

BRIAR ROSE



CHOPHOUSE & SALOON

STARTERS

STEAK TARTARE

with Avocado 12

CRAB CAKE

with "Swiss Aioli" 13

SHRIMP COCKTAIL

with Horseradish "Panna Cotta"
and Cocktail Sauce 13

SMOKED SALMON

with Traditional Garnish 10

NEW ZEALAND

GREEN LIP MUSSELS

Portuguese Style 11

BACON WRAPPED SEA SCALLOPS

with Apricot Chutney 12

WILD GAME SAUSAGE

with Whole Grain Mustard
and Romesco 9

OYSTERS WITH COCKTAIL SAUCE

and Champagne Shallot Mignonette
MARKET

SALADS/SOUPS

CAESAR SALAD 7

ROASTED BEET & ARUGULA SALAD

with Colorado Goat Cheese Crisps,
Orange Vinaigrette 8

TOMATO, BLUE CHEESE & RED ONION SALAD

with Port Wine Vinaigrette 8

SPINACH SALAD, CHOPPED EGG, MUSHROOMS

Onion, Hot Bacon Dressing 8

ICEBERG WEDGE SALAD

with Bacon, Tomatoes and
Blue Cheese Dressing 7

SWEET GARLIC SOUP

with Truffled Cappuccino Foam 6

STEAK & CHOPS

CHOICE

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

TOP SIRLOIN 8oz 18

PETITE FILET 6oz 22

DOUBLE CUT FILET 10oz 32

RIBEYE 16oz 26

PORTERHOUSE 22oz 36

PRIME

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

NEW YORK STRIP STEAK 16oz 38

KOBE

Australian Wagyu "Kobe Style"

BEEF SKIRT STEAK 8oz 32

MORE CHOPS AND PRIME RIB

KUROBUTA HEIRLOOM DOUBLE-CUT PORK CHOP
14oz from Snake River Farms, Idaho 28

PAN ROASTED VEAL CHOP 16oz 32

MUSTARD HERB CRUSTED
COLORADO RACK OF LAMB 36

PRIME RIB 12oz • 16oz • 24oz
with Creamy Horseradish
22 • 28 • 36

WILD GAME, FISH & CHICKEN

CERVENA ELK MEDALLIONS

with Wild Mushroom Demi 32

EMERALD VALLEY RANCH BUFFALO SHORT RIBS

on Whipped Yukon Gold Potatoes 28

IRON ROASTED ORGANIC COLORADO CHICKEN

with Lemon and Rosemary 19

FRESH FISH OF THE DAY MARKET

SAUTÉED COLORADO TROUT

with Spinach Almondine 17

AUSTRALIAN LOBSTER TAIL 8oz

One Tail 32 • Two Tails 52

FAMILY STYLE SIDES

Steamed Broccoli 6

Steamed Asparagus 7

Grilled Asparagus 7

Creamed Spinach 7

Sautéed Mushrooms 6

Roasted Cauliflower 6

Sautéed Green Beans 6

Root Vegetable Gratin 7

Whipped Yukon Potatoes 6

Lyonnais Potatoes 6

Rösti 6

Thin Cut Fries 4

Baked Potato 6

Basmati Rice 5

Mac n Cheese 7

SAUCES 3

Hollandaise

Béarnaise

Wild Mushroom Demi

Red Wine Shallot Demi

Brandy Green Peppercorn

Chive Beurre Blanc

Chimichurri

Creamy Horseradish

Truffled Blue Cheese

CHILDREN'S MENU FOR 12 AND UNDER

House Mac n Cheese 7

Chicken Tenders & Fries 8

Fried Shrimp & Fries 10

Kid's Cut Prime Rib
with Fries 16

'CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH, POULTRY OR EGGS CAN INCREASE YOUR CHANCES FOR A FOODBORNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY SPECIFIC FOOD ALLERGIES.'

A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF SIX OR MORE. PLEASE ASK YOUR SERVER ABOUT LARGE PARTIES AND SPECIAL EVENTS.