

## Appetizers

Crab-Stuffed Mushrooms .....	\$12.99
Calamari Diablo .....	\$12.99
Shrimp Cocktail .....	\$14.99
Fire-Roasted Jalapenos .....	\$10.99
Crawfish Sardou .....	\$19.99
<small>(Creamed Spinach, Flash-Fried Crawfish)</small>	
Steak Bites .....	\$12.99
Beef Carpaccio .....	\$16.99
White Queso .....	\$6.99
Stuffed Avocado .....	\$15.99
Crab Croquette .....	\$15.99
Tuna Tartar .....	\$19.99
Avocado Tuna Tartar.....	\$19.99
Scallops .....	\$23.99
Arancini.....	\$12.99
<small>(Beef, Risotto, and Cheese Meatballs w/Creamy Tomato Sauce)</small>	
Ahi Tuna .....	\$18.99

### Appetizer Sampler

Calamari, Crab-Stuffed Mushrooms, Fire-Roasted Jalapenos, Shrimp Skewer (\$42.99) With Stuffed Avocado (\$59.99) With Stuffed Avocado and Beef Carpaccio (\$69.99)

## Signature Salads

Las Brisas "Breeze" Salad .....	\$12.99/\$7.99
House Salad.....	\$8.99/\$4.99
Jalapeno Caesar Salad.....	\$9.99/\$5.99
Bleu Cheese Wedge Salad .....	\$9.99/\$5.99
Arugula Summer Salad.....	\$12.99/\$7.99
Greek Salad.....	\$12.99/\$7.99
Grilled Shrimp & Panzanella Salad.....	\$22.99/\$13.99

## Add-Ons

Sliced Filet.....	\$12.99
Salmon.....	\$12.99
Shrimp.....	\$12.99
Chicken .....	\$9.99
Lobster Meat.....	\$19.99
Sliced Duck Breast .....	\$19.99

## Signature Soups

Soup du Jour.....	\$8/\$6
Lobster Bisque .....	\$9/\$7

## Steaks

(Served with Sautéed Asparagus)

Filet Mignon (8 oz) .....	\$29.99
Filet Mignon (12 oz) .....	\$35.99
Bone-In Ribeye (24 oz) .....	\$39.99
Ribeye (16 oz) .....	\$29.99
New York Strip (14 oz) .....	\$29.99
Prime Rib (16 oz).....	\$32.99
Raspberry Filet (8 oz) .....	\$34.99
Raspberry Filet (12 oz).....	\$39.99
Beef Wellington.....	\$45.99
<small>(Please allow up to 45 minutes to prepare)</small>	
Filet Duo.....	\$35.99
<small>(Crab, Béarnaise/Bacon-Wrapped, Red Wine Reduction)</small>	
Crawfish Steak Dianne .....	\$39.99
<small>(Sautéed Spinach and Shallots, Crawfish Creole Sauce, Truffle Mashed Potatoes)</small>	

### Proudly Featuring Texas Akaushi Beef

Akaushi Ribeye (16 oz) .....	\$46.99
Akaushi Filet Mignon (8 oz).....	\$79.99
Akaushi Filet Mignon (12 oz).....	\$89.99

## Add-Ons

Cold Water Lobster Tail (4 oz) .....	\$19.99
Cold Water Lobster Tail (8 oz) .....	\$33.99
Cold Water Lobster Tail (16 oz) .....	\$65.99
Oscar Style.....	\$19.99
Mushrooms .....	\$5.99
Bleu Cheese Crumbles .....	\$5.99
Peppercorn Crust.....	\$3.99
Chimichurri .....	\$5.99
Red Wine Reduction .....	\$6.99
Shrimp Skewer.....	\$8.99

Substitute Lobster Mac & Cheese \$12.99

Substitute Spinach Sardou for \$9.99

\*Gratuity Added to Parties of 6 or more

\*\*All Substitutions \$2.99 unless otherwise noted

\*\*\*There is a \$7.50 charge to split entrees

\*\*\* 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.

## Seafood

Cold Water Lobster Tail (8 oz) .....	\$49.99
<small>(Creamy Risotto, Vegetables)</small>	
Cold Water Lobster Tail (16 oz) .....	\$79.99
<small>(Creamy Risotto, Vegetables)</small>	
Miso Sea Bass.....	\$39.99
<small>(Miso Rub, Tomatoes, Bok Choy, Mushrooms, Ginger Risotto)</small>	
Chilean Sea Bass .....	\$32.99
<small>(Creamy Risotto, Vegetables, Crab Beurre Blanc)</small>	
Las Brisas Salmon .....	\$32.99
<small>(Wilted Spring Greens, Creamy Shrimp and Crab Beurre Blanc)</small>	
Blackened Salmon.....	\$25.99
<small>(Creamy Risotto, Vegetables, Southwest Hollandaise)</small>	
Shrimp Scampi Florentine.....	\$22.99
<small>(Garlic-Butter Sauce, Spinach, Tomatoes, Mushrooms)</small>	
Champagne Scallops.....	\$29.99
<small>(Seared, Shallot Champagne Butter Sauce)</small>	

## Other Entrées

Beef Tips.....	\$19.99
<small>(Seared, Truffled Mashed Potatoes, Red Wine Mushroom Peppercorn Demi-Glace)</small>	
Chicken Marsala.....	\$25.99
<small>(Angel Hair Pasta, Tomatoes, Mushrooms, Classic Sauce, Mascarpone &amp; Spinach)</small>	
Chicken Penne .....	\$19.99
<small>(Seared, Shallot Champagne Butter Sauce)</small>	
Pork Osso Bucco (Classic).....	\$36.99
<small>(Bleu Cheese Polenta, Tomato Ragout)</small>	
Pork Osso Bucco (Chipotle Apricot).....	\$36.99
<small>(Chimichurri, Bleu Cheese Polenta)</small>	
Fajitas .....	\$22.99
Chicken Fried Prime Rib.....	\$25.99
<small>(Truffle Mashed Potatoes, Vegetables, Gravy)</small>	
Chipotle-Ancho Duck Breast.....	\$28.99
<small>(Mushroom Risotto, Vegetables, Raspberry Chipotle-Ancho Glaze)</small>	

## Sides

Lobster Mac & Cheese.....	\$15.99
Truffled Mashed Potatoes .....	\$6.99
Southwest Mashed Potatoes .....	\$6.99
Baked Potato .....	\$6.99
Tempura Vegetables .....	\$8.99
Sautéed Asparagus .....	\$6.99
Creamy Risotto .....	\$6.99
Seasonal Vegetables .....	\$6.99
Creamed Spinach .....	\$8.99
Crawfish Sardou.....	\$12.99
Andouille Poblano Cheddar Mashed Potatoes....	\$9.99
Mushroom Risotto .....	\$8.99