

LAS BRISAS

SOUTHWEST STEAKHOUSE

Southwest Steakhouse

Appetizers

Smoked Wagyu Meatballs... 25

Fried Calamari & Jalapenos... 17

Seafood-Stuffed Avocado... 17

Crab Beignets... 19

Sashimi Tuna... 24

Shrimp Cocktail... 26

Bacon-Wrapped Jalapenos... 19

Lobster Guacamole... 32

Appetizer Sampler

*Calamari, Bacon-Wrapped Jalapenos, Crab Beignets & Seafood Stuffed Avocado (68)
add Shrimp Cocktail (93)*

Soup & Salads

The Breeze... 18/10

House... 13/8

Lobster Bisque... 16/9

Southwest Caesar... 13/8

Bleu Cheese Wedge... 18/10

Entrées

Raspberry Filet

*Raspberry Chipotle Sauce, Pecans, Jalapeno Cream Cheese, Southwest
Mashed Potatoes and Asparagus*

8oz... 57 *10oz*... 64

Las Brisas Salmon

*Seared Salmon topped with Shrimp, Jumbo Lump Crab and Lemon Caper
Beurre-Blanc, served on a bed of Wilted Greens*... 55

Blackened Salmon

*Seared, Ancho-Rubbed and served with Citrus Cream Sauce and Spinach and
Heirloom Tomato Risotto*... 42

Chilean Sea Bass

*Seared and set atop a Jumbo Lump Crab Beurre-Blanc Sauce and served
with Chef's Vegetables and Spinach and Baby Heirloom Tomato*

Risotto... 55

Chicken Penne

*Tortilla Crusted Chicken Breast, Pico de Gallo, Black Beans in a Chipotle
Alfredo*... 26

All Substitutions, Unless Otherwise Noted, Are \$3.00

There is a \$8 fee to split entrees

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.

All Natural Angus Steaks

All Steaks served with Sautéed Asparagus & Truffled Mashed Potatoes

- Filet Mignon (10oz)··· 59*
- Filet Mignon (8oz)··· 52*
- Bone-In Ribeye (24oz)··· 69*
- Classic Ribeye (16oz)··· 52*
- Prime New York Strip (14oz)··· 55*
- Prime Ribeye (16oz)··· 65*

Add-Ons & Sauces

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| <i>8oz Cold-Water Lobster Tail··· 45</i> | <i>Blue Cheese Bacon Butter··· 9</i> |
| <i>Wild Mushroom Medley··· 16</i> | <i>White Truffle Cream Sauce··· 9</i> |
| <i>Four Peppercorn Crust··· 5</i> | <i>Creamy Chipotle Horseradish··· 4</i> |
| <i>Blue Cheese Crown··· 9</i> | <i>Bernaise Sauce··· 6</i> |
| <i>Oscar Style··· 27</i> | <i>Peppercorn Demi-Glace··· 4</i> |
| <i>Garlic Colossal Shrimp (3)··· 25</i> | <i>Wild Mushroom Demi Glace··· 8</i> |

Sides

Lobster Macaroni and Cheese Substitution 29— All others 3

- Lobster Macaroni & Cheese··· 32*
- Truffled Mashed Potatoes··· 8*
- Southwest Mashed Potatoes··· 8*
- Baked Potato··· 8*
- French Fries··· 8*
- Seasonal Vegetables··· 9*
- Steamed Broccoli··· 9*
- Sauteed Asparagus with Bernaise Sauce··· 10*
- Spinach and Heirloom Risotto··· 9*

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