

R A R E S T E A K W E L L D O N E

# The Famous

## STEAK HOUSE

31 N TEJON STREET • COLORADO SPRINGS, CO 80903 • 719.227.7333 • THEFAMOUSSTEAKHOUSE.NET

### APPETIZERS

OYSTERS ON THE HALF-SHELL\* 18

fresh from the Pacific Northwest

OYSTERS ROCKEFELLER\* 25

spinach / parmigiano reggiano / bacon / Pernod / hollandaise\*

MARYLAND BLUE LUMP CRABCAKES 26

jumbo lump crab meat / dijon aioli

SHRIMP COCKTAIL 3 FOR 22 • 4 FOR 25

colossal shrimp / *Famous* fiery fresh horseradish cocktail sauce

CARPACCIO\* 14

shaved beef tenderloin / capers / red onion / parmesan / garlic mustard aioli

MARYLAND BLUE LUMP CRABMEAT COCKTAIL 21

*Famous* fiery fresh horseradish cocktail sauce / lemon

GRILLED PORK BELLY 19

cabernet reduction / crispy onions / fresh chicharrónes

TUNA TARTARE 19

Spicy Ahi Tuna/ Cucumber Salad / Pickled Shishito Peppers/ Rice Crackers

### SOUP & SALAD

FARMSTEAD BLEU ICEBERG WEDGE 10

Farmstead bleu cheese / applewood smoked bacon / beefsteak tomato / blue cheese dressing

CLASSIC CAESAR SALAD\* 9

romaine / parmigiano reggiano / garlic croutons / white anchovies on request

*Famous* SALAD 12

grilled and chilled asparagus / hard-boiled egg / red onions / crunchy bacon / pear heirloom tomato / parmigiano reggiano

FRENCH ONION SOUP 9

crostini / Ammerländer swiss cheese

OAXACA GARDEN SALAD 15

Baby lettuce / Nueskes lardons / fresh roasted corn / cojita & parmesan cheese / heirloom cherry tomatoes / avocado / radish / red onion / cucumber and tequila-lime pumpkin seeds tossed with Creamy Oaxaca Chile dressing

### SIDES

BAKED POTATO 7

butter and sour cream

LOADED BAKED POTATO 14

ASPARAGUS 13

with hollandaise\*

CABERNET MUSHROOMS 14

GARLIC FRENCH FRIES 10

MASHED POTATOES 9

SKINNY ONION RINGS 10

GREEN BEANS 9

with bacon

CREAMED SPINACH 10

SEASONAL SIDE \$

\* WARNING: THESE ITEMS MAY BE UNDERCOOKED. EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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### SIGNATURE STEAKS

STEAKS ARE PREPARED ON OUR 1200° BROILER & FINISHED WITH BONEMARROW AND SEA SALT

E S T P 2 0 0 2

FILET MIGNON\* 54

10-ounce cut

USDA PRIME NEW YORK STRIP\* 55

16-ounce cut

RIBEYE STEAK\* 50

20-ounce cut

AMERICAN WAGYU FLATIRON\* 56

12-ounce cut / Morgan Ranch / Burwell, Nebraska / Antibiotic & Hormone Free

CHEFS' CUT\* MARKET PRICE

### STEAK ADDITIONS

“OSCAR” STEAK TOPPING 17

Maryland lump blue crabmeat / asparagus / hollandaise\*

“SCAMPI” STEAK TOPPING 21

colossal shrimp sautéed with white wine / butter / garlic / lemon / herbs

BORDELAISE 6 AU POIVRE 6

FARMSTEAD BLUE CHEESE 8

### SEAFOOD

SHETLAND ISLAND

SALMON\* 38

Tomato fondue / Sea Asparagus and Whipped Lemon-horseradish Crème fraîche

FRESH HAWAIIAN AHI

TUNA STEAK\* 52

#1 ahi seared rare / Togarashi crust / ginger soy / wasabi / pickled ginger

LARGE MAINE LOBSTER TAIL

18 ounces / drawn butter / lemon

MKT

PRICE

### CHOPS & CHICKEN

COLORADO LAMB RACK 52

4-bone rack / balsamic reduction sauce / rosemary

SNAKE RIVER FARMS BERKSHIRE

TOMAHAWK PORK CHOP\* 45

Apple Calvados Reduction Sauce / Irish Whiskey White Cheddar Cheese

COOKS VENTURE HEIRLOOM

HALF-ROASTED CHICKEN 33

12 ounce Arkansas roasted half-chicken / locally grown mushrooms / new potatoes / baby heirloom carrots / wild onion / cabernet reduction / crispy cured coppa

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