBSTER, PRAWNS, OYSTERS, CLAMS, MUSSELS,
KING CRAB LEGS

SIDES 9

- BACON-GRUYERE MASHED POTATO
- TRUFFLE-REGGIANO FRIES
- JUMBO IDAHO BAKED POTATO
- THREE CHEESE MAC & CHEESE
- WILD MUSHROOMS IN PORT WINE
- BOURBON CREAMED CORN
- GRILLED ASPARAGUS WITH HOLLANDAISE
- STEAMED BROCCOLINI

SIGNATURE SAUCES

- BRANDIED-PINK PEPPERCORN
- BÉARNAISE
- RED WINE SHALLOT
- SPICY CHIPOTLE-GORGONZOLA
- WILD MUSHROOM

CHOICE OF ONE SAUCE WITH EACH STEAK ENTRÉE
ADDITIONAL SAUCES ADD \$2 EACH

ADD SURF TO YOUR TURF

- AUSTRALIAN LOBSTER TAIL, 10 OZ 65
- ONE ½ LB BUTTER POACHED KING CRAB LEGS 21
- TRADITIONAL OSCAR STYLE 13

ALL ENTREES SERVED WITH OUR CROCK OF:
GARLIC MASHED POTATO AND ROASTED SEASONAL VEGETABLES

CHOPS & SPECIALTIES 40

- TUSCAN VEAL CHOP**
LEMON GARLIC, OLIVES, ROASTED TOMATOES, CAPERS
- BERKSHIRE PORK CHOP**
APPLE-ROSEMARY 'MOSTADA'
- ROASTED DUO OF CHICKEN BREAST**
MOREL SAUCE
- DOUBLE-DOUBLE COLORADO LAMB CHOPS**
MINT DEMI-GLACE

STEAKS ALL STEAKS 100% CERTIFIED AGED ANGUS 45

- BONE-IN RIBEYE, 17 OZ
- NEW YORK STRIP, 14 OZ
- FILET MIGNON, 10 OZ
- T-BONE, 18 OZ
- BONE-IN FILET, 14 OZ

SEAFOOD 36

- ROASTED SALMON**
RED SHALLOT BUTTER
- CRABMEAT STUFFED JUMBO SHRIMP**
PAPRIKA BUTTER
- RED CURRY SEARED AHI TUNA**
GINGER AND EMPEROR'S RICE
- GINGER-LIME SEA BASS**
- FRESH CATCH OF THE DAY**
SEE YOUR SERVER FOR DETAILS

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS
INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.
WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD OR INGREDIENTS USED IN FOOD ITEMS.
THERE MAY BE A SMALL AMOUNT OF BONES IN SOME FISH
GRATUITY ADDED FOR PARTIES OF SEVEN OR MORE.