

# 208 RODEO *Daily Specials*

Add Black Truffle to any dish \$45

## **TOMATO SOUP** \$12

Tomato, triple parmesan, basil

## **SOUP DU JOUR** **WATERMELON GAZPACHO (cold)** \$12

Mint, basil, watermelon, tomato, chive, evoo

## **SHRIMP COCKTAIL** \$25

Jumbo shrimp (3), cocktail sauce, lemon

## **AHI TUNA NACHOS** \$28

Ahi tuna, sesame soy vinaigrette, spicy aioli, tomato, cucumber, pickled jalapeño, guacamole, cilantro, tortilla chip

## **CRISPY CALAMARI** \$20

Chipotle aioli, marinara sauce, lemon

## **CAVIAR**

Caper, shallot, egg, crème fraîche, brioche toast

**Kaluga** 1/2 oz. M/P

**Osetra** 1 oz. M/P

**Siberian reserve** 2 oz. M/P

**ADD** 2008 Dom Pérignon \$350

## **LOBSTER ROLL** \$35

Main lobster, celery, onion, tarragon, lemon zest, mayo, chives, brioche bun, mix green, red wine vinaigrette

## **CHILEAN SEA BASS** \$38

Pan seared, fennel & potato purée, eggplant, squash & bell pepper ratatouille, grilled lemon

## **CHICKEN PARMIGIANA** \$43

Panko crusted free range chicken breast, pan fried, marinara, melted mozzarella, basil, parmigiana

*served with choice of spicy or penne marinara*

## **CRAB & LOBSTER PAPPARDELLE** \$45

Maine lobster, blue crab, preserved meyer lemon, white wine sauce, chives

## **BLACK TRUFFLE PASTA** \$55

Pappardelle pasta, garlic, white wine, parmesan, chive, black summer truffle

## **ATLANTIC LOBSTER** M/P

14 oz. Atlantic lobster tail, seasonal vegetable, lemon, triple-cream mashed potato

## **TOMAHAWK** M/P

28oz OR 42oz 28-day dry-aged bone-in ribeye steak, triple cream mashed potato, buttermilk onion ring

## **SURF & TURF** M/P

Tomahawk & Atlantic lobster, broccolini, buttermilk onion ring, mashed potato, lemon butter sauce

15.5 % SERVICE CHARGE WILL BE ADDED TO ALL CHECKS  
18% FOR PARTIES OF 6 OR LARGER

# 208 RODEO *Drink Specials*

## FEATURED COCKTAILS

### WHITE PEACH SANGRIA

Riesling, rose, brandy, white peach purée, triple sec, citrus, summer fruit

\$17

### FROZEN MARGARITA

Maestro Dobel tequila, lime, orange, triple sec, agave, salt rim

\$17

### NEGRONI

Campari, gin, sweet vermouth, grapefruit

\$17

### MINT JULEP

Maker's mark, mint, simple syrup, bitters

\$18

## SEASONAL DRAFT BEER

### HOUSE (LAGER 4.8 % ABV)

An original premium lager brewed for those who continue to push the boundaries of their craft. The perfect beer. Nothing less.

Draft \$11

## FEATURED WINES

### DOM PÉRIGNON

Dom Pérignon 2008, Champagne

A luxury brand that needs no introduction

Btl \$450

### CRAGGY RANGE

Sauvignon Blanc, 2019, New Zealand

Pale lemon straw. Vibrant aromas of nectarine, green apple, honeysuckle and a hint of nettle.

GI \$18 / Btl \$68

### OPUS ONE (2014)

Bordeaux Blend, Napa Valley

Described as the **GREATEST OPUS EVER!** Exudes opulence and class, full bodied with a perfect balance of ultra-fine tannins and vibrant acidity. Complex finish of black & citrus fruit

Btl \$597

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