

# TR BOILER ROOM

## Steakhouse

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### Small Plates & Appetizers

#### **Pork Belly Burnt Ends | 18**

*Smoked pork belly glazed in barbecue sauce served with creamy stone ground grits and country collard greens.*

#### **Scotch Egg | 16**

*Chef Kevin's elevated version of the classic with a free-range egg wrapped in lamb curry sausage, over field greens with herbed crème fraîche.*

#### **Grilled Portabella Mushroom | 17**

*Tamari, garlic and ginger marinated portabella, topped with herbed goat and mascarpone cheese.*

#### **Country Pate\*\* | 20**

*Pork, duck and chicken pate with smoky bacon & onion jam, served with sharp mustard, toasted house bread and cornichons.*

#### **Caviar & Crisp\* | 95**

*Osetra caviar (1 ounce) served with kettle chips, chive crème fraîche, and lemons wedges.*

#### **Stuffed Morels | 22**

*Wild morel mushrooms filled with creamy herbed goat and Comté cheese and crispy bacon lardons served with poached eggs, buttered croutons and finished in a velvety mushroom sauce.*

#### **Ale Mussels and Shrimp | 24**

*Mussels & shrimp sautéed with garlic and herbs finished in a savory local ale, mustard, and cheese sauce served with grilled pretzel toast points.*

### Soup & Salads

#### **Soup Du Jour | 9**

#### **Caesar Salad\* | 12**

*Baby romaine hearts tossed in a house Caesar dressing, Parmesan Reggiano, Boquerones (Spanish mild white anchovy) and butter croutons.*

#### **House Salad | 12**

*Mixed greens with cherry tomatoes, cucumbers, pickled red onions, carrots, niçoise olives and champagne vinaigrette.*

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\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \*\* Contains nuts.

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### Steaks

#### **The Wagyu Steak Experience | 89**

*Chef's choice of 3 cuts of Wagyu beef (3 oz each), raised locally on Traber Ranch, grilled to your specifications.*

#### **Ribeye Steak | 72**

*Dry-aged Angus Prime ribeye (16 oz) grilled to your specifications.*

#### **New York Strip Steak | 68**

*Dry-aged Angus Prime New York Strip (14 oz) grilled to your specifications.*

#### **Filet Mignon | 45**

*Angus Prime filet (6 oz) grilled to your specifications.*

*Each served with Traber Ranch Steak Sauce, Port Wine Demi Glaze, and Bearnaise.*

*For an additional \$6: Truffle Butter, Spicy Country Ham Butter, or Horseradish Creme*

### Steak Enhancements

#### **Seared Foie Gras | 24**

#### **Grilled Jumbo Shrimp (2) | 20**

#### **Herb Butter Poached Lobster | MP (when available)**

### Side Dishes | 11

Creamed Spinach, Seasonal Vegetables, Garlic Whipped Potatoes, Sweet Potato Puree, Creamy Stone Ground Grits, Country Collard Greens, Mixed Wild Mushrooms, Belgium style potato frites tossed in Wagyu tallow, salt, pepper, and herbs.

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### Entrees

#### **Crispy Halibut | 38**

*Golden crisp halibut coated with herbed potato gratin served over rich sundried tomato & olive tapenade.*

#### **Courgette Lasagna | 29**

*House made noodles, layered zucchini, carrots, and leeks baked with Wisconsin white cheddar and Comté cheese in a creamy vegetable lasagna.*

#### **Boiler Room Chicken | 30**

*Deboned and herb marinated roasted chicken served with velouté on a bed of garlic whipped potatoes.*

#### **Lamb Navarin | 45**

*Braised lamb shank nestled over creamy stone-ground grits and a bourguignon style stew of carrots, peas, turnips and pearl onions.*

### Desserts | \$12

#### **Grand Marnier Crème Brûlée**

*Silky custard infused with Grand Marnier, topped with a crisp caramelized sugar crust. Served with fresh berries and madeleine cookies.*

#### **Tarte Tartin**

*Classic French upside-down apple tart with caramelized apples baked beneath golden puff pastry served warm with vanilla bean ice cream.*

#### **Pistachio Almond Financier\*\***

*Moist almond-pistachio cake with shaved almonds served with pistachio ice cream.*

#### **Chocolate Hazelnut Torte**

*Flourless dark chocolate cake with crème fraîche and cocoa nibs served with chocolate ice cream.*

#### **Honey-Ricotta Focaccia**

*House made thin focaccia stuffed with ricotta, honey, cinnamon sugar, served with fresh berries and honeycomb.*

**Executive Chef: Kevin Scott**

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