

ASPEN GRILLE

NEW YEAR'S EVE 2023

STARTER

SNOW CRAB COCKTAIL CLAWS

Fresh Tomato Cocktail Sauce & Drawn Butter

JAPANESE A-5 WAGYU STRIPLOIN TATAKI

Whiskey Barrel Aged-Ponzu Sauce, Sesame Chili Crisps

ELK TENDERLOIN CARPACCIO

*Blackberry Balsamic Glaze, Fresh Horseradish,
Baby Arugula, Crispy Parsnips, Fresh Shaved Black Truffle*

JALAPENO POPPER GRILLED OYSTERS

Applewood Smoked Bacon, Goat Cheese, Jalapeno Lime Vinaigrette

SALAD

Wedge, Caesar, Truffle Buratta & Roasted Beets

ENTREE

16 oz. CHATEL FARMS WAGYU 8+ RIBEYE

Grilled Broccolini, Au Gratin Potatoes

CHILEAN SEA BASS

*Poached Lobster Claw Meat, House Made Truffle Gnocchi,
Butternut Squash, Spinach, Lemon Beurre Blanc*

SURF & TURF

8 oz. Cold Water Lobster Tail, 6 oz. Center Cut, U.S.D.A. Prime Filet Mignon, Hollandaise

SEARED U-10 SCALLOPS

*Saffron Risotto, Orange Supremes, Pomegranate Arils,
Shaved Jalapeno, Persian Cucumber, Cilantro*

DESSERT

SHARED DESSERT & CHAMPAGNE TOAST

EXECUTIVE CHEF JON REIMER

*The menu may not be split or combined with any other offers, discounts, coupons, or gift cards.
Menu subject to change due to availability.*