

# THE STEAKHOUSE

Spa Resort Casino

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## STARTERS

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-  **Calamari 16**  
Dusted in seasoned flour, served crispy with Chili - horseradish sauce
- Sea Scallops 21**  
Pan Seared & Served with Mango Bruschetta & Sweet Chili Glaze
- Jumbo Crab Cakes 21**  
Citrus Beurre Blanc & Aged Balsamic Reduction
- Lamb Chops 23**  
Three Single Bone Chops with Pomegranate and Balsamic Glaze
- Ahi Poke Tuna 18**  
Sweet and Spiced Poke Dressing with Local Avocados
- Today's Fresh Oysters Served Chilled or Rockefeller 18**  
Horseradish, Mignonette & Cocktail Sauce
- Giant Shrimp Cocktail 25**  
Chili - Horseradish sauce
- Prime Tenderloin Beef Skewers 16**  
with Bordelaise Sauce


## SOUPS

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-  **Soup du Jour 10**
- Caramelized Onion au Gratin 11**
- Lobster Bisque with Puff Pastry & Crème Fraîche 14**

## SALADS

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- The Steakhouse Salad 12**  
Butter Lettuce, Egg, Bacon, Tomato, Avocado & Bleu Cheese in our Brown Derby Dressing
- Caesar Salad 12**  
Chopped & Tossed Hearts of Romaine in Traditional Caesar Dressing  
Imported Parmigiano Reggiano, Baguette Crisps  
Add Imported Anchovies 3
- Caesar Salad for Two 30**  
Chopped & Tossed Hearts of Romaine with Traditional Caesar Dressing Prepared Tableside
- Baby Iceberg Wedge 12**  
Baby Iceberg Lettuce with Shaft Bleu Cheese Dressing, Bacon, Tomatoes & Chives  
Bleu Cheese Crumbles
-  **Heirloom Tomato & Burrata Cheese 18**  
Basil, Extra Virgin Olive Oil, Maldon Sea Salt & Aged Balsamic Reduction

## INTERESTING SIDES

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| <b>Potato au Gratin Aged Cheddar 10</b>  | <b>"The Works" Tableside Baked Potato 11</b>  |
| <b>Creamed White Corn 11</b>             | <b>Sautéed Asparagus &amp; Hollandaise 13</b> |
| <b>Sautéed Onions &amp; Mushrooms 12</b> | <b>Creamy Button Mushrooms 10</b>             |
| <b>Brussel Sprouts 11</b>                | <b>Steamed or Sautéed Broccoli 10</b>         |
| <b>Yukon Gold Whipped Potatoes 12</b>    | <b>Creamed Spinach 10</b>                     |
| <b>White Truffle Mac &amp; Cheese 12</b> | <b>Bistro Fries 10</b>                        |

## SPECIALTY SIDES

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| <b>Lobster Mashed Potatoes 25</b> | <b>Bacon Buttermilk Mashed Potatoes 15</b> |
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## SENSATIONAL USDA PRIME STEAKS

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Petite Filet Mignon 45

Rib Eye 51

Cape Grim 100% Grass Fed Ribeye 55

New York 48

Filet Mignon 51

Bone-In Rib Eye 75

Porterhouse 60

Bone-In Filet Mignon 65

## STEAK ENHANCEMENTS

*Enjoy adding these items to any Steak*

Bleu Cheese Crust 8

Jumbo Shrimp 24

King Crab Legs MP

North Atlantic Lobster Tail 35

Seared Jumbo Scallops 19

Oscar Style 18

King Crab, Asparagus & Béarnaise with Bordelaise

## COMPLIMENTERY SAUCES

Peppercorn

Béarnaise

Bordelaise

Hollandaise

Wild Mushroom

## ENTREE SELECTIONS

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**Surf and Turf 78**

Petite Filet Mignon and North Atlantic Lobster Tail with Drawn Butter and Lemon

**Herb Roasted Prime Rib served nightly**

**King Cut 54      Queen Cut 44**

Yorkshire Pudding, Au Jus, Horseradish Sour Cream

**Prime Chateaubriand 110**

20 oz. Center Cut Roast Tenderloin Carved Tableside – Please allow 45 minutes for Medium Rare  
Choice of two Interesting Sides and two Finishing Sauces


## PRIME SEAFOOD

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**Jumbo Shrimp Scampi** with Linguine Pasta tossed in a Lemon-Garlic White Wine Sauce 42

**Twin Lobster Tails** North Atlantic with Drawn Butter and Lemon 72

**Scottish Loch Duart Salmon** Sustainably Raised, Broiled with Orange Horseradish Glaze 38

 **Broiled Chilean Sea Bass** Saffron Gnocchi, Braised Brussel Sprouts & Classic Beurre Blanc 45

**Alaskan Red King Crab Legs** 1½ lb. of the Largest Select available, with Drawn Butter and Lemon MP

## STEAKHOUSE SPECIALTY ITEMS

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**Crispy Duck a l'Orange** with Grand Marnier Sauce, Wild Rice and California Almonds 39

 **Frenched Chicken Breast** Stuffed with Spinach and Prosciutto then finished with Wild Mushroom Sauce 36

 **Five Bone Lamb Rack** Colorado Raised, Garlic Mashed Potatoes, Sautéed Arugula with Bordelaise 54

 **Grilled Pork Porterhouse** Yukon Gold Whipped Potatoes, Sautéed Spinach & Apple Fig Port Reduction 45

 **Cape Grim Grass Feed Beef Short Ribs** Ravioli of Maui & Vidalia Onion, Smoked Cannellini Beans & Burgundy Demi 45

## THE STEAKHOUSE TEMPERATURES

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**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

**Early Bird Special from 5p-6p \$36**

Soup du Jour or Caesar Salad with Entrée choice of Prime Filet Mignon, Loch Duart Salmon, or Roasted Chicken Breast. *Excludes Holidays, Fridays and Saturdays*

 **Seasonal Selections**

PRESENTED TO YOU BY  
Executive Chef Kieran Fleming  
Chef de Cuisine Cesar Medina