



starters

PIZZA WHAT?

Fire-grilled flatbread topped with the current season's freshest ingredients 8

MALAHINI MUSSELS

PEI mussels steamed in fennel herb broth with Italian sausage; rosemary bread on the side 10

SEA SCALLOPS

A trio of seared sea scallops on a rosa lobster cream sauce with a lavender essence 14

LOBSTER CAKES

Three large morsel cold water breaded lobster cakes, pan seared with wasabi caper sauce 14

CRABBY PANTS

Baked white lump crab and cheese dip with flour nachos for dipping 10

POBLANO RELLENO

Fire-roasted poblano pepper filled with chorizo sausage and Spanish rice, dipped in a relleno batter, nestled in red pepper tomato marinara 10

FRENCH DIPPERS

Crispy tortillas wrapped with steak, caramelized onions and white cheese with a horseradish cream sauce 8

POULET LOLLIPOPS

Crispy frenched drumsticks with a sweet Thai chili sauce and romaine almond Thai chili slaw 10

ALMOND PRAWNS

Crispy large prawns, almond coated, on hearts of palm cilantro slaw, with a sriracha remoulade 12

TATER TOTS

Stuffed with bleu cheese and bacon, served with whole grain mustard 8



soups & salads

SOUPS

Tree House Lobster Bisque 8
Soup of the Day 5

STRIP'S HOUSE SALAD

Mixed greens with tomatoes, house croutons, cucumber, grated romano, and white balsamic vinaigrette 7

SPRING'S BOUNTY

Mixed greens with chocolate vinaigrette, diced apples, blue cheese, sliced strawberries, and blueberries 10

FLIP 90°

Cold lobster salad with carrots, celery, onion, Caesar-dressed romaine, onions, shaved romano, diced hard-boiled egg, and roasted red bell pepper 10

THE WEDGE

A baby iceberg, radicchio, and Belgian endive nested in a creamy blue cheese crumble dressing 9

SPINACH SALAD

Baby spinach, sugar walnuts, bacon pieces, and tomato wedges, with a warm bacon vinaigrette 8



steaks

JAKE'S STEAK

10 oz. butter basted top sirloin 28

THE STRIPPER

12 oz. butcher-trimmed strip steak, topped with sautéed onions and mushrooms 32

BIG DADDY

24 oz. porterhouse rubbed in sea salt, fresh garlic, and lemon 43

COWBOY

22 oz. bone-in ribeye 41

BOILERMAKER

10 oz. center cut ribeye, sugar and spice rubbed, blackened in a cast iron skillet with a touch of Irish whiskey 32

BARREL CUT FILETS

6-ounce prime cut filet 29
12-ounce prime cut filet 45

CUT OF THE DAY

Chef's beef selection



dinner for two

Two 6 oz. filets served with two house salads or soup of the day, two sides, and a dessert 86

"the perfect dinner for two."

compound butter

- Bacon Bleu Cheese
- Garlic
- Jalapeño & Cilantro
- Apple Honey Bacon

saucés

- Horseradish Cream
- Blueberry Tarragon Brandy
- Blue Cheese Vin Blanc
- Bernaise
- Peppercorn
- Orange BBQ

All of the steaks may be accompanied by one sauce or one butter.



chops and more

THE DRUNKEN PIG

16 oz. Ohio-raised double bone Berkshire pork chop with a sweet whiskey-soy glaze, parmesan whipped potatoes, and today's freshest vegetables 30

WICKED

Grilled veal porterhouse with an orzo antipasto salad and rosemary buttered artesian bread 42

LIL' STRIPPER

10 oz. Italian herb-rubbed Trotter filet—with roasted Maine cold-water lobster tail, loaded whipped redskin potatoes, sweet tomato bruschetta, and fresh farm vegetables 45

BLUE JEANS

10 oz. Jim Beam and Red Stage BBQ chicken breast placed on top of broccoli basmati rice pilaf 26

MARY

1 lb. pan seared double boned Colorado lamb chops, accompanied with roasted garlic redskin potatoes and the Chef's seasonal vegetable; lamb is topped with a house-made tomato mint chutney 42



sides (serves 2)

Redskin Garlic Smashed Potatoes 8

Lobster Pasta 10

Mama's Jambalaya 10

Scalloped Potatoes 9

Gruyère Mac and Cheese 9

Chef's Choice of Vegetable 9

Steamed Broccoli 8

Bourbon Creamed Corn 9

Loaded Baked Potato 7

Sautéed Spinach 9

Primavera Risotto 10

Fried Egg Cashew Confetti Rice 9

Steak Fries 7



additional entrées

SKINNY LINGUINI

Fresh made garlic parsley linguini, butter roasted vegetable medley with morsels of shrimp, served with a 6 oz. cold water lobster tail, garlic crostini, and seasonal herbs 26

BLUEWATER TOOTHFISH

6 oz. pan-seared Chilean sea bass, sweet corn coulis, brown butter roasted sweet potatoes, greens, mandarin oranges, jicama, and white truffle salad 28

TAHINI TUNA

8 oz. Tahini marinated tuna seared, black sesame seed crusted, with teriyaki stir-fried rice and honey-ginger wonton chips and a garnish of añejo aioli and soy wasabi 32

CATCH OF THE DAY

Market's freshest and finest seafood selection—artistically prepared by our chefs *Market Price*

our reserve steaks & chops are of the highest quality grades

Strip is a Gold Certified Black Angus restaurant. It serves only prime-graded beef aged over 21 days for its superior flavor and tenderness.



Steaks are prepared to the specifications below.

- Rare:** Cool, red center
- Medium rare:** Warm, red center
- Medium:** Pink, hot red center
- Medium well:** Slightly pink center
- Well done:** Broiled throughout, no pink

Guests with known food allergies should alert their server prior to ordering. There is an increased danger of food-borne illnesses when consuming raw or undercooked meats or seafood products.