

Las Brisas

Southwest Steakhouse

Appetizers

<i>Picadillo-Stuffed Mushroom... 16</i>	<i>Crab Beignets... 16</i>
<i>Calamari Diablo... 15</i>	<i>Shrimp Cocktail... 19</i>
<i>Seafood-Stuffed Avocado... 16</i>	<i>Bacon-Wrapped Jalapenos... 16</i>
<i>White Queso... 9</i>	<i>Bacon-Wrapped Quail... 19</i>

All Natural Angus Steaks

All Steaks served with Sautéed Asparagus and Truffle Mashed Potatoes. Add a House Salad, Caesar or Bleu Cheese Wedge for 8.

<i>Filet Mignon (12oz)... 59</i>
<i>Filet Mignon (10oz)... 54</i>
<i>Filet Mignon (8oz)... 49</i>
<i>New York Strip (14oz)... 39</i>
<i>Bone-In Ribeye (24oz)... 65</i>
<i>Classic Ribeye (16oz)... 46</i>

Premium Steaks

All Steaks served with Sautéed Asparagus and Truffle Mashed Potatoes. Add a House Salad, Caesar or Bleu Cheese Wedge for 8.

<i>USDA Prime Ribeye (16oz)... 59</i>
<i>USDA Prime New York Strip (14oz)... 55</i>

ADD ONS

<i>4oz Cold-Water Lobster Tail... 24</i>	<i>White Truffle Cream Sauce... 8</i>
<i>8oz Cold-Water Lobster Tail... 39</i>	<i>Oscar Style... 21</i>
<i>Wild Mushroom Medley... 13</i>	<i>Bleu Cheese Bacon Butter... 9</i>

All Substitutions, Unless Otherwise Noted, Are \$3.00. Substitute Lobster Mac & Cheese \$24.

There is a \$7.50 fee to split entrées

Please Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

***A suggested gratuity of 20% will be added to all parties of 6 or more. It is company policy that our guests have the unrestricted right to determine the final amount of gratuity free from compulsion or negotiation.

Other Entrées

Raspberry Filet

Raspberry Chipotle, Pecans, Jalapeno Cream Cheese, Southwest Mashed Potatoes, Asparagus

8oz...54 10oz...59 12oz...64

Filet Duo

Two 5oz Filet Medallions, one topped with a Crab Beurre Blanc, The other topped with a Wild Mushroom Peppercorn Sauce, with Chef's Vegetables and Truffle Mashed Potatoes...59

Las Brisas Salmon

Seared Salmon topped with Shrimp and a Lump Crab and Caper Beurre Blanc, served on a bed of Wilted Greens...43

Blackened Salmon

Ancho-Crusted Salmon, Citrus Cream Sauce, Spinach and Heirloom Tomato Risotto...32

Chilean Sea Bass

Crab Beurre Blanc Served with Chef Vegetables and Spinach and Heirloom Tomato Risotto

Chicken Penne

Tortilla Crusted Chicken Breast, Black Beans, Pico de Gallo in a Chipotle Cream Sauce...24

Lobster Pasta

Cold Water Lobster Tail and Claw Meat, Creamy White Truffle Alfredo, Spinach, Mushrooms and Fettuccine...69

Street Tacos

Flash-Fried Filet Mignon, Jalapeno Citrus Slaw, Feta, Creamed Corn and Avocado Puree...24

Smoked Prime Rib

16oz served with Asparagus, Au Jus, and Chipotle Creamed Horseradish...49

Available on Friday and Saturday

Sides

Lobster Macaroni and Cheese Substitution 24 – All others 3

Lobster Macaroni and Cheese...27

Truffled Mashed Potatoes...9

Southwest Mashed Potatoes...9

Spinach and Heirloom Risotto...9

Creamed Spinach...9

French Fries...8

Creamed Corn...9

Steamed Broccoli...9

Baked Potato...8

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