

## APPETIZERS

Colorado Lamb "Lollipops"	masa gnocchi, ancho black beans, mint jalapeno essence 16
Baked Brie	dried figs & apricots, brown sugar, sliced pears, grapes, balsamic syrup, baguette crisps 12
Shrimp "On The Rocks"	spicy cocktail sauce, fresh horseradish & lemon 14
Our Featured Oysters	market fresh, broiled with parmesan & garlic butter or on the shell with spicy cocktail sauce & sour apple mignonette 15
Prosciutto Wrapped Diver Scallops	baby arugula, tomato basil salad, mango coulis 15

## SOUP & SALAD

Five Onion Soup	spanish onions, red onions, leeks, shallots, chives, gruyere, parmigiano-reggiano & provolone crouton 9
★ 36 Specialty Bisque	cold water lobster, king crab, shrimp, manzanilla sherry, crème fraiche 12
Spinach Salad	prepared tableside with house cured bacon, sauteed onions & mushrooms, apples, red wine, feta cheese, warm bacon dressing (minimum order of 2) per person 12
Steak House Wedge	house cured bacon, buttermilk blue affinee cheese, tomato, radish, sweet carrot, crispy onion, roquefort dressing 9
Classic Caesar Salad	prepared tableside with aged parmigiano-reggiano (minimum order of 2) per person 10

## HOUSE SPECIALTIES

### 12-OZ COLD WATER LOBSTER TAIL

butter poached, steamed, or broiled, drawn butter MKT

### 1-LB ALASKAN KING CRAB LEGS

steamed, drawn butter MKT

Pan Smoked Wild Alaskan Salmon	mesquite smoked, heirloom tomato & cilantro couscous, mint, fennel & green apple salsa 28
Chicken Cordon Bleu	french style farm raised chicken breast, parma ham, fontina cheese baby spinach, sauce supreme 30
Seafood Fettuccine	cold water lobster, shrimp, scallops, sweet peppers, cajun cream reduction 34
14-Oz Double Cut Kurobuta Pork Chop	sweet potato-apple chutney, fried leeks, pork glacé 30
★ 1/2-lb Jumbo Lump Crab Cake	roasted corn salad, spicy remoulade 34

★ = Signature Dish

THERE WILL BE A \$6 SERVICE CHARGE FOR SPLIT ENTRÉES.

36 Steak & Seafood is a Smoke Free Environment. • We use only the highest quality ingredients: however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness.

# FLAME BROILED

chef selected, hand-cut, aged to our specifications

★ 13-oz New York Strip 38

12-oz Sirloin 30

★ 16-oz Ribeye 40

9-oz Filet Mignon 42

7-oz Filet Mignon 38

## ENHANCE YOUR ENTRÉE

### OSCAR

king crab meat, asparagus, hollandaise 12

### AU POIVRE

green peppercorns, cognac, cream 3

### BEARNAÍSE

hollandaise with tarragon wine reduction 3

### SHRIMP SCAMPI

lemon, garlic, white wine 12

### 12-OZ COLD WATER LOBSTER TAIL

butter poached, steamed or broiled MKT

### ALASKAN KING CRAB LEGS

1/2 pound, drawn butter MKT

## SIDES

### ★ LOBSTER THERMADOR MAC & CHEESE

maine lobster, campanelli pasta, english cheddar, gruyere, toasted bread crumbs 12

1lb Sea-Salt Crusted

Baked Idaho Potato

Jumbo Asparagus

Crispy Brussels Sprouts

Featured Mushroom Trio

★ Gnocchi

Creamed or Sautéed Baby Spinach

White Cheddar Au Gratin Potatoes

Mashed Idaho Potatoes

cultured sour cream, butter & chives 6

grilled with aged reggiano or steamed with hollandaise 6

pancetta, shallots, maple butter 7

sautéed with shallots, garlic, fresh thyme 8

pancetta, spinach, gorgonzola sauce 7

finished with cream or sauteed with garlic & shallots 6

layered with tillamook white cheddar 6

seasoned with butter and cream 5

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