



Turf Entrées

We purchase strictly choice cuts of beef for the finest possible quality available and age them a minimum of 30 days. Our Chef Leo cuts and trims our steaks and chops daily.

ROASTED PRIME RIB OF BEEF

Aged Choice Beef is slow roasted to capture all the flavor and juices. Seasoned with sea salt, fresh herbs and garlic

	Hedges Cut 26 oz.	\$34
	Generous Cut 18 oz.	\$25
	Petite Cut 14 oz.	\$21

FILET MIGNON

A thick cut of aged Choice Beef is recommended for the health conscious individual; low fat, broiled to order, topped with choice of compound garlic butter or bleu cheese butter

	Large Cut 10 oz.	\$28
	Petite Cut 6 oz.	\$25

BROOKE'S FILET MIGNON OSCAR 8 OZ.

Center cut filet, topped with Alaskan crab, fresh asparagus and aged provolone. Served with hollandaise sauce \$34



CERTIFIED ANGUS KANSAS CITY STRIP STEAK

18 oz. aged. bone-in strip steak \$28

TENDERLOIN AU POIVRE

Generous slices of tenderloin sauteéd in a pepper mushroom cognac sauce \$27

KOBE BURGER 12 OZ.

Highly regarded as the ultimate masterpiece of Japanese beef. Simply the best! A buttery flavored burger like no other. Served on French bread with lettuce, tomato, red onions, brie cheese and butcher-cut onion rings \$19

PRIME PORTERHOUSE LAMB CHOPS 10 OZ.

Prime porterhouse lambchops. The finest porterhouse chops from Colorado stock with or without fresh garlic. Served with a mint chutney

	Single Chop	\$22
	Double Chop	\$26

KUROBUTA FRENCH CUT PORK CHOP 10 OZ.

A Japanese delicacy prized for its superior taste and texture. Served over rosemary-garlic mashed potatoes with a peppercorn demi-glace \$24

LONG ISLAND DUCKLING BREAST

Pan seared, served with a traditional New Orleans-style corn bread stuffing, New Brunswick cranberries and orange marmalade \$20

MACADAMIA-CRUSTED CHICKEN

Served with a creamy soy sauce and mango salsa \$21

CHICKEN BRITTANY

Traditional chicken french served with sauteéd mushrooms, escarole and aged asiago cheese

	Half Order	\$20
		\$15

EGGPLANT NAPOLEON

Layers of breaded eggplant with sauteed escarole, Ricotta cheese, topped with provolone and served on a bed of marinara sauce \$17