

# c y steak

## STARTERS

<b>House Cured Wild Salmon</b>	<b>\$13.00</b>
house cured with dill and mixed citrus zest served with wasabi crème fraiche and truffled micro greens	
<b>Beef Carpaccio</b>	<b>\$15.00</b>
paper thin tenderloin of beef, white truffle aioli, shaved granna, and crostini	
<b>Charcuterie</b>	<b>\$15.00 per person</b>
speck, Serrano, Parma ham, native game saucisson, house made terrine, rilette and duck liver mousse, served with baguette grille add assorted cheeses for \$6 per person	
<b>Moulard Foie Gras Three Ways</b>	<b>\$38.00 shareable</b>
mousse of foie, foie au torchon, and seared foie dauphinoise with honey marinated grilled pineapple	

## RAW BAR

<b>Oysters On The Half Shell (6)</b>	<b>\$13.00</b>
east coast oysters served on shaved ice with crudités served with grated horseradish and cocktail sauce or savory bloody mary sorbet	
<b>Oysters Rockefeller</b>	<b>\$14.00</b>
spinach, bacon, goute of pernod, and sauce hollandaise	
<b>Giant Shrimp Cocktail</b>	<b>\$6.50 per prawn</b>
colossal prawns with cocktail sauce and crudités	
<b>Chilled Lobster Cocktail</b>	<b>\$18.00</b>
Maine lobster meat with dilled mayonnaise and crudites	
<b>Lump Crab Cakes</b>	<b>\$16.00</b>
apple and baby herb salad with roasted red pepper remoulade	

# c y steak

## PLATEAU

### **Fresh Chilled Shellfish**

**\$21.00 per person**

prawn, oyster on the shell, lobster cocktail, mini crabcake, and tuna sashimi, served with classic cocktail sauce, dill mayonnaise, horseradish, wasabi, crudités, and key limes

## CAVIAR

### **Imported Oscetera Malassol**

**Market Price**

with Creme Fraiche and Tableside Buttered Blinis

## SOUPS AND SALADS FARM TO TABLE

### **Three Onion Soup Gratinee A La Bourgogne**

**\$8.00**

### **Tomato Bisque with Basil and Roma Bruschetta**

**\$8.00**

### **Classic Tableside Caesar Salad for Two or More**

**\$14.00 per person**

add table side croutons for \$5

### **Ruby Beet Salad**

**\$8.00**

with haystack chevre, served on mustard greens with walnut vinaigrette

### **Caprese Salad Clement**

**\$8.00**

beefsteak tomato stuffed with buffala soft mozzarella, walnuts, basil, balsamic vinagrette

### **Chopped Salad**

**\$8.00**

twelve ingredients tossed with soja vinaigrette

# c y steak

## SELECTED MAIN DISHES

<b>Colorado Rack of Lamb</b> minted red currant glaze prepared tableside, served with classic bouquetiere of six vegetables	<b>\$42.00</b>
<b>Chicken Breast Piccata</b> served on garlic puree potato with spinach and beet greens	<b>\$22.00</b>
<b>Pappardelle Pasta</b> pappardelle with maitaki, crimini, and oyster mushrooms in a manchego cheese cream add a selection of seasonal vegetables for \$2	<b>\$22.00</b>
<b>Ahi Tuna Filet Mignon</b> with citrus beurre blanc, sweet soy, and preserved ginger root served with bok choy and Japanese black rice	<b>\$36.00</b>
<b>Troll King Salmon</b> with brown butter vinaigrette, pine nuts, wilted greens, and potato puree	<b>\$28.00</b>

## SHELLFISH

<b>Broiled Australian Lobster Tail</b> with drawn butter	<b>\$42.00</b>
<b>Steamed King Crab</b> wild caught Alaskan King Crab legs with drawn butter	<b>\$20.00 ½ lb. \$39.00 1 lb.</b>
<b>Broiled Or Steamed Fresh Main Lobster</b> pre ordering encouraged	<b>Market size and price</b>

# c y steak

## STEAKS

We are proud to offer all natural Harris Ranch beef. The cattle are Angus beef fattened for 120 days in a sustainable environment with no pesticides, antibiotics or hormones. We believe our clients will find the flavor and texture to be remarkable.

<b>Delmonico Rib Eye 16oz</b>	<b>\$39.00</b>
<b>Filet Mignon 8oz</b>	<b>\$35.00</b>
<b>Filet Mignon 12oz</b>	<b>\$39.00</b>
<b>New York Strip 16oz</b>	<b>\$39.00</b>
<b>Chateaubriand carved at the table – two or more</b> served with classic bouquetiere of six vegetables	<b>\$50.00 per person</b>

**Each Steak served with "Onion Straws", Roasted Herbed Veal Marrow  
and choice of seven sauces:**

caramelized shallot red wine jus  
bearnaise  
ruby port bordelaise  
horseradish cream

black peppercorn and cognac  
roasted tomato jus  
chimichurri sauce

*additional dipping sauces may be ordered \$3.00 per side*

## FARM TO TABLE SIDES \$8.00

baked potato  
potatoes and onion sauteed in duck fat  
puree of garlic potatoes  
potatoes gratinee dauphinois  
potato leek hush puppies  
steak fries  
Japanese black rice maitre, d'hotel butter

broccoli hollandaise  
grilled asparagas with shaved granna parmesan  
sauteed cremni mushrooms  
sauteed spinach and beet greens  
sauteed onions  
steamed bok choi with soy butter, togarashi flakes  
sea salt and rosemary roasted veal marrow bone

# c y steak

## CREME

<b>House Made Ice Creams</b>	<b>\$8.00</b>
strawberry port, chocolate banana, rose, vanilla bean	
<b>Blood Orange Crème Brûlée</b>	<b>\$8.00</b>
with “cigare” cookies and ginger sugar brûlée	

## FLAMBÉ

<b>Baked Alaska</b>	<b>\$12.00</b>
chocolate cake, vanilla ice cream, and meringue flamed tableside	
<b>Bananas Foster</b>	<b>\$12.00</b>
with brown sugar, cinnamon, and a trio of liqueurs sautéed tableside served over vanilla bean ice cream	
<b>Strawberries Flambé</b>	<b>\$12.00</b>
with butter, lemon zest, raspberry coulis, and cognac sautéed tableside served over vanilla bean ice cream	

## CHOCOLAT

<b>Chocolate Four Ways</b>	<b>\$12.00</b>
mousse, pot de crème, gateau and chocolate chantilly	
<b>Strawberry Beignets</b>	<b>\$8.00</b>
served on white chocolate anglaise	
<b>Chocolate Gateau</b>	<b>\$8.00</b>

## COFFEE

<b>Elevation Gourmand Steam Coffee</b>	<b>\$10.00</b>
with heavy cream, peruche raw sugar and bittersweet (85%) chocolate bark	