



# CHEYENNE CATTLE COMPANY

## CHOPHOUSE

### APPETIZERS

TRUFFLE MUSHROOM RAVIOLI ..... 10 Porcini Mushrooms, Truffle Demi & Parmesan Reggiano	JUMBO SHRIMP COCKTAIL ..... 14 Jumbo Shrimp with Bloody Mary Cocktail Sauce
CRAB CAKES ..... 14 Smokey Onion Remoulade	

### SOUP & SALAD

FRENCH ONION SOUP ..... 10 Sweet Rich Beef Broth, Sourdough Croutons & Gruyere Cheese	
SOUP DU JOUR ..... 10 Chef's Daily Selection	
CLASSIC CAESAR ..... 12 Served in a Parmesan Bowl & Charred Lemon Pepper Caesar Dressing	
WEDGE SALAD ..... 12 Baby Iceberg Lettuce, Heirloom Tomatoes, Candied Pecans, Pickled Red Onions, Bleu Cheese Crumble, Avocado & Crispy Prosciutto with Cajun Avocado Ranch	

### STEAKS & CHOPS

Chophouse Steaks are Served with a Roasted Garlic Bulb & Topped with a Roasted Garlic Herb Butter

BONE IN PORK CHOP 14OZ ..... 24	
PETITE FILET 8OZ ..... 28	
NEW YORK STRIP 14OZ ..... 30	
DELMONICO RIBEYE 16OZ ..... 34	
PORTERHOUSE 24OZ ..... 60 For Two	
12 OZ VEAL CHOP ..... 32 Brussel Sprout Hash & Apricot Marsala Sauce	

### STEAK ACCENTS

BLEU CHEESE HORSERADISH CRUST ..... 8	OSCAR STYLE ..... 10
AU POIVRE ..... 8	SHRIMP SCAMPI ..... 10
TRUFFLE MUSHROOM BUTTER ..... 8	

### SEAFOOD & SPECIALITIES

CITRUS AND TARAGON ROASTED HALF CHICKEN ..... 18 Lemon & Herb Roasted Chicken Jus with Butter Whipped Potatoes	
PEPPER HONEY CEDAR PLANK SALMON ..... 24 Faroe Island Salmon with Spinach & Wild Mushroom Ragout	
ALMOND CRUSTED HALIBUT ..... 28 Guava Beurre Blanc & Haricot Verts	

### SIDES

BAKED POTATO ..... 8	BUTTER WHIPPED POTATOES ..... 8
SAUTÉED WILD MUSHROOMS ..... 8	TRUFFLE POMME FRITTES ..... 8
GRILLED LEMON BALSAMIC ..... 8 ASPARAGUS	SAUTÉED BRUSSEL SPROUTS WITH ..... 10 CRISPY PROSCIUTTO
LOADED BAKED POTATO ..... 10	LOBSTER MACARONI & CHEESE ..... 14