

C^o steak

FEATURED APERITIF

Aperol Spritz **\$10.00**
Aperol, Lunetta Processco, and a splash of soda garnished with a orange twist

STARTERS

Beef Carpaccio **\$15.00**
paper thin tenderloin of beef, white truffle aioli, shaved granna, and grissini

Charcuterie **\$15.00**
sliced dried beef salami, Serrano, parma ham, and native game saucisson with house made terrine and duck liver mousse served with baguette grille.
add cheese \$6.00

RAW BAR

Oysters on The Half Shell (6) **\$13.00**
east coast oysters served on shaved ice with grated horseradish and cocktail sauce or savory tomato sorbet

Oysters Rockefeller **\$14.00**
spinach, bacon, goute of pernod, and sauce hollandaise

Giant Shrimp Cocktail **\$6.50 per prawn**
colossal prawns with cocktail sauce served and crudite sticks

Chilled Lobster Cocktail **\$18.00**
maine lobster meat with remoulade and dilled mayonnaise, crudites

Lump Crab Cakes **\$16.00**
with apple and baby herb salad, with dilled remoulade and crudites

Calamari **\$10.00**
sliced calamari shaken with grated regiano parmesan breading, flash fried, served with marinara sauce

Coy steak

PLATEAU

Fresh Chilled Shellfish

prawn, oyster on the shell, lobster, mini crabcake, flash fried calamari and tuna sashimi, served with classic cocktail sauce and key limes

\$21.00 per person

CAVIAR

Imported Osctera Malassol

with Crème Fraiche and Tableside Buttered Blinis

Market Price

SOUPS AND SALADS

FARM TO TABLE

Three Onion Soup Gratinee a la Bourgogne

\$8.00

Tomato Bisque with Basil and Roma Bruschetta

\$8.00

Classic Table Side Caesar Salad for Two or More

add table side croutons

\$14.00

Ruby Beet Salad

with haystack chevre, served on mustard greens with walnut vinaigrette

\$8.00

Caprese Salad Clement

beefsteak tomato stuffed with buffalo soft mozzarella, walnuts, basil, balsamic vinaigrette

\$8.00

Chopped Salad

twelve ingredients tossed with soja vinaigrette

\$8.00

C[♣]y steak

STEAKS

HAND SELECT BLACK ANGUS BEEF

| | |
|--|---------------------------|
| Prime New York Strip 16 oz | \$55.00 |
| <i>(may be carved for two, \$5.00 for garnishes)</i> | |
| Delmonico Rib Eye 16 oz | \$39.00 |
| Filet Mignon 8 oz | \$35.00 |
| Filet Mignon 12 oz | \$38.00 |
| Chateaubriand carved at the table – two or more | \$50.00 per person |
| <i>served with classic bouquetière of six vegetables</i> | |

**Each Steak served with “Onion Straws”, Roasted Herbed Veal Marrow,
and choice of seven sauces:**

**carmelized shallot red wine jus
bearnaise
ruby port bordelaise
horseradish cream
black peppercorn and cognac
roasted tomato jus
chimichurri sauce**

additional dipping sauces may be ordered \$3.00 per side

FARM TO TABLE SIDES \$8.00

**baked potato
potatoes and onion sauteed in duck fat
puree of garlic potatoes
potatoes gratinee dauphinois
steak fries
broccoli hollandaise
sea salt and rosemary roasted veal marrow bone
grilled asparagus with shaved granna parmesan
sauteed cremini mushrooms
sauteed spinach and beet greens
sauteed onions
steamed bok choy with soy butter, togarashi flakes
potato leek hush puppies
japanese black rice maître d’hotel butter**

Coy steak

SELECTED

MAIN DISHES

| | |
|--|------------------------------|
| Colorado Rack of Lamb | \$39.00 |
| minted red currant glaze prepared tableside | |
| Chicken Breast Piccata | \$22.00 |
| served on garlic puree potato with spinach and beet greens | |
| Orchiette Pasta | \$22.00 |
| with serrano ham and manchego cheese cream, oven-roasted roma tomatoes | |
| Ahi Tuna Filet Mignon | \$36.00 |
| with beurre blanc, sweet soy, and preserved ginger root served with bok choy and grilled asparagas | |
| Troll King Salmon | \$28.00 |
| with brown butter vinaigrette, pine nuts, wilted greens, and black rice | |
| Broiled Australian Lobster Tail | \$38.00 |
| with drawn butter | |
| Broiled Or Steamed Fresh Maine Lobster | Market Size And Price |
| pre ordering encouraged | |

C[♣]y steak

SELECTED CHEESES OF THE DAY

from our cheese cave, six artisanale cheeses of the colorado region and the world. **\$14.00**
served with rustic crosstini, pate de quince and lavender honey

CREME

Housemade Ice Creams-Ask For Today's Features **\$8.00**

Selection of Four Cornettes of Four Ice Cream Flavors **\$8.00**

Basket of Cheesecake Beignets **\$8.00**

Vanilla Crème Brulee With "Cigare" Cookies, Blackberry Coulis **\$8.00**

FLAMBE

Nightly Features From CY's Tableside Dessert Menu **\$12.00**

CHOCOLAT

Chocolate Four Ways **\$12.00**
mousse, glace, gateau and chocolate chantilly

Strawberry Beignets **\$8.00**
served on white chocolate anglaise

Chocolate Gateau **\$8.00**

Chocolate Flan **\$8.00**

COFFEE

Elevation Gourmand Steam Coffee **\$10.00**
with heavy cream, peruche raw sugar and bittersweet (85%) chocolate bark

Coy steak

AFTER DINNER SELECTIONS

COLORADO SELECTIONS

Colorado Straight Bourbon
Stranahans Colorado Whiskey
Peak Pear Organic Eau de Vie
Peach Street Eau de Vie Plum
Peach Street Oak Aged Peach Brandy Peach
Street Oak Aged Pear Brandy
Peach Street Cabernet Sauvignon Grappa

SINGLE MALT SCOTCH

Highland Park 18yr
Macallan 12yr
Macallan 18yr
Macallan 25yr

RUM

Appleton 21yr
Mt Gay 1703
Zaya Gran Reserva

TEQUILA

Tequila Ocho Reposado 109 Las Pomez
Tequila Ocho Anjeo 107 El Vergel

CALVADOS

Calvados Boulard

GRAPPA

Alexander Chocolate
Grappa of Gewurztraminer
Grappa of Viognier

ARMAGNAC / COGNAC

Larrassingle XO
Delamain Vesper
Hine Rare VSOP
Remy Martin Louis XIII
Remy Martin VSOP
Remy XO

CORDIALS & SPECIALTIES

Aperol Liquor
Caravella Lemoncello
Cointreau
Cointreau Noir
Fernet Branca

ABSINTHE

Kubler Absinthe
La Tourment

DESSERT WINES

PORT

Delaforce Colheita Vintage Tawny 1952
Fonseca Bin 27
Fonseca Late Bottled Vintage
Fonseca Ruby Port
Taylor Fladgate 10 year Tawny
Taylor Fladgate 20 year Tawny
Taylor Fladgate 30 year Tawny
Taylor Fladgate 40 year Tawny

ICE WINE

Inniskillin Ice Wine