

# ENVY

## THE STEAKHOUSE

### SOUPS 8

#### ROASTED TOMATO \*\* ☿

*CRISPED JARLSBURG CHEESE*

#### ROASTED BUTTERNUT SQUASH \*\* ☿

*CINNAMON TOAST*

### APPETIZERS 16

#### COLD

#### MOZZARELLA & HEIRLOOM TOMATO CAPRESE \*\* ☿

*SWEET BALSAMIC SYRUP*

#### SHRIMP COCKTAIL ☿

*TRIO OF SAUCES*

#### SPICE-SEARED AHI TUNA ☿

*SESAME SEAWEED SALAD, PACIFIC RIM SAUCE*

#### BEEF TENDERLOIN CARPACCIO ☿

*RED ONION RELISH, SHAVED PARMESAN*

#### HOT

#### BLACK PEPPER CALAMARI AND ROCK SHRIMP ☿

*GINGER-MIRIN AIOLI, MARINARA*

#### OVEN- ROASTED TOMATO

*ARTICHOKES, BEECH MUSHROOMS, FENNEL CREAM SAUCE*

#### MASCARPONE CRAB CAKE

*MANGO POBLANO SALSA*

### SALADS 12

#### PETITE ARUGULA \*\* ☿

*PROSCIUTTO, PEARS, BLUE CHEESE CRUMBLES, PRICKLY PEAR VINAIGRETTE*

#### BLT WEDGE ☿

*ICEBERG, BACON, TOMATO, RED ONION,*

*TANGY TOMATO & TARRAGON DRESSING*

#### A CLASSIC CAESAR ☿

*ROMAINE LEAVES, WHITE ANCHOVY, BLACK PEPPER CROUTON*

#### WARM SPINACH ☿

*GOAT CHEESE CROQUETTE, PANCETTA, WARM BACON-BALSAMIC VINAIGRETTE*

**SEAFOOD TOWER FOR TWO ☿ 55**  
**LOBSTER, PRAWNS, OYSTERS, CLAMS, MUSSELS, KING CRAB LEGS**

### SPECIALTIES ☿ 41

#### ROSEMARY-SEARED VEAL CHOP

*KADOTA FIGS, FOREST MUSHROOMS, MARSALA WINE SAUCE*

#### PETITE FILET MIGNON

*FOIE GRAS BUTTER, FINGERLING POTATOES, ROASTED GARLIC AIOLI,*

*VEAL DEMI-GLACE*

#### ROASTED BONELESS CHICKEN ☿

*CIPOLLINI ONIONS, SUMMER SQUASH, CRIMINI MUSHROOMS,*

*TAMARI- MIRIN REDUCTION*

#### LOIN OF LAMB IN PROVENCE CRUST

*MINT DEMI-GLACE*

### STEAKS ☿ ☿

*ALL STEAKS 100% CERTIFIED AGED ANGUS*

**BONE-IN RIBEYE, 17 OZ 52**

**NEW YORK STRIP, 14 OZ 55**

**FILET MIGNON, 10 OZ 46**

**T-BONE, 16 OZ 55**

#### WHAT'S AT STEAK?

*RARE – COOL, RED CENTER; **MED. RARE** – WARM, RED CENTER*

***MED.** – WARM PINK CENTER; **MED. WELL** – LITTLE TO NO PINK CENTER*

***WELL DONE** – NO PINK IN CENTER; **BLACK & BLUE** – CHARRED EXTERIOR, CHILL CENTER*

### SIGNATURE SAUCES

*CHOICE OF ONE SAUCE WITH EACH STEAK ENTRÉE*

*ADDITIONAL SAUCES ADD \$2 EACH*

#### BRANDIED-PINK PEPPERCORN

#### BÉARNAISE

#### WHOLE GRAIN MUSTARD DEMI-GLACE

#### SPICY CHIPOTLE-GORGONZOLA

#### WILD MUSHROOM

**ADD SURF TO YOUR TURF ☿ ☿**  
**AUSTRALIAN LOBSTER TAIL, 10 OZ 65**  
**ONE POUND BUTTER POACHED KING CRAB LEGS 52**  
**TRADITIONAL OSCAR STYLE 15**

### SEAFOOD ☿ 36

#### BBQ SPICE BLACKENED SALMON ON POTATO PLANK ☿

*CREAMED SPINACH, MAKERS MARK BOURBON CREAM SAUCE*

#### FIRE-ROASTED JUMBO TEQUILA SHRIMP ☿

*ROASTED GARLIC & PINE NUT RISOTTO*

#### PAN-SEARED SEA BASS

*TRUFFLE BUTTER CRUST, SHITAKE MUSHROOMS, ASPARAGUS,*

*PORT WINE REDUCTION*

#### SHELLFISH STEW ☿

*LOBSTER, SHRIMP, MUSSELS, CLAMS, POTATO,*

*CHAMPAGNE LEMONGRASS BROTH, PEPPER CROSTINI*

### VEGETARIAN 34

#### PORTOBELLO MUSHROOM CAKE

*ROASTED GARLIC & PINE NUT RISOTTO*

#### HEARTS OF PALM NOODLES ☿

*CRIMINI MUSHROOMS, ROASTED ASPARAGUS, YELLOW SQUASH,*

*ZUCCHINI, GARLIC AU JUS*

### THE PERFECT PAIR ☿ 5

*COMPLIMENT ANY ENTRÉE OR COMPLETE ANY MEAL WITH A SIDE OF GARLIC MASHED POTATO AND SIGNATURE ROASTED VEGETABLES*

### SIDES 9

#### TRUFFLE-REGGIANO FRIES

#### JUMBO IDAHO BAKED POTATO ☿

#### THREE CHEESE MAC & CHEESE

#### WILD MUSHROOMS IN HERB BUTTER ☿

#### MAKERS MARK BOURBON CREAM CORN ☿

#### GRILLED ASPARAGUS WITH HOLLANDAISE \*\*

#### SAUTÉED GARLIC SPINACH \*\* ☿

**ENVY'S DELICIOUS ODE TO SURF & TURF**  
**'BEST OF BOTH WORLDS BURGER' 40**  
 PETITE DRY-AGED FILET MIGNON, MEDALLIONS OF FRESH MAINE LOBSTER TAIL,  
 ENVY'S FOIE GRAS BUTTER, TRUFFLE-HERB AIOLI, GRILLED HEIRLOOM TOMATO  
 FONTINA CHEESE, CRISP TOBACCO ONIONS, MESCLUN GREENS, CRISP BACON  
 CIABATTA BREAD, BÉARNAISE SAUCE, TRUFFLE REGGIANO FRIES

\*\* ITEM IS GROWN LOCALLY OR CONTAINS PRODUCE THAT IS SOURCED FROM ONE OF OUR DESERT FARMERS ☿ DISH IS GLUTEN FREE – SOME DISHES MAY REQUIRE REMOVING A SPECIFIC ITEM IN ORDER TO ENSURE THEY ARE GLUTEN FREE – YOUR SERVER WILL CLARIFY ANY QUESTIONS YOU MAY HAVE IN THIS REGARD  
 ☿ 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. NOTE TOO, THERE MAY BE A SMALL AMOUNT OF BONES IN SOME FISH, WE ADVISE THAT YOU EXERCISE CAUTION WHEN CONSUMING SEAFOOD DISHES. A GRATUITY IS ADDED TO YOUR CHECK FOR PARTIES OF SEVEN OR MORE.