

All-Natural Angus Steaks

(Served with Sautéed Asparagus and Truffle Mashed Potatoes)

Filet Mignon (8oz) 49	Ribeye (16oz) 49
Filet Mignon (10oz) 57	New York Strip (14oz) 45

Australian Wagyu Steaks

(Served with Sautéed Asparagus and Truffle Mashed Potatoes)

Margaret River Ribeye (12oz) 75	Margaret River Ribeye (16oz) 99
---	---

Sauces

Béarnaise Sauce	6
White Truffle Cream	9
Bleu Cheese Bacon Butter	9
Peppercorn Demi-Glace	4
Creamy Chipotle Horseradish	4
Wild Mushroom Peppercorn	8

Add-Ons

Cold Water Lobster Tail (8oz)	45
Oscar Style	27
Wild Mushroom Medley	16
Bleu Cheese Crown	6
Four-Peppercorn Crust	4
Fried Shrimp (4)	15

Entrées

Las Brisas Signature Surf 'n' Turf	99
8oz Filet Mignon topped with an 8oz Cold Water Lobster Tail Poached in a White Truffle Cream Sauce with Mushrooms and Spinach. Served with Sautéed Asparagus and Truffle Mashed Potatoes	
Filet Duo	65
(Two 5oz Filet Medallions, one topped with a Crab Beurre Blanc, the other with a Wild Mushroom Peppercorn Sauce, with Chef's Vegetables and Truffle Mashed Potatoes)	
Raspberry Filet	
(Raspberry Chipotle Sauce, Pecans, Jalapeno Cream Cheese, Southwest Mashed Potatoes, Chef's Vegetables)	
8oz.	54
10oz.	62
Chicken Penne	24
(Tortilla-Crusted, Chipotle Alfredo, Black Beans, Pico de Gallo)	
Chimichurri Steak	29
(10oz USDA Prime Flat Iron, Ancho-Dusted, Roasted Red Potatoes, Chef's Vegetables, and Chimichurri Sauce)	
Chophouse Steak	29
(Ground Australian Wagyu Patty, Wild Mushroom Demi-Glace, Gruyere, Tomato Chutney, Onion Straws, Southwest Mashed Potatoes, Sautéed Spinach)	
Bomb City Smash Burger	24
(Two Wagyu Beef Patties, Smoked Cheddar and Mozzarella Cheeses, Wickers Smoked Jalapeno Glazed Bacon, Pickled Cucumbers, Pondasetta "Curveball" BBQ Sauce, served with Shoe-String Fries)	
Cajun-Braised Chicken and Andouille Sausage	26
(Mustard Creole Sauce, served with Broccoli and Risotto)	

Sides

Lobster Mac & Cheese	29	Spinach and Baby Heirloom Risotto	9
Truffled Mashed Potatoes	9	Creamed Spinach	9
Southwest Mashed Potatoes	9	Steamed Broccoli	9
Baked Potato	8	Shoe-String Fries	8
Sautéed Asparagus with Béarnaise	10	Onion Straws	8
		Sautéed Spinach	8

Appetizers

Fried Calamari and Jalapenos	17	Sashimi Tuna	23
Shrimp Cocktail (6)	25	Lump Crab Cakes (3)	24
Bacon-Wrapped Jalapenos (5)	17	Crab Beignets (4)	19
Beer-Battered Shrimp (4)	19	Bacon-Wrapped Quail (5)	19

Appetizer Sampler

Fried Calamari and Jalapenos, Bacon-Wrapped Jalapenos, and Crab Beignets
49

Signature Salads

Las Brisas "Breeze" Salad	14/9	Southwest Caesar Salad	13/8
House Salad	13/8	Bleu Cheese Wedge Salad	13/8

Add-Ons

Salmon	22
Shrimp	25
Chicken	13

Available Herb-Roasted or Blackened

Signature Soups

French Onion Soup	9/7
Lobster Bisque	12/9

Seafood

Las Brisas Salmon	49
<small>(Salmon, Wilted Greens, Creamy Shrimp, & Crab Beurre Blanc)</small>	
Parmesan and Panko Baked Sea Bass	45
<small>(Served on a Bed of Creamy Pesto Fettuccine with Tomato Chutney and Hodgepodge Micro Basil)</small>	
Blackened Salmon	34
<small>(Ancho-Crusted Salmon, Citrus Cream Sauce, Spinach & Heirloom Tomato Risotto)</small>	
Chilean Sea Bass	55
<small>(Spinach & Baby Heirloom Tomato Risotto, Vegetables, Crab Beurre Blanc)</small>	
Lobster and Shrimp Pasta	49
<small>(Lobster Claw Meat and Shrimp, Creamy White Truffle Alfredo, Spinach, Mushrooms, Fettuccine)</small>	
Beer-Battered Shrimp	29
<small>(Served with Shoe-String Fries and Cocktail Sauce)</small>	

Substitute Lobster Mac & Cheese 26, Wild Mushroom Medley 13
* All Substitutions 3 unless otherwise noted ***
7.50 for split plates

(PLEASE ALERT OF ANY FOOD ALLERGIES)

*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 parties of 6 or more. It is company policy that Guests have the unrestricted right to determine the final amount of gratuity free from compulsion or negotiation.