

# THE STEAKHOUSE

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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 Table Side

### 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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### Potato au Gratin Aged Cheddar 10

### Creamed White Corn 10 - 11

### Sautéed Onions & Mushrooms 10 - 12

### Brussel Sprouts 11

### Yukon Gold Whipped Potatoes 12

### White Truffle Mac & Cheese 12

### Lobster Mashed Potatoes 25

### "The Works" Tableside Baked Potato 11

### Sautéed Asparagus & Hollandaise 13

### Creamy Button Mushrooms 10

### Steamed or Sautéed Broccoli 10

### Creamed Spinach 10

### Bistro Fries 10

### Bacon Buttermilk Mashed Potatoes 15

## SENSATIONAL USDA PRIME STEAKS

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Petite Filet Mignon 43

Rib Eye 49

Cape Grim 100% Grass Fed Ribeye 55

New York 48

Filet Mignon 49

Bone-In Rib Eye 74

Porterhouse 54

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 - 28

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 105**

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**

House Soup or Caesar Salad with Entrée choice of Filet Mignon, Organic Salmon,  
Free Range Chicken or Prime Rib. *Excludes Holidays, Fridays and Saturdays*

 **Seasonal Selections**

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