



## soups & starters

### SOUPS

Tree House Lobster Bisque  
Soup of the Day or Season

### FRIED EGG PIZZA

Flatbread topped with Potatoes Anna, crispy pancetta, white cheddar cheese, and a fried egg

### MOFONGO

A deep fried plantain, filled with ground sirloin, stewed vegetables, and cracklin'

### DR. PETE'S RIBS

Slow-baked baby back ribs "cut at the bone," tossed in a praline mustard glaze

### THE TEMPTATION

Morsels of sweet Maine cold water lobster tail, thinly crisped, with honey mustard and drawn butter

### THE BOHEMIAN

Hungarian waxed peppers stuffed with sweet sausage, rice, onion, and tomatoes, with a smoked paprika sauce

### LAVENDER SCALLOPS

Trio of scallops pan seared, with shrimp sauce and a hint of lavender oil

### SHORT STACK

Sweet fresh crab in a rich cheese blend, layered between three cornmeal "pancakes", topped with a lobster sauce

### CRAB CAKES

Three Maryland style cakes with pickled ginger remoulade

### TATER TOTS

Stuffed with bleu cheese and pancetta, served with whole grain mustard



## salads

### STRIP'S HOUSE SALAD

Mixed greens with roasted tomatoes, house croutons, and white balsamic vinaigrette

### GRANNY SMITH

Mixed greens, house smoked sausage, crisp green apple, roasted tomatoes, and romano cheese, with apple wine vinaigrette

### SPINACH SALAD

Baby spinach, sugar walnuts, bacon pieces, and tomato wedges, with a warm bacon vinaigrette

### THE WEDGE

A baby iceberg, radicchio, and Belgian endive nested in a creamy bleu cheese dressing

### MILE HIGH MOZZARELLA

Strip's version of the classic "Caprese" with heirloom tomatoes, cucumber, red onion, pesto, and a balsamic reduction



## steaks

### JAKE'S STEAK

10 oz. cut from the sirloin

### COWBOY

22 oz. bone-in ribeye

### THE STRIPPER

12 oz. butcher-trimmed strip steak, topped with sautéed onions and mushrooms

### BIG DADDY

24 oz. porterhouse rubbed in sea salt, fresh garlic, and lemon

### BAD TO THE BONE

16 oz. braised short rib in natural au jus with a cognac glaze

### BOILERMAKER

12 oz. ribeye filet, a sugar and spice rub, blackened in a cast iron skillet with a touch of Irish whiskey

### BARREL CUT FILETS

6-ounce prime cut filet  
12-ounce prime cut filet

## compound butters

Smoked Tomato	Jalapeño & Cilantro
Orange Zest, Sage, and Thyme	Garlic
Mohito Butter Rum	Apple Honey Bacon

## sauces

Horseradish Cream	Orange Bourbon
Blue Cheese	Bernaise
Vin Blanc	Caramelized Shallot
Peppercorn	

All of the steaks may be accompanied by one sauce or one butter.



## chops

### LE SNOOT

16 oz. pork porterhouse, rubbed in spices, lightly grilled, served with a sweet fruit compote, and potato pancakes

### MARY

World famous domestic Colorado lamb rack, topped with mint chutney—served with smashed potatoes, and vegetable

### WICKED

French cut, farm-raised veal rib chop, pan seared, matched with a herb cheese and egg galette



## dinner for two

Two 6 oz. filets served with two salads, two sides, and a dessert

*"the perfect dinner for two."*



## sides (serves 2)

Risotto of the Day  
Redskin Garlic Smashed Potatoes  
Lobster Pasta  
Au Gratin Potatoes  
Gruyere Mac and Cheese  
Chef's Choice of Vegetable  
Corn Broccoli Bake  
Bourbon Creamed Corn  
Loaded Baked Potato  
Sautéed Spinach



## additional entrées

### PB&J

Peanut butter Cap'n Crunch crusted chicken breast, pan-fried, sweet and spicy pepper jelly, on a banana and roasted garlic "pancake", served with the chef's choice of vegetable

### FRESH PASTA

Crème Rosa sauce with meatballs and smoked sausage, served over fresh pappardelle pasta

### PACIFIC RIM

Wasabi-dusted sea bass filet, pan grilled, sesame ginger glaze, sweet potato-edamame hash, served with the chef's choice of vegetable

### THE LUCA BRATZI

A pan-seared Mahi Mahi fillet, wilted greens, mushrooms, fennel broth and smoked tomato butter, with au gratin potatoes

### CHEF'S VEGETARIAN CHOICE

Please ask your server for today's vegetarian entrée

our reserve steaks & chops are of the highest quality grades



Strip serves only prime-graded beef aged over 21 days for its superior flavor and tenderness.

Steaks are prepared to the specifications below.

Rare: Cool, red center  
Medium rare: Warm, red center  
Medium: Pink, hot red center  
Medium well: Slightly pink center  
Well done: Broiled throughout, no pink

Guests with known food allergies should alert their server prior to ordering. There is an increased danger of food-borne illnesses when consuming raw or undercooked meats or seafood products.