

House Aged Beef & Steaks

FROM THE ONLY DEDICATED BEEF AGING ROOM IN NEW MEXICO.
NEW MEXICO RAISED BEEF, ANTIBIOTIC FREE, HORMONE FREE, "ALL NATURAL" "WET AGED"
TIME AND TEMPERATURE MONITORED ALLOWING ORGANIC ENZYMES TO TENDERIZE THE BEEF.

BISTRO CUT SIRLOIN

aged 45 to 55 days medallions of pepper roasted beef 8 oz 28

DOUBLE EAGLE RIBEYE

aged 36 to 42 days 14 oz 42

PRIME NEW YORK STRIP

aged 40 to 50 days 14 oz 44

CENTER CUT GRANDE FILET MIGNON

aged 28 to 30 days 8 oz 42

PETIT FILET MIGNON

aged 28 to 30 days 4 oz 32

STEAK & LOBSTER

add a 7 oz warm water tail to any steak selection +24

chef's choice: full bodied reds ~ merlot, malbec, cabernet sauvignon, red blend

Tableside

TOMAHAWK BEEF RIBEYE ~FOR TWO~

the king of steaks | 40 oz of broiled, bone-in beef
choice of two sides | sauce bordelaise 49 per person

chef's choice: red blend

❖ SHRIMP SCAMPI ITALIANO ~ FLAMBÉ

six steakhouse shrimp | butter sautéed with garlic | shallots | lemon | white wine | brandy
served with house made garlic & parmesan gnocchi 38

chef's choice: chardonnay

FILET MIGNON BEEF Tournedos Maximillian ~ FLAMBÉ

6 oz filet mignon medallions | butter | garlic | cremini mushrooms | sauce bordelaise 45

chef's choice: cabernet sauvignon

CHATEAUBRIAND BOUQUETIERE ~FOR TWO~

roasted | 12 oz beef tenderloin | carved tableside | mashed potatoes | vegetables
green chile stuffed tomato with white cheddar | sauce bordelaise | 47 per person

chef's choice: cabernet sauvignon, red blend

*Served with your choice of House Salad or Soup of the Day and
your choice of baked potato, twice baked potato, buttermilk mashed potato or seasonal vegetable*