

Appetizers

SHRIMP COCKTAIL
POACHED IN COURT BOUILLON, SERVED WITH COCKTAIL SAUCE

STEAK QUESADILLA
MESQUITE GRILLED SKIRT STEAK, ONION, ROASTED POBLANO,
JALAPENO JACK CHEESE,
SERVED WITH ROASTED SALSA & GUACAMOLE

CHICKEN TENDERLOIN SKEWERS
TORTILLA CRUSTED, WITH MANGO BBQ SAUCE

ONION RINGS
A STACK OF BEER-BATTERED CRISPY ONION RINGS WITH CAJUN RANCH DIP

CRAB CAKE
PAN-FRIED WITH MANGO-JICAMA SALSA AND CHIPOTLE REMOULADE

Soups and Salads

PRIME RIB SOUP

GREEN CHILE STEW
SERVED WITH A FLOUR TORTILLA

SOUP OF THE DAY

STEAK HOUSE SALAD
CHOPPED SEASONAL GREENS, TOMATOES, CUCUMBER, RED ONION
& SHREDDED CARROTS SERVED WITH YOUR CHOICE OF DRESSING

TOMATO & ONION SALAD
BEEFSTEAK TOMATOES, RED ONION & BLUE CHEESE
SERVED WITH RED WINE VINAIGRETTE

THE WEDGE SALAD
CRUNCHY CHILLED WEDGE OF ICEBERG LETTUCE, TOMATO & BACON
SERVED WITH BLUE CHEESE DRESSING

CAESAR SALAD
CRISP ROMAINE, SHAVED PARMESAN AND GARLIC CROUTONS
SERVED WITH CREAMY CAESAR DRESSING

THE
COUNCIL ROOM
STEAKHOUSE

From the Grill

ALL STEAKS ARE SERVED WITH YOUR
CHOICE OF BAKED POTATO, STEAK FRIES, MASHED POTATOES OR RICE PILAF

FILET 8OZ	RIB-EYE STEAK 12OZ 14OZ
NY STRIP STEAK 12OZ	SLOW ROASTED PRIME RIB 10OZ 12OZ
T-BONE STEAK 16OZ	SMOKED BABY BACK RIBS FULL HALF
CHAR GRILLED CHOPPED STEAK 10OZ	

SAUCES

HORSERADISH CREAM
MUSHROOM RED WINE
GARLIC COMPOUND BUTTER
PEACH BARBEQUE SAUCE

BÉARNAISE
PEPPERCORN BRANDY
RED CHILE DEMI-GLACE

SAUTÉED ASPARAGUS

SAUTÉED MUSHROOMS

BUTTERED BROCCOLI

GRILLED GREEN CHILE

CREAMED SPINACH

WHIPPED SWEET POTATO

Steak House Specialties

GRILLED MEAT LOAF
WITH GARLIC MASHED POTATOES, BUTTERED BROCCOLI & MUSHROOM SAUCE

FIRE ROASTED HALF CHICKEN
WITH GREEN CHILE & CHEDDAR MASHED POTATOES,
SAUTÉED MUSHROOMS AND NATURAL JUICES

SMOKED PORK CHOP
WITH CINNAMON-PECAN WHIPPED SWEET POTATO,
BRUSSELS SPROUTS & PEACH BBQ SAUCE

SALMON FILLET
GRILLED ATLANTIC SALMON FILLET WITH RICE PILAF, SAUTÉED SPINACH,
BAY SHRIMP HORSERADISH SALSA AND POMEGRANATE GLAZE

BEEF & CHICKEN SKEWERS
MARINATED, GRILLED BEEF TENDERLOIN & CHICKEN WITH RICE PILAF,
GRILLED SEASONAL VEGETABLES AND RED CHILE DEMI-GLACE

GRILLED SHRIMP
LEMON AND GARLIC MARINATED GRILLED JUMBO BLACK TIGER SHRIMP
WITH OLIVE OIL TOSSED ANGEL HAIR PASTA, SUN-DRIED TOMATO AND BASIL OIL

LAMB SHANK
BRAISED COLORADO LAMB SHANK WITH TOMATO, RAISINS AND PINON,
SERVED WITH GARLIC MASHED POTATOES AND WILTED SPINACH

THE
COUNCIL ROOM
STEAKHOUSE