

# *The* Steakhouse

Welcome to *The Steakhouse* where an amazing modern restaurant design meets classic American steakhouse cuisine. Our menu features time-honored primal cuts of beef in addition to ocean fresh seafood, and our unique specialty entrees and appetizers. I wish to extend my appreciation to our Guests for choosing our restaurant to enjoy a fabulous dining experience. Thank you for allowing me the privilege to express my passion of food and culinary creativity through our menu.

~Chef Cole Sheridan~

## **Starters**

### **FIRE-GRILLED SEA BASS SKEWERS \***

GRILLED ASPARAGUS, SAVORY MISO MARINADE .....

### **PAN ASIAN CRUNCHY SHRIMP \***

RED PEPPER PERI PERI SAUCE .....

### **CHILLED SHRIMP \***

JUMBO SHRIMP WITH TRADITIONAL COCKTAIL SAUCE .....

### **BUFFALO CHICKEN WONTONS \***

FRIED PERFECTLY GOLDEN BROWN, BLEU CHEESE DIPPING SAUCE .....

### **GRILLED STEAK AND ASPARAGUS SPEARS \***

PACIFIC RIM SWEET AND SPICY GLAZE .....

### **CRISPY ONION PETALS**

WHOLE GRAIN MUSTARD AIOLI .....

### **LUMP CRAB CAKE DUO \***

CRAB CAKES PERFECTLY SEASONED AND HAND FORMED, CHIPOTLE AIOLI .....

### **LEMON SCENTED CRAB DIP**

FLAME BROILED BAGUETTE .....

## **Soup Du Jour**

**LOBSTER BISQUE** .....

**SWEET FRENCH ONION** .....

## **Salads**

### **STEAKHOUSE TOWER**

CHOPPED ROMAINE, BACON, TOMATOES, AVOCADO, BLEU CHEESE, WHITE FRENCH DRESSING .....

### **TRADITIONAL BABY SPINACH SALAD**

WARM BACON VINAIGRETTE, SHAVED RED ONIONS, CHOPPED EGG, SMOKED BACON,  
BLEU CHEESE CRUMBLES .....

**SIGNATURE STEAKHOUSE SALAD CART** .....

### **CLASSIC CAESAR**

HAND TOSSED, FIRE KISSED HERB BAGUETTE .....

GRILLED CHICKEN BREAST or JUMBO PRAWN STYLE .....

SHARED PLATE CHARGE \$8

*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*



Dinner Entrées Includes Choice of Baked Potato or Garlic Roasted Mashed Potatoes

## Steaks & Chops

### BONE IN RIBEYE \*

14 oz. FLAME-BROILED CHEF'S CUT .....

### FILET MIGNON \*

7 oz. FLAME-BROILED, BRUSHED WITH HERB BUTTER .....

### NEW YORK STRIP STEAK \*

12 oz. FLAME BROILED TO PERFECTION .....

### T-BONE STEAK \*

16 oz. FLAME-BROILED, ONION SHAVINGS, AND CHEF'S MARINADE .....

### ROAST PRIME RIB OF BEEF \*

12 oz Cut .....

HAND CARVED, SERVED WITH AU JUS LIE

16 oz Cut .....

### PORTERHOUSE CUT PORK CHOP \*

12 oz. PAN-SEARED, CARAMELIZED CRANBERRY APPLE GLAZE .....

### MADEIRA CHICKEN \*

OYSTER MUSHROOMS, ASPARAGUS, MADEIRA DEMI GLACE, PROVOLONE CHEESE .....

### PAN SEARED BREAST OF CHICKEN \*

FILLED WITH GRUYERE CHEESE, HERBS AND GARLIC .....

## Ocean Fresh Selections

### GRILLED SEA BASS \*

AROMATIC LEMON, HONEY, ROMA TOMATOES, ONIONS, FRESH MINT RELISH .....

### SESAME SEARED AHI TUNA FILLET \*

BABY GREENS AND PONZU SAUCE .....

### FILLET OF SALMON WITH LUMP CRAB AND SHRIMP \*

LEMON CHIVE BEURRE BLANC SAUCE .....

### JUMBO KING PRAWNS \*

CHAR-GRILLED, CAJUN STYLE or SCAMPI STYLE .....

## Chef Cole's Specialties

### TRIO OF SURF AND TURF

TENDERLOIN MEDALLIONS SERVED WITH A TRIO OF BROILED COLD WATER LOBSTER, CRAB OSCAR, AND BARBERQUE SHRIMP. SERVED WITH RED SKINNED MASHED POTATOES .....

### TWIN COLD WATER LOBSTER TAILS \*

RICE PILAF, VEGETABLE DU JOUR .....

### VEGETARIAN PASTA

WHOLE GRAIN PASTA, BUTTER WILTED SPINACH, SAUTEED JULIENNE VEGETABLES, GARLIC AND PARMESAN CHEESE IN A VEGETABLE BROTH .....

### ALASKAN KING CRAB \*

HALF-POUND OR FULL POUND SPLIT MERUS CRAB LEGS, LEMON BUTTER SAUCE .....

## Side Dishes

Grilled Asparagus

Sautéed Spinach

Roasted Garlic Mashed Potatoes

Truffle Creamed Corn

Baked Potato

Oven Roasted Cipollini Onions

Steakhouse Seasoned Fries

Three-Cheese Macaroni

Mushroom Medley

Shoestring Truffled Fries