

BRIARROSE



CHOPHOUSE & SALOON

STARTERS

OYSTERS ON THE HALF SHELL*
Chef's Accoutrement *mkt*

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 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*

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*

Creamed Corn *15*
Chevre & Green Chilis

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 Demiglace

Port Wine Demiglace

Brandy Green Peppercorn

Lingonberry Demiglace

Siracha Demiglace

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