

# 208 RODEO *Daily Specials*

**ADD BLACK TRUFFLE TO ANY DISH \$45**

**TOMATO SOUP** (Dinner only) **\$12**  
Tomato, triple parmesan, basil

**SHRIMP GAZPACHO** (Cold) **\$15**  
Tomato, shrimp, cucumber, jalapeño, sweet corn, avocado, red onion

**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

**AHI TUNA NACHOS** **\$28**  
Ahi tuna, sesame soy vinaigrette, spicy aioli, tomato, cucumber, pickled jalapeño, guacamole, cilantro, homemade tortilla chip

**CRISPY CALAMARI & SHRIMP** **\$32**  
Chipotle aioli, marinara sauce, lemon

**LOBSTER ROLL** (*lunch only*) **\$35**  
Main lobster, celery, onion, 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 butter sauce, triple-cream mashed potato

**TOMAHAWK** **M/P**  
28oz OR 42oz 28-day dry-aged bone-in ribeye steak, triple cream mashed potato, seasonal vegetable

**SURF & TURF** **M/P**  
Tomahawk & Atlantic lobster, seasonal vegetable, 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 / \$75 (*carafe*)

### STRAWBERRY RED SANGRIA

Red wine, brandy, strawberry purée, triple sec, summer fruit  
\$17 / \$75 (*carafe*)

### FROZEN MARGARITA

Maestro Dobel tequila, lime, orange, triple sec, agave, salt rim  
\$17

### ROSEMARY GIN & SODA

No3 Gin, organic agave, orange bitters, green chartreuse, lemon, rosemary, soda  
\$18

### 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

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.  
Gl \$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

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