ASPENS Signature Steaks

Signature Steaks

black angus beef, black garlic chive butter, bone marrow demi

12oz PRIME RIB 45 GF
salt encrusted ◆*

14oz RIBEYE 50 GF ◆*

6oz PETITE FILET 41 GF
center cut ◆*

10oz FILET 65 GF
center cut ◆*

16oz NEW YORK STRIP 60 GF
prime ◆*

18oz COWBOY RIBEYE 82 GF
bone-in, prime angus ◆*

STEAK ENHANCEMENTS

Lobster Tail MKT GF
broiled or fried

Six Shrimp 15 GF
scampi style, grilled or fried

Crabcake MKT GF
lump, red pepper

Oscar MKT
lump crab, bearnaise

SAUCES & BUTTERS

Chimichurri 3 GF Hollandaise 4 GF Béarnaise 5 GF Black Garlic/Chive Butter 5 GF Peppercorn Sauce 4 GF Bleu Cheese Crust 5 GF

APPETIZERS

Shrimp Cocktail 23 GF
jumbo wild gulf shrimp, remoulade, cocktail sauce

Calamari 16
crispy salt & pepper fried, red peppers, spicy aioli

Crab Cake MKT
jumbo lump crab, sweet corn relish,
red pepper beurre blanc

Blue Potato Chips 13
idaho crips, blue cheese, bacon, green onion,
tomatoes, pickle red onion

Smoked Salmon Deviled Eggs 15
jalapeño cremé, dill, fried capers, pickled onion

SALADS & SOUPS

Soup of the Day MKT

Caesar Salad* 11
baby romaine, parmesan, caesar dressing,
crouton, 6 minute egg, nori

Iceberg Wedge 10
iceberg wedge, danish blue cheese, pickled red onions,
warm bacon, tomatoes, parmesan dressing

Aspen's Winter Salad 16 GF
blood orange, pistachio brittle, goat cheese, arugula,
spinach, honey citrus ginger vinaigrette

*ADD GRILLED CHICKEN 11, GRILLED SHRIMP 13,
6OZ SMOKED SALMON 14, 4OZ FILET MIGNON 14

ENTREES

Atlantic Salmon 32 GF
applewood hot smoked or grilled salmon,
fingerling potatoes, broccolini, red pepper beurre blanc

North GA Trout 32 GF
smoked gouda grits, sweet corn succotash,
lemon beurre blanc, capers

Shrimp & Grits 28 GF
gouda grits, andouille sausage, mushrooms, herbs

Picanha Steak Frites 34 ◆*
broiled prime sirloin cap, chimichurri,
bone marrow demi, julienne frites

Aspen's Meatloaf 26
rustic mashed potatoes, grilled asparagus,
mushroom demi

Duo Medallions 43 GF ◆*
choose up to two:
black garlic chive butter, chimichurri, bleu cheese crust,
hollandaise, béarnaise, peppercorn sauce
choose one side dish

Chicken Schnitzel 26
warm german potato salad, arugula, parmesan,
lemon beurre blanc, capers

Cheshire Pork Chop 30 ◆*
14oz. grilled pork chop,
chipotle peach bbq, rustic mashed potatoes,
applewood smoked bacon and kale

SIDES 9

creamed or sauteed spinach
bacon mac n cheese
creamed corn, bacon, jalapeno, shallots
smoked gouda grits GF

baked potato GF
grilled asparagus GF
fried cauliflower +$2

sauteed mushrooms GF
sauteed broccolini, garlic, shallot GF
rustic mashed potatoes GF
fried brussel sprouts, bacon marmalade

1.17.202

◆ITEMS COOKED TO CUSTOMER'S REQUESTED TEMPERATURE GF GLUTEN FREE MENU ITEMS* THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS WHICH CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS OR DEATH.