



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 broiled to perfection with your choice of Roquefort chive sauce, Béarnaise sauce or roasted garlic compound butter

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

BROOKE'S TWIN MEDALLIONS

Aged Choice Beef filet, topped with butter poached Maine lobster, steamed baby spinach with a lemon butter sauce \$35

PRIME KANSAS CITY STRIP STEAK

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

FRENCH CUT VEAL CHOP 12 OZ.

Served over mashed country potatoes with a sherry gastrique and roasted peperonata \$32

KOBE BURGER 12 OZ.

Renowned for its flavor, tenderness and marbled texture, this Kobe burger is topped with a classic California white truffle Tremor cheese. The flavor of truffle meets the velvety perfection of ripened goat's milk cheese. Earthy and elegant served with onion rings \$19

PRIME PORTERHOUSE LAMB CHOPS 10 OZ.

The finest porterhouse chops from Colorado stock with or without fresh garlic. Served with a cranberry-serrano chutney

Double Chop \$26
 Single Chop \$22

EDEN FARMS FRENCH CUT PORK CHOP 10 OZ.

Berkshire heirloom pork, rubbed with Aji Amarillo, sea salt, brown sugar grilled to order with caramelized onions \$24

MAPLE LEAF FARMS DUCKLING BREAST

Pan seared, served with a traditional New Orleans-style corn bread stuffing, with a Mandarin-cranberry glaze Half Order \$17

CHICKEN BRITTANY

Traditional chicken french served with sauteéd mushrooms, escarole and aged asiago cheese Half Order \$15

EGGPLANT NAPOLEON

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