

## Appetizers

Premium Petrossian Caviar - Traditional Service.....	Market Price
Baked Goat Cheese, Roasted Garlic & Portabella Mushrooms - Semolina Toast.....	9.95
Jumbo Shrimp Cocktail with Remoulade Sauce.....	13.95
Jumbo Lump Crab Cakes with Horseradish Mustard Bianco - Tomato Jam.....	14.95
Potato Crusted Calamari with Red Wine Diavola Sauce.....	9.95
Tempura Battered Jumbo Shrimp with Field Greens and Honey Dijon.....	13.95
Smoked North Atlantic Salmon "Traditional Service" with Sesame Lavosh.....	13.95

## Soups

Crab and Corn Chowder.....	6.75	Soup of the Day.....	6.75
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## Salads

Warm Goat Cheese Salad with Sun-dried Tomato Vinaigrette.....	9.95
Al's Salad - Hearts of Palm, Avocado, Shrimp and Crab.....	11.95
Fresh Mozzarella, Tomatoes and Basil - Aged Balsamic.....	9.95
Traditional Caesar Salad with Sesame Lavosh.....	6.95
Chopped Tomatoes, Green Beans and Onion with Crumbled Blue Cheese.....	6.95
Hearts of Palm with Hazelnut Vinaigrette.....	7.95
House Tossed Salad with Choice of Dressing.....	6.25
"The Wedge" Hearts of Lettuce with Crumbled Blue Cheese and Bacon.....	6.95
Sliced Beef Steak Tomato and Sweet Onion with Choice of Dressing.....	6.95

## Grilled Specialties

Kobe/Angus Filet Mignon (10 oz.).....	65.95	Bone-In Filet (16oz).....	54.95
Prime Rib.....	37.95	Filet Mignon ( 14 oz ).....	39.95
Wet Aged Prime N.Y. Strip (16 oz.).....	37.95	Petite Filet Mignon ( 8 oz.).....	29.95
Dry Aged Prime Bone-In N.Y. Strip (19 oz.).....	47.95	Veal Chop ( 16 oz.).....	41.95
Chicago Prime Porterhouse (26 oz.).....	48.95	Colorado Lamb Chops.....	37.95
"Cowboy Cut" Rib Eye (24 oz.).....	38.95	Center Cut Pork Chops ( 2/10 oz.).....	23.95
Australian Lobster Tail ( 6, 12, 18 oz.).....	Market Price		
Fresh Swordfish.....	28.95		
Fresh Salmon.....	28.95		

**ALLEN BROTHERS**  
THE GREAT STEAKHOUSE STEAKS®

## Entrees

"Filet Oscar" with Asparagus, Garlic Potatoes, Crabmeat and Béarnaise Sauce.....	44.95
Colorado Elk Filet with Asparagus and Sweet Potatoes - Shitake Port Wine Reduction.....	44.95
Pan Seared Sea Bass over Lobster Risotto - Basil Infused Olive Oil.....	31.95
Caramelized Salmon with Asparagus and Eggplant - Hot & Sour Ginger Sauce.....	28.95
Roasted Red Snapper with Shrimp, Crab and Linguini - Lemon Garlic Sauce.....	28.95
Seared Sashimi Yellowfin Tuna over Field Greens - Wasabi Crème Fraiche.....	28.95
Blackened Sea Scallops with Polynesian Rice - Red Curry Sauce.....	27.95
Braised Veal Osso Bucco with Wild Mushroom Risotto.....	29.95
Chicken Piccata with Capers and Linguini.....	21.95
Chicken Parmesan with Linguini.....	21.95
Steamed Vegetable Plate with Baked Potato.....	17.95

### Sides

<b>Creamed Spinach.....</b>	<b>6.75</b>	<b>Baked Potato.....</b>	<b>6.75</b>
<b>Sautéed Spinach.....</b>	<b>6.75</b>	<b>Garlic Mashed Potatoes.....</b>	<b>6.75</b>
<b>Wild Mushrooms.....</b>	<b>6.75</b>	<b>Au Gratin Potatoes.....</b>	<b>6.75</b>
<b>Mushroom Risotto.....</b>	<b>7.95</b>	<b>Whipped Sweet Potatoes.....</b>	<b>6.75</b>
<b>Lobster Risotto.....</b>	<b>10.95</b>	<b>Skillet Potatoes.....</b>	<b>6.75</b>
<b>Asparagus.....</b>	<b>8.95</b>	<b>Onion Rings.....</b>	<b>6.75</b>
<b>Creamed Corn.....</b>	<b>6.75</b>	<b>Steak Fries.....</b>	<b>6.75</b>
<b>Green Beans.....</b>	<b>6.75</b>	<b>Linguini White Clam Sauce.....</b>	<b>6.95</b>
		<b>Mac &amp; Cheese.....</b>	<b>\$ 7.95</b>