

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

ROASTED TOMATO MARINARA, YUZU-MIRIN

GNOCCHI

WILD MUSHROOMS, PARMESAN FONDUE

ENVY CRAB CAKE

BOURBON-CORN, RED PEPPER SAUCE

JUMBO SHRIMP COCKTAIL

TRIO OF SAUCES

SALADS 12

FIELD OF GREENS

SWEET HERB 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

ALMOND ANCHO-CRUSTED SALMON

GOAT CHEESE ENCHILADAS

CRABMEAT STUFFED JUMBO SHRIMP

PAPRIKA BUTTER

SPICE-CHARRED AHI TUNA

BLUEBERRY-GUAJILLO BBQ

SEARED SEA BASS

WILD MUSHROOMS, CRABMEAT

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.