



soups & starters

SOUPS

Tree House Lobster Bisque 8
Soup of the Day 5

PIZZA WHAT?

Fire-grilled flatbread topped with the current season's freshest ingredients 8

PIEROGIES OF THE DAY

Fresh pierogi dough stuffed with potatoes and the finest seasonal ingredients 10

MAC DADDY

Gruyère cheese combined with orecchiette pasta, breaded in Italian seasoned panko crumbs, fried to golden brown, served on top of mornay sauce 10

THE TEMPTATION

Morsels of sweet Maine cold water lobster tail, thinly crisped, with honey mustard and drawn butter 16

THE BOHEMIAN

Hungarian wax peppers stuffed with Italian and chorizo sausage, rice, onions, tomatoes, with tomato sauce infused with fire roasted red bell peppers 10

LAVENDER SCALLOPS

Trio of sea scallops pan seared on top of a lobster cream sauce and a hint of lavender oil 14

MALIHINI MUSSELS

Canadian PEI mussels in a fennel infused herb broth tossed with housemade Cleveland pork ground sausage, served with rosemary artisan bread 13

CRAB CAKES

Three Maryland style cakes with pickled ginger remoulade 10

TATER TOTS

Stuffed with bleu cheese and bacon, served with whole grain mustard 7



salads

STRIP'S HOUSE SALAD

Mixed greens with tomatoes, house croutons, cucumber, grated romano, and white balsamic vinaigrette 7

TRAPPED

Cold lobster salad with cherry tomatoes, carrots, celery, and onion in a mayo-base dressing and layered with fresh guacamole 10

SPINACH SALAD

Baby spinach, sugar walnuts, bacon pieces, and tomato wedges, with a warm bacon vinaigrette 8

THE WEDGE

A baby iceberg, radicchio, and Belgian endive nested in a creamy blue cheese dressing 9

WINTER BERRY SALAD

Fresh field greens tossed in a sherry cranberry vinaigrette, onions, toasted sliced almonds, topped with crumbled Tresca blue cheese 8



steaks

JAKE'S STEAK

10 oz. cut from the sirloin 26

COWBOY

22 oz. bone-in ribeye 38

THE STRIPPER

12 oz. butcher-trimmed strip steak, topped with sautéed onions and mushrooms 27

BIG DADDY

24 oz. porterhouse rubbed in sea salt, fresh garlic, and lemon 39

BOILERMAKER

12 oz. ribeye filet, a sugar and spice rub, blackened in a cast iron skillet with a touch of Irish whiskey 28

BARREL CUT FILETS

6-ounce prime cut filet 26
12-ounce prime cut filet 36



dinner for two

Two 6 oz. filets served with two house salads or soup of the day, two sides, and a dessert 79

"the perfect dinner for two."

compound butter

- Bacon Bleu Cheese
- Garlic
- Thai Peanut Butter
- Apple Honey Bacon
- Jalapeño & Cilantro

saucés

- Horseradish Cream
- Blueberry Tarragon Brandy
- Blue Cheese Vin Blanc
- Bernaise
- Peppercorn
- Orange BBQ

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



chops and more

LE SNOOT

16 oz. citrus spice grilled pork porterhouse, pesto infused sour cream topping, an old world style potato pancake, and chef's seasonal vegetables 26

MARY

World famous domestic Colorado lamb rack, topped with mint chutney—served with smashed potatoes, and vegetable 36

WICKED

Farm raised veal chop French cut, pan seared, with an Italian Asian fusion chèvre cheese and potato three cheddar stuffed pierogies 28

PORK N' PRESS

16 oz. Cuban spice rubbed pork shoulder, smoked and braised, served on a cheesy bacon potato stuffed poblano pepper, with a vegetable 28

PHEE PHI PHO

8 oz. tenderized flat iron filet, crusted with Italian herb Japanese bread crumbs, atop carbonara bucatini pasta, with red pepper flaked broccoli florets 26



sides (serves 2)

Bolo Pasta 8

Redskin Garlic Smashed Potatoes 7

Lobster Pasta 8

Au Gratin Potatoes 7

Gruyère Mac and Cheese 8

Chef's Choice of Vegetable 7

Corn Broccoli Bake 7

Bourbon Creamed Corn 7

Loaded Baked Potato 7

Sautéed Spinach 8

Herb Polenta 8

Steak Fries 7



additional entrées

MAMA'S SALMON ETOUFFEE

8 oz. pan-seared Canadian farm raised salmon, on Creole bell pepper spiked rice pilaf, lobster Etouffee sauce, with lime zest and kou bean thread 27

DELTA BLUES

Half rosemary roasted free range chicken, with sweet sausage and alligator jambalaya, citrus crusted cornbread, and applewood smoked bacon braised mustard greens 22

LUNA DIABLO

Basil and oregano sautéed bucatini pasta, cremini mushrooms, spinach, sun-dried tomatoes, garlic, feta cheese, with parmesan-oregano wonton crisps 19

BLUEWATER TOOTHFISH

6 oz. pan-seared Chilean sea bass, warm sweet corn coulis, brown butter roasted sweet potatoes, greens, mandarin oranges, jicama, and white truffle salad 28

PICCATA MAHI MAHI

Fusion of 8 oz. Hawaiian mahi mahi, on udon noodles, piccata broth, lemon grass, ginger, water chestnuts, baby corn, garnished with seasonal produce 25

our reserve steaks & chops are of the highest quality grades



Strip is a Gold Certified Black Angus restaurant. It 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.

