

# 208 RODEO *Daily Specials*

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

## **TOMATO SOUP \$13**

Tomato, triple parmesan, basil

## **SHRIMP GAZPACHO (cold soup) \$17**

Tomato, cucumber, red onion, celery, shrimp, cilantro

## **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 \$375

## **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**

Maine 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

## **LOBSTER MAC & CHEESE \$47**

Maine lobster, macaroni, swiss, provolone, parmesan, white tillamook cheddar, pea, cream, parsley

## **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, fried onion

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

Tomahawk & Atlantic lobster, seasonal vegetable, triple-cream 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

### **BASILITO**

Diplomatico dark rum, fresh orange juice, grenadine, basil

\$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**

### **EMMOLO**

Sauvignon Blanc 2017, Napa Valley  
A glass of style and balance

Btl \$70

### **DOM PÉRIGNON**

Brut 2008, Champagne

A luxury brand that needs no introduction

Btl \$475

### **DOM PÉRIGNON ROSÉ**

Rosé Brut 2006, Champagne

A luxury brand that needs no introduction

Btl \$750

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