ENVY
THE STEAKHOUSE

APPETIZERS

French Onion Soup | Swiss Cheese | Croutons | 9
Ruffino Prosecco $11

Iced Gulf Shrimp Cocktail | Wasabi Cocktail Sauce | 18
Chateau Ste. Michelle Brut $10

Pan Seared Jumbo Lump Crab Cake | Roasted Corn | Smoked Tomato | Mango | Red Onion | Cilantro | 18
Belle Glos Pinot Blanc $14

Lobster Bisque | Maine Lobster | Sherry Crème Fraiche | 15
Chateau Ste. Michelle Brut $10

Peppered Calamari + Rock Shrimp | Ginger Mirin + Spiced Cocktail Sauce | 17
Chateau Ste. Michelle Riesling $12

SALADS

Kim Crawford Sauvignon Blanc $48 | Kim Crawford Sauvignon Blanc $18

Vegas Caesar | Crispy Romaine | Reggiano Parmigiano | Accompaniments | 12

Iceberg Wedge | Grape Tomatoes | Red Onions | Smoked House Bacon | Bleu Cheese Crumble | Classic Dressing | 12

Caprese Salad | Heirloom Tomatoes| Pear Tomatoes| Fresh Mozzarella | 14

STEAKS & FILETS

Envy Steaks Are USDA Prime Aged, Corn-Fed Midwest Beef
Our Steaks Are Broiled At 1,400 Degrees & Finished With Herb Butter

ADD: Grilled Jumbo Shrimp 18 | Jumbo Lump Crab Cake 18 | Broiled Stuffed Lobster Tail 31

Bone-In Rib-Eye *18oz* | 59 — Rodney Strong Cabernet $58 | Rodney Strong Cabernet $17

New York Strip Steak *16oz* | 54 — Ferrari Carano Cabernet $80 | Ferrari Carano Cabernet $19

Filet Mignon *8oz* | 49 — Franciscan Cabernet $78 | Black Stallion Cabernet $20

Filet Mignon *10oz* | 56 — Trefethen Cabernet $105

Top Loin | 41 — Jordan Cabernet $110

NY Porterhouse *24oz* | 56 — Daou Cabernet $70

SAUCE:
choose one, $2 per additional

Bordelaise
Béarnaise
Classic Chimichurri
Citrus Horseradish Cream
Four Peppercorn Sauce

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shell Fish or Eggs may Increase Your Risk of Food Borne Illness.
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FISH & SHELLFISH

Roasted Atlantic Salmon | 35
English Peas Purée | Summer Zucchini | Sunburst Squash | Tomato relish
Etude Pinot Noir $95 | Belle Glos Pinot Noir $25

Jumbo Lump Crab Stuffed Lobster Tail | 39
Sautéed Baby Carrots | Au Vin Blanc Sauce | Lemon Crown | Drawn Butter
Chappellet Chardonnay $80 | Chappellet Chardonnay $22

Chilean Sea Bass | 39
Abalone Mushrooms | Fava Beans | Candy Lemon Zest | Truffle Crust
Terra d'Oro Chenin Blanc $42 | Terra d'Oro Chenin Blanc $18

Sea Scallops | 34
Sweet Corn Coulis | Roasted Corn | Pea Shoots | Red Grilled Onions | Balsamic
Hands of Time Chardonnay $54 | Ferrari Carano Chardonnay $15

Grilled Jumbo Shrimp | 33
Risotto | Yellow Pear Tomatoes | Parmesan Cheese | Marinara Sauce
Lobster Broth | Chopped shrimp
Jordan Chardonnay $72 | Ferrari Carano Chardonnay $15

SUGGESTIONS

Double Cut Australian Lamb Rack | 43
Garlic & Herb Crust | Rainbow Cauliflower | Pan Sauce | Balsamic Pesto
Estancia Meritage $85 | Pessimist from Daou $18

Herb Stuffed Tomato | 31
Quinoa | Shitake Mushroom | Asparagus | Artichokes
Roasted Fennel Sauce | Grilled Baguette | Truffle Crust
Flowers Pinot Noir $105 | Cherry Pie Pinot Noir $12

Roasted Half Chicken | 33
Sautéed Escarole | Black Kale | Golden Raisins | Minced Garlic | Madeira Sauce
Miura Pinot Noir $170 | Belle Glos Pinot Noir $25

SIGNATURE SIDES | 9

Whipped Buttery Potato Purée

Truffle Fries | Fresh Herbs

Lobster Mac & Cheese

Bourbon Cream Corn

Grilled Asparagus | Bavaroise Sauce

Sautéed Spinach | Garlic Infused Olive Oil

Roasted Wild Mushrooms

Garlic Broccolini | White Wine Reduction

Baked Potato | Bacon | Cheddar | Sour Cream | Chives | Butter

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