



# STEAKHOUSE AT AVENSOLE

Friday 5pm to 8pm | Saturday 11am to 8pm | Sunday 11am to 5pm

## STEAK SELECTION

USDA CERTIFIED ANGUS BEEF

14 OZ NEW YORK STRIP	48	8 OZ FILET MIGNON	55
16 OZ BONELESS RIBEYE	56	32 OZ TOMAHAWK RIBEYE	105

### SAUCES *Select One*

RED CHIMICHURRI	BÉARNAISE
DIJON HORSERADISH	DEMI - GLACE
BÉCHAMEL	

### BUTTERS *Select One*

HERB	TRUFFLE	\$3
GARLIC	BONE MARROW	\$3

## SUGGESTED WINE PAIRINGS

 2018 AVENTURA 15 / 55  
78% Zinfandel, 22% Syrah

2016 HERITAGE 18 / 66  
41% Mourvèdre, 41% Zinfandel,  
18% Malbec

 2017 SOUTH SLOPE 18 / 68  
80% Cabernet Sauvignon,  
10% Merlot, 10% Petite Sirah

## SPECIALTIES

PORK TOMAHAWK 48  
blood orange gastrique • sage butter

BEEF WELLINGTON 65  
puff pastry • prosciutto • mushroom duxelle •  
demi-glacé • spinach cream

## SIDES

ROASTED CARROTS 9  
carrots • pomegranate reduction • marcona almonds

ROASTED CORN 9  
corn • poblano • red bell pepper • parsley

ROASTED BABY YUKONS 12  
baby potatoes • garlic butter • chimichurri

CAULIFLOWER 13  
tri-color cauliflower • cauliflower purée •  
cilantro gremolata • pomegranate reduction

GARLIC MASHED POTATOES 9  
potatoes • roasted garlic • demi-glacé

GRILLED ASPARAGUS 9  
marcona almonds • shaved grana padano • lemon zest

MAC & CHEESE 15  
smoked gouda mornay • pancetta lardons • chive oil

BRUSSELS SPROUTS 13  
roasted brussels sprouts • balsamic reduction •  
pepitas • goat cheese

## COCKTAILS 14

LAVENDER MARTINI   JAMESON & GINGER   OLD FASHIONED   CADILLAC MARGARITA