

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 24

WILD GAME SAUSAGE TRIO

Whole Grain Mustard
and Mostardo 18

TUNA POKE

Wakame, Tobiko, Cucumber 19

SALADS/SOUPS

CAESAR SALAD

White Anchovy 16

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 17

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 from
Harris Ranch 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" 56

MORE CHOPS & PRIME RIB

DUROC DOUBLE-CUT PORK CHOP

14 oz. Creekstone Farms 44

COLORADO DOUBLE-CUT LAMB CHOPS

Apple Mint Mostardo 72

PRIME RIB 12 oz. • 16 oz. • 24 oz.

Creamy Horseradish

55 • 65 • 90

WILD GAME, FISH & CHICKEN

CERVENA ELK MEDALLIONS*

Wild Mushroom Demiglace 62

IRON ROASTED ALL-NATURAL COLORADO CHICKEN

Lemon and Rosemary 45

FRESH FISH OF THE DAY *mkt*

SAUTÉED ROCKY MNT. TROUT

Spinach Almondine 38

NORTH ATLANTIC LOBSTER TAIL

One Tail 68 ~ Two Tails 120

CHEF DE CUISINE - TIM OPIEL

FAMILY STYLE SIDES

Roasted Broccolini 16
Garlic & Oil

Asparagus Oreganata 16

Brussel Sprouts & Chorizo 17

Creamed Spinach 15

Sautéed Button Mushrooms 14

Whipped Yukon Gold Potatoes 14

Lyonnais 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

Siracha 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.*

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