



Easter

AT THE STEAKHOUSE

Prefix Easter Express: 3 Courses for \$74
choose 1 appetizer, 1 entrée and 1 dessert

APPETIZERS

Grilled Baby Artichokes | 15
parmesan aioli

Crispy Pork Belly | 14
cumin scented carrot purée, root vegetable
slaw, bourbon glaze

Lobster Vol-au-vent | 18
lobster meat fondue in a puff
pastry shell, micros

SPRING SALADS

Grilled Peach Salad | 14
baby arugula, crispy goat cheese,
shaved red onions, grilled peaches,
preserved lemon vin

Steakhouse Cobb Salad | 16
chopped romaine, heirloom tomatoes,
gorgonzola, bacon, grilled corn, avocado,
creamy herb dressing

Beets & Butter Lettuce Salad | 15
butter lettuce, roasted red and gold beets,
candied walnuts, feta cheese, sherry vin

ENTRÉES

Espresso Rubbed Filet | 55
spearhead coffee rubbed 9 oz filet mignon, golden
butter fondant potatoes, grilled asparagus, black
garlic demi cream sauce

NY Strip & Scampi | 52
12 oz NY strip steak, fingerling potatoes, sautéed
garlic spinach, topped with shrimp scampi

Honey Glazed Ham | 38
smoked ham, potatoes au gratin,
haricot vert, spice glaze

Herb Roasted Prime Rib | 47
garlic whipped potatoes, seasonal vegetables,
au jus & horseradish cream

Pistachio Crusted Lamb Rack | 49
rosemary mashed potatoes, garlic
broccolini, mint salsa verde

Chicken Saltimbocca | 39
stuffed with fontina and prosciutto, roast garlic
mashed potatoes, pearl onions soubise, heirloom
tomato sage cream sauce

Trout Meuniere | 37
fresh idaho trout, pan seared, lemon, wild rice pilaf,
snap peas, drawn butter

DESSERTS | 13

Fresh Fruit Pavlova
baked meringue topped with chantilly
cream and fresh berries and fruits

Lemon Curd Tart
lemony goodness in a tart shell, topped
with fresh lavender

Classic Carrot Cake
moist carrot cake, caramel drizzle

