

BRIARROSE



CHOPHOUSE & SALOON

STARTERS

STEAK TARTARE*
Quail Egg and Avocado 18

JUMBO LUMP CRAB CAKES
“Swiss Aioli” 24

ESCARGOT
Parsley Garlic Butter 18

JUMBO SHRIMP COCKTAIL
Horseradish “Panna Cotta
and Cocktail Sauce 22

BACON WRAPPED SEA SCALLOPS
Apricot Chutney 24

WILD GAME SAUSAGE TRIO
Whole Grain Mustard
and Mostardo 18

TUNA POKE
Wakame, Tobiko, Cucumber 19

SALADS/SOUPS

CAESAR SALAD
White Anchovy 15

ROASTED BEET & ARUGULA
Colorado Goat Cheese Crisps
Orange Vinaigrette 17

SLICED WEDGE SALAD
Bacon Lardons, Crumbled Bleu Cheese
Peruvian Sweet Peppers, Danish
Bleu Cheese Dressing 16

SPINACH SALAD
Chopped Egg, Bacon Lardons
Roasted Exotic Mushrooms
Onion, Hot Bacon Dressing 17

SOUP OF THE DAY
Seasonal Garnish 14

CHILDREN’S MENU 12 AND UNDER

CHICKEN TENDERS with Fries 19

FRIED SHRIMP with Fries 24

KIDS CUT PRIME RIB with Fries 32

CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.*

STEAK & CHOPS*

USDA CHOICE
Certified USDA Choice All Natural Black Angus from
Harris Ranch Aged 28 Days

TOP SIRLOIN 8 oz. 39

PETIT FILET 6 oz. 54

DOUBLE CUT FILET 10 oz. 68

RIBEYE 16 oz. 58

USDA PRIME
Certified USDA Prime
All Natural Black Angus Aged 28 Days

NEW YORK STRIP STEAK 16 oz. 68

KOBE
8oz.

BEEF SKIRT STEAK
Australian Wagyu “Kobe Style” 54

MORE CHOPS & PRIME RIB

DUROC DOUBLE-CUT PORK CHOP
14 oz. Creekstone Farms 42

COLORADO DOUBLE-CUT LAMB CHOPS
Apple Mint Mostardo 68

PRIME RIB 12 oz. • 16 oz. • 24 oz.
Creamy Horseradish
52 • 60 • 78

WILD GAME, FISH & CHICKEN

CERVENA ELK MEDALLIONS*
Wild Mushroom Demiglaze 60

**IRON ROASTED ALL-NATURAL
COLORADO CHICKEN**
Lemon and Rosemary 42

FRESH FISH OF THE DAY mkt

SAUTÉED ROCKY MNT. TROUT
Spinach Almondine 36

NORTH ATLANTIC LOBSTER TAIL
One Tail 68 ~ Two Tails 120

CHEF DE CUISINE - TIM OPIEL

FAMILY STYLE SIDES

Sautéed Broccolini 16
Garlic & Oil

Asparagus Oreganata 16

Brussel Sprouts & Chorizo 16

Creamed Spinach 15

Sautéed Button Mushrooms 14

Whipped Yukon Gold Potatoes 13

Lyonnaise Potatoes 13

Garlic Parm. Thin Cut Fries 11

Baked Potato 10

Mac n Cheese 16

Roasted Exotic Mushrooms 17

Shishito Peppers 13

SAUCES 6

Hollandaise

Bearnaise

Wild Mushroom Demiglaze

Port Wine Demiglaze

Brandy Green Peppercorn

Lingonberry Demiglaze

Siracha Demiglaze

Creamy Horseradish

Chimichurri

STEAK TOPPERS

Truffled Compound Butter 6

Bleu Cheese Butter 6

Garlic Herb Butter 6

Oscar Style 16
Jumbo Lump Crab Cake,
Asparagus, Hollandaise

PLEASE INFORM YOUR SERVER ABOUT
ALL FOOD ALLERGIES AND DIETARY
RESTRICTIONS. RESERVATIONS MAY BE
MADE AT BRIARROSECHOPHOUSE.COM