

THE STEAKHOUSE

Starters

BBQ Spiced Grilled Giant Shrimp 20

Cucumber Pico de Gallo

The Steakhouse California Roll 18

Red King Crab, Avocado & Cucumber in your choice of Nori or Soy Wrapper

With Wasabi, Pickled Ginger & Dragon Sauce

Wild Caught White Mexican Giant Shrimp "Cocktail" 24

Three Sauces

Portabella & Mozzarella Raviolis 16

Sage, Marsala, Demi-Glace, Cream

Jumbo Lump Crab Cakes 21

Fresh, not Pasteurized, American caught Wild Blue Crab

Avocado Relish, Grain Mustard & Lemon

Sushi Grade "Ahi" Poke 22

Hand Diced Daily, Dressed in Soy, Sesame & Chili

Kal-bi Tenderloin Skewers 16

Pineapple Salsa

Crispy Spiced Calamari 14

Lemon Pepper Aioli

Caramelized Jumbo Sea Scallops 19

Orange-Sake Sauce, Green Papaya Slaw with Namasu

Escargot en Papillote 14

Traditional Garlic Butter & Brie Cheese

Today's Fresh Oysters Served Chilled 18

Ask your Server

"Surf Meets Sand" Chilled Seafood Display

Ahi Poke, Today's Chilled Oysters, White Mexican Shrimp & King Crab Legs

Over Ice with Dipping Sauces, Wonton Chips & Lemon

2 person \$45

4 person \$72

Caviar

Served over crushed ice with white toast points and mother of pearl spoons, only.

Golden Imperial Osetra

1 ounce - \$190

Siberian Sturgeon Osetra

1 ounce - \$130

Soups

Soup du Jour 10

Caramelized Onion au Gratin 11

Lobster Bisque with Puff Pastry & Crème

Fraîche 14

Sides

Twice Baked Potato 13

Creamed White Corn 11

Whipped Potatoes with Roasted Garlic 10

Caramelized Onions & Wild Mushrooms 12

Truffled Mac & Cheese with Pancetta 11

"The Works" Tableside Baked Potato 11

Creamed Spinach 10

Sautéed Asparagus & Hollandaise 13

Green Bean Amandine 11

Creamy Button Mushrooms 11

Broccoli & Cauliflower au Gratin 11

Natural Cut Kennebec Fries 10

Lobster Mashed Potatoes 21

Bacon Mashed Potatoes 15

Salads

The Steakhouse Salad 12

Butter Lettuce, Egg, Bacon, Tomato, Avocado & Blue Cheese in our Herb-Honey Dressing

Caesar Salad 12

Chopped & Tossed Hearts of Romaine in Traditional Caesar Dressing

Imported Parmigiano Reggiano, Baguette Crisps add Imported White or Brown Anchovies

Baby Iceberg Wedge 12

Iceberg Lettuce with Shaft Bleu Cheese Dressing, Bacon, Tomatoes & Chives

Spring Salad 12

Mesclun Mix, Fresh Berries, Shaved Onion, Spiced Pecans, Chèvre, Mint, Lemon-Balsamic Dressing

All of our beef served is only the finest quality Hand Selected USDA "Prime Grade" corn-fed beef, specially aged 21 days & seasoned with our Award Winning Dry Rub

Steak Enhancements

Enjoy adding these items to any Steak

Shaff Bleu Cheese Crust 6

Australian Lobster Tail 35 Jumbo Shrimp 15
Seared Jumbo Scallops 17 King Crab Legs 28

Oscar Style 16

King Crab, Asparagus & Béarnaise with Bordelaise

Complimentary Sauce Finishes

Peppercorn, Wild Mushroom, Béarnaise or Hollandaise

USDA Prime Steaks

Petite Filet Mignon	43
Filet Mignon	49
Rib Eye	49
Porterhouse - Hotel Butter	60
Bone-In Rib Eye	72
New York	48
Dry-Aged New York	56

Slow Roasted "Prime" Prime Rib served nightly

King Cut 54 Queen Cut 44

Yorkshire Pudding, Au Jus, Horseradish Sour Cream

Surf & Turf 76

Petite Filet Mignon and a Western Australian Lobster Tail with Drawn Butter & Lemon

Prime Chateaubriand 105

20 oz. Center Cut Roast Tenderloin Carved Tableside - Please allow 45 minutes for Medium Rare
 Choice of Two Interesting Sides & Two Finishing Sauces

Turf & Surf 70

2 Double Colorado Lamb Chops and a
 Western Australian Lobster Tail with
 Drawn Butter & Lemon

Filet "Oscar" Style 59

Petite Filet Mignon topped
 with King Crab & Asparagus
 Finished with Bordelaise & Béarnaise Sauces

MS7 Australian Wagyu New York Strip

Some of the Rarest Beef in the World

15 oz. cut \$140

5 oz. cut & 7 oz. Lobster Tail \$85

Prime Seafood

Jumbo Shrimp Scampi with Angel Hair Pasta tossed in a Lemon-Garlic White Wine Sauce	38
Twin, Broiled Western Australian Lobster Tails . The Best Spiny, Cold Water Lobster in the World.	70
Your server will explain Chef John's Special Fresh Fish of the Day	38
Sustainably Raised, Scottish Loch Duart Salmon - Broiled with Tomato Provençal & Crisp Leeks	35
Pan Seared or Blackened Chilean Sea Bass with a Brussels Sprout Sauté & Horseradish Whip	44
1½ lb. of the Largest Select Alaskan Red King Crab Legs available, with Drawn Butter & Lemon	84

Entrée Selections

Compart Farm's Dry-Aged Double-Cut Pork Chop with a Bourbon, Apple & Pear Chutney	35
Three Double Colorado Raised Lamb Chops with a Celery Root Purée & Cherry Lamb Glace	54
Organic, Pastured, Mary's Chicken Breast Stuffed with Fresh Herbs & Portabella Mushrooms	35
Slowly Braised Veal Osso Bucco with Superfino Carnaroli Risotto & Sautéed Swiss Chard	36
Southwest Pappardelle Pasta with Lobster, Shrimp, Scallops & Clams in a Tequila Lime Sauce	37
Pancetta & Chicken Rigatoni Pasta tossed in a Pink Vodka Sauce over Asparagus	28

The Steakhouse Temperatures:

Rare - Cool red center

Medium Rare - Warm red center

Medium - Light red center, hot all the way through

Medium Well - Very light pink center, hot all the way through

Well - Thoroughly cooked, no pink

Presented to you by

Chef de Cuisine John Humphrey
Manager Aaron Peverieri