

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 24

BACON WRAPPED SEA SCALLOPS
Apricot Chutney 25

WILD GAME SAUSAGE TRIO
Whole Grain Mustard
and Mostardo 18

TUNA POKE
Wakame, Tobiko, Cucumber 19

SALADS/SOUPS

CAESAR SALAD
White Anchovy 17

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 18

SPINACH SALAD
Chopped Egg, Bacon Lardons
Roasted Exotic Mushrooms
Onion, Hot Bacon Dressing 18

SOUP OF THE DAY
Seasonal Garnish 14

CHILDREN’S MENU

12 AND UNDER

CHICKEN TENDERS with Fries 19

FRIED SHRIMP with Fries 25

KIDS CUT PRIME RIB with Fries 35

STEAK & CHOPS*

USDA CHOICE
Certified USDA Choice All Natural Black Angus
Aged 28 Days

TOP SIRLOIN 8 oz. 39

PETIT FILET 6 oz. 56

DOUBLE CUT FILET 10 oz. 72

RIBEYE 16 oz. 60

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

NEW YORK STRIP STEAK 16 oz. 72

DRY AGED
Bone In 16-18oz.

BUFFALO COWBOY RIBEYE
Port Wine Demi 90

KOBE
8oz.

BEEF SKIRT STEAK
Australian Wagyu “Kobe Style” 62

MORE CHOPS & PRIME RIB

DUROC DOUBLE-CUT PORK CHOP
14 oz. Creekstone Farms 46

COLORADO DOUBLE-CUT LAMB CHOPS
Apple Mint Mostardo 78

PRIME RIB 12 oz. • 16 oz. • 24 oz.
Creamy Horseradish
55 • 65 • 90

WILD GAME, FISH & CHICKEN

CERVENA ELK MEDALLIONS*
Wild Mushroom Demiglace 64

**IRON ROASTED ALL-NATURAL
COLORADO CHICKEN**
Lemon and Rosemary 45

FRESH FISH OF THE DAY mkt

NORTH ATLANTIC LOBSTER TAIL
One Tail 68 ~ Two Tails 120

FAMILY STYLE SIDES

Roasted Broccolini 16
Garlic & Oil

Asparagus Oreganata 16

Brussel Sprouts & Chistorra 17

Creamed Spinach 15

Sautéed Button Mushrooms 14

Whipped Yukon Gold Potatoes 14

Lyonnaise Potatoes 14

Garlic Parm. Thin Cut Fries 12

Loaded Baked Potato 12

Mac n Cheese 17

Roasted Exotic Mushrooms 17

Shishito Peppers 14

SAUCES 7

Hollandaise

Bearnaise

Wild Mushroom Demiglace

Port Wine Demiglace

Brandy Green Peppercorn

Lingonberry Demiglace

Sriracha Demiglace

Creamy Horseradish

Chimichurri

STEAK TOPPERS

Truffled Compound Butter 8

Bleu Cheese Butter 7

Garlic Herb Butter 7

Oscar Style 16
Jumbo Lump Crab Cake,
Asparagus, Hollandaise

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

CHEF DE CUISINE - TIM OPIEL

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