

ENVY

THE STEAKHOUSE

SOUPS 8

ROASTED TOMATO ** ☞

CRISPED JARLSBURG CHEESE

CHILLED ASPARAGUS ** ☞

LEMON CRÈME FRAÎCHE

APPETIZERS 16

COLD

MOZZARELLA & HEIRLOOM TOMATO CAPRESE ** ☞

SWEET BALSAMIC SYRUP

SHRIMP COCKTAIL ☞

TRIO OF SAUCES

SPICE-SEARED AHI TUNA ☞

SESAME SEAWEEED SALAD, PACIFIC RIM SAUCE

BEEF TENDERLOIN CARPACCIO ☞

RED ONION RELISH, SHAVED PARMESAN

HOT

BLACK PEPPER CALAMARI AND ROCK SHRIMP ☞

GINGER-MIRIN AIOLI, MARINARA

OVEN- ROASTED TOMATO

ARTICHOKES, BEECH MUSHROOMS, FENNEL CREAM SAUCE

MASCARPONE CRAB CAKE

MANGO POBLANO SALSA

SALADS 12

PETITE ARUGULA ** ☞

PROSCIUTTO, PEARS, BLUE CHEESE CRUMBLES, PRICKLY PEAR VINAIGRETTE

BLT WEDGE ☞

ICEBERG, BACON, TOMATO, RED ONION,

TANGY TOMATO & TARRAGON DRESSING

A CLASSIC CAESAR ☞

ROMAINE LEAVES, WHITE ANCHOVY, BLACK PEPPER CROUTON

WARM SPINACH ☞

GOAT CHEESE CROQUETTE, PANCETTA, WARM BACON-BALSAMIC VINAIGRETTE

SEAFOOD TOWER FOR TWO ☞ 55

LOBSTER, PRAWNS, OYSTERS, CLAMS, MUSSELS, KING CRAB LEGS

SPECIALTIES ☞ 41

ROSEMARY-SEARED VEAL CHOP

KADOTA FIGS, FOREST MUSHROOMS, MARSALA WINE SAUCE

PETITE FILET MIGNON

FOIE GRAS BUTTER, FINGERLING POTATOES, ROASTED GARLIC AIOLI,

VEAL DEMI-GLACE

ROASTED BONELESS CHICKEN ☞

CIPOLLINI ONIONS, SUMMER SQUASH, CRIMINI MUSHROOMS,

TAMARI- MIRIN REDUCTION

LOIN OF LAMB IN PROVENCE CRUST

MINT DEMI-GLACE

STEAKS ☞ ☞

ALL STEAKS 100% CERTIFIED AGED ANGUS

BONE-IN RIBEYE, 17 OZ 52

NEW YORK STRIP, 14 OZ 55

FILET MIGNON, 10 OZ 46

T-BONE, 16 OZ 55

WHAT'S AT STEAK?

RARE – COOL, RED CENTER; MED. RARE – WARM, RED CENTER

MED. – WARM PINK CENTER; MED. WELL – LITTLE TO NO PINK CENTER

WELL DONE – NO PINK IN CENTER; BLACK & BLUE – CHARRED EXTERIOR, CHILL CENTER

SIGNATURE SAUCES

CHOICE OF ONE SAUCE WITH EACH STEAK ENTRÉE

ADDITIONAL SAUCES ADD \$2 EACH

BRANDIED-PINK PEPPERCORN

BÉARNAISE

WHOLE GRAIN MUSTARD DEMI-GLACE

SPICY CHIPOTLE-GORGONZOLA

WILD MUSHROOM

ADD SURF TO YOUR TURF ☞ ☞

AUSTRALIAN LOBSTER TAIL, 10 OZ 65

ONE POUND BUTTER POACHED KING CRAB LEGS 52

TRADITIONAL OSCAR STYLE 15

SEAFOOD ☞ 36

BBQ SPICE BLACKENED SALMON ON POTATO PLANK ☞

CREAMED SPINACH, MAKERS MARK BOURBON CREAM SAUCE

FIRE-ROASTED JUMBO TEQUILA SHRIMP ☞

ROASTED GARLIC & PINE NUT RISOTTO

PAN-SEARED SEA BASS

TRUFFLE BUTTER CRUST, SHITAKE MUSHROOMS, ASPARAGUS,

PORT WINE REDUCTION

SHELLFISH STEW ☞

LOBSTER, SHRIMP, MUSSELS, CLAMS, POTATO,

CHAMPAGNE LEMONGRASS BROTH, PEPPER CROSTINI

VEGETARIAN 34

PORTOBELLO MUSHROOM CAKE

ROASTED GARLIC & PINE NUT RISOTTO

FRESH HEARTS OF PALM NOODLES ☞

BEECH MUSHROOMS, ROASTED ASPARAGUS, GARLIC AU JUS

THE PERFECT PAIR ☞ 5

COMPLIMENT ANY ENTRÉE OR COMPLETE ANY MEAL WITH A SIDE

OF GARLIC MASHED POTATO AND SIGNATURE ROASTED VEGETABLES

SIDES 9

TRUFFLE-REGGIANO FRIES

JUMBO IDAHO BAKED POTATO ☞

THREE CHEESE MAC & CHEESE

WILD MUSHROOMS IN HERB BUTTER ☞

MAKERS MARK BOURBON CREAM CORN ☞

GRILLED ASPARAGUS WITH HOLLANDAISE **

SAUTÉED GARLIC SPINACH ** ☞

ENVY'S DELICIOUS ODE TO SURF & TURF 'BEST OF BOTH WORLDS BURGER' 40

PETITE DRY-AGED FILET MIGNON, MEDALLIONS OF FRESH MAINE LOBSTER TAIL,
ENVY'S FOIE GRAS BUTTER, TRUFFLE-HERB AIOLI, GRILLED HEIRLOOM TOMATO
FONTINA CHEESE, CRISP TOBACCO ONIONS, MESCLUN GREENS, CRISP BACON
CIABATTA BREAD, BÉARNAISE SAUCE, TRUFFLE REGGIANO FRIES