

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

CHEF'S CAULDRON

Seasonal Garnish 14

CHILDREN'S MENU

FOR 12 AND UNDER

CHICKEN TENDERS with Fries 19

FRIED SHRIMP with Fries 24

KIDS CUT PRIME RIB with Fries 36

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

DRY AGED

Bone In 16-18oz.

BUFFALO COWBOY RIBEYE

Port Wine Demi 68

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 Demiglace 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

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

Lyonnais Potatoes 15

Garlic Parm. Thin Cut Fries 11

Baked Potato 10

Mac n Cheese 16

Roasted Exotic Mushrooms 17

Shishito Peppers 12

SAUCES 6.5

Hollandaise

Bearnaise

Wild Mushroom Demiglace

Port Wine Demiglace

Brandy Green Peppercorn

Lingonberry Demiglace

Siracha Demiglace

Creamy Horseradish

STEAK TOPPERS

Truffle Compound Butter 8

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

CHEF DE CUISINE - TIM OPIEL

GRATUITY IS PART OF A SHARED TIP POOL DISTRIBUTED AMONG SERVICE STAFF