

THE STEAKHOUSE

STARTERS

KING CRAB CALIFORNIA ROLL 18

Red King Crab, Avocado & Cucumber in your choice of Nori or Soy Wrapper with Wasabi, Pickled Ginger & Dragon Sauce

JUMBO LUMP CRAB CAKES 21

Fresh, not pasteurized, American caught Wild Blue Crab, Avocado Relish, Grain Mustard & Lemon

KAL-BI TENDERLOIN SKEWERS 16

Pineapple Salsa

CRISPY SPICED CALAMARI 14

Lemon Pepper Aioli

ESCARGOT EN PAPILOTE 14

Traditional Garlic Butter & Brie Cheese

SEAFOOD ON ICE

GIANT BLACK TIGER SHRIMP COCKTAIL 25

House Made Horseradish Mango Cocktail Sauce, Cognac Calypso Sauce

SUSHI GRADE 'AHI' POKE 23

Hand diced daily, dressed in Soy, Sesame & Chili

TODAY'S FRESH OYSTERS 18

CHILLED KING CRAB LEGS 35

Warm Butter, Lemon, House Made Horseradish Mango Cocktail Sauce

SEAFOOD TOWER ON ICE

Ahi Poke, Chilled Oysters, Black Tiger Shrimp & King Crab Legs, with Dipping Sauces, Wonton Chips & Lemon

TWO PERSON 48 FOUR PERSON 75

CAVIAR

Served over crushed ice with White Toast Points and Mother of Pearl Spoons

GOLDEN IMPERIAL OSETRA, 1 oz. 190 SIBERIAN STURGEON OSETRA, 1 oz. 130

SOUPS

SOUP DU JOUR 10

CARAMELIZED ONION AU GRATIN 11

LOBSTER BISQUE 14

With Puff Pastry & Crème Fraiche

SALADS

THE STEAKHOUSE SALAD 12

Butter Lettuce, Egg, Bacon, Tomato, Avocado & Bleu Cheese in our Signature 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 SALAD 12

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

PRESENTED TO YOU BY
SENIOR CHEF DE CUISINE JOHN HUMPHREY
MANAGER JAMES "OTTO" MOORE

THE STEAKHOUSE

STEAKHOUSE SPECIALTIES

SURF & TURF 78

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

PRIME CHATEAUBRIAND 115

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

FILET 'OSCAR' STYLE 59

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

SLOW ROASTED 'PRIME' PRIME RIB

Yorkshire Pudding, Au Jus, Horseradish Sour Cream

KING CUT 54

QUEEN CUT 44

MS7 AUSTRALIAN WAGYU NEW YORK STRIP

Among the Rarest Beef in the World

15 OZ. CUT 140

5 OZ. CUT & 7 OZ. LOBSTER TAIL 85

USDA PRIME STEAKS

PETITE FILET MIGNON 49

FILET MIGNON 55

RIB EYE 56

PORTERHOUSE 62

BONE-IN RIB EYE 75

NEW YORK 48

STEAK ENHANCEMENTS

Add to any steak

AUSTRALIAN LOBSTER TAIL 36

JUMBO SHRIMP 18

SEARED JUMBO SCALLOPS 21

KING CRAB LEGS 30

COMPLIMENTARY SAUCE FINISHES

Peppercorn, Wild Mushroom, Béarnaise, Hollandaise

PRIME FEATURES

JUMBO SHRIMP SCAMPI 38

With Angel Hair Pasta tossed in a Lemon-Garlic White Wine Sauce

TWIN LOBSTER TAILS 72

Best Canadian Cold Water Lobster

SAUTÉED JUMBO SEA SCALLOPS 42

Miso Carrot Puree, Pea Sprouts, Lemon Butter, Kabayaki Glaze

SEAFOOD MIXED GRILL 45

Loch Duart Salmon, Halibut, Jumbo Scallop and Shrimp, Garlic Mashed Potato

SUSTAINABLY RAISED, SCOTTISH LOCH DUART SALMON 35

Broiled with Tomato Provençal & Crispy Leeks

PAN SEARED OR BLACKENED HALIBUT 44

Brussel Sprout Sauté, Garlic Mashed Potato, Citrus Beurre Blanc

ALASKAN KING CRAB LEGS 84

1 ½ lb. of the largest select Alaskan King Crab Legs available, with Drawn Butter & Lemon

KUROBUTO

DOUBLE-CUT PORK CHOP 36

Garlic Mashed Potato, Apple Mint Chutney, Bourbon Jus

PALISADES RANCH FREE RANGE BONELESS HALF CHICKEN 36

Pan Roasted, Lemon, Garlic, Rosemary, Creamed Corn, Roasted Carrots, Hormone Free

AWARD WINNING ANNATTO & LOCAL DATE LAMB CHOPS 58

Potato Chorizo Hash, Grilled Chayote Squash, Apple Mint Relish, Lamb Jus

WILD MUSHROOM RAVIOLI 34

Sautéed Morel Mushrooms, Shiitake Mushrooms, Pear Tomatoes, Sherry Cream Sauce

INTERESTING SIDES

Twice Baked Potato 13

Vanilla Scented Creamed Corn 11

Whipped Potatoes with Roasted Garlic 10

Sautéed Onions & Crimini Mushrooms 12

'The Works' Tableside Baked Potato 11

Sautéed Brussel Sprouts 11

Sautéed Spinach 10

Sautéed Asparagus & Hollandaise 13

Three Cheese Sweet Potato Gratin 11

Natural Cut Steak Fries 10

Lobster Mac & Cheese 21

Bacon Mashed Potatoes 15