

--- RAW BAR & APPETIZERS ----

Blue Point Oysters Raw 14
whipped horseradish cream • caviar

Fried Oysters 14
plantain mash • horseradish creamed spinach

Main Lobster Ceviche 17
poached & marinated in coconut, lime,
ginger & lemongrass broth • corn nuts

Jumbo Mexican White Shrimp Cocktail 16
horseradish • sauce american

Crisp Apple Wood Smoked Bacon Shrimp 16
roasted pepper mayo • micro herb salad

Lump Crab & Pinion Nut Cakes 16
creamed corn

Fried Rock Shrimp 14
tossed in sweet aji amarillo pepper sauce

Steak House Bruschetta Trio 18
foie gras with pickled watermelon rind •
house cured salmon • heirloom tomatoes •
fresh buffalo mozzarella

Wagyu Tenderloin Tartar 18
toast • homemade butter



--- ENTRÉES ---

Colorado Double Lamb Chops 46
roasted root vegetables • onion mint marmalade

Amber Beer Braised Beef Short Ribs 39
herbed polenta fries

Snake River Farms Pork Chop 38
roasted lady apple & honey comb mustard glaze

Day Boat Scallops 42
citrus glazed • arugula risotto

Orange Honey BBQ Wild Salmon 39
roasted fingerling potato & cauliflower

Lobster Tempura 42
thai salad of apple • carrot • jicama • white soy & ginger dip

Smoked Bacon Roasted Florida Grouper 39
carrot • green beans • asparagus • lemon & black olive vinaigrette
• kalamata olives • tomato • sea salt & fresh cracked pepper

Filet Mignon 39
homemade goose liver pate • fried may tag blue cheese •
sautéed mushrooms

Herb-infused Free Ranch Chicken Breast 29
cranberry cole slaw

--- SOUPS & SALADS ---

The Greektown Salad 10
crisp greens • roasted corn • sun dried cranberry • toasted
pinion nuts • parmesan cheese croutons

Iceberg Wedge 14
crisp pork belly wrapped dates • maytag blue cheese dressing

French Onion & Green Apple Cider Soup 12

Lobster & Crab Meat Bisque with Herbed Cream 14

--- SIDES ---

Lobster Macaroni & Cheese 18

Broccoli with Aged Cheddar Cheese 8

Sautéed Mushrooms and French Green Beans 9

Roasted Garlic Mashed Potatos 8

Homemade French Fries and Leeks 9

Creamed Sweet Corn in Puff Pastry Crust 11

Steamed Fresh Jumbo Asparagus 9

Sea Salt Roasted Baked Potato 8

Twice Baked Potato Loaded & Bacon Wrapped 12

--- DESSERTS ---

Apple Tarte Tatin 9
with carmel ice cream

Banana Split 9
vanilla, strawberry & chocolate ice cream •
chocolate sauce

Grand Marnier Crème Brulée 9
garnished with fresh berries

Chocolate Torte 9
dark chocolate ganache • spiced walnuts •
chipotle chili powder • blueberry gastrique

Pecan Tartlet Trio 9
maple pudding • cinnamon crunch ice cream •
bourbon chantilly cream

Lemon Tart 9
lemon custard • marshmallow meringue • berry coulis

We take our beef pretty seriously at BriZola, because an overcooked steak quickly loses flavor and takes on a dry chewy texture. For most our steaks, Chef recommends medium rare to medium for optimal flavor and tenderness.

CLASSIC MIDWEST PRIME BEEF CUTS

Served with Béarnaise, Chimichurri & Orange Honey BBQ Sauce

Filet Mignon- Chipotle Dry Rub 10oz 48

Bone-In Rib Eye Steak 22oz 52

New York Strip Steak 16oz 48

T-Bone steak 24oz 52

WAGYU KOBE BEEF

Served with Béarnaise, Chimichurri & Orange Honey BBQ Sauce

Wagyu Kobe Strip Steak 12oz Market Price

Wagyu Kobe Tenderloin 10oz Market Price

Wagyu (literally translates “Japanese cow”) refers to a breed of cattle famous for being genetically predisposed to intense marbling and to producing a high percentage of unsaturated fat. The Japanese tradition of supplementing the cattle’s diet with beer or sake to stimulate hunger and massaging the cattle to increase tenderness and improve the distribution of marbling continues today. The unique taste and tenderness of highly marbled Wagyu beef makes for an unrivaled eating experience. That is why Wagyu beef is finding its way into the repertoires of Gourmet cooks and finest restaurants across the US.