

# THE STEAKHOUSE

## WELCOME TO THE STEAKHOUSE BRUNCH

### WITH OUR COMPLIMENTS

Please enjoy fresh fruit,  
breakfast breads and yogurt parfaits  
with your brunch selection.

---

## SEAFOOD ON ICE

### **JUMBO SHRIMP COCKTAIL 18** Cocktail Sauce

### **TODAY'S FRESH OYSTERS SERVED CHILLED OR ROCKEFELLER 15**

Horseradish Chili Sauce

### **SEAFOOD TOWER ON ICE FOR TWO 45**

Ahi Poke, Chilled Oysters, Black Tiger Shrimp, King Crab Legs

---

## APPETIZERS & SALADS

### **CAESAR SALAD FOR TWO 30**

Chopped & Tossed Hearts of Romaine in Traditional Caesar Dressing  
Prepared Tableside

### **THE WEDGE 12**

Iceberg Lettuce | Shaft Bleu Cheese Dressing

### **TARRAGON MAINE LOBSTER SALAD 20**

Maine Lobster, Lemon Tarragon Aioli, Mescalum Mix Greens, Beefsteak Tomato, Crispy Shallot

### **JUMBO LUMP CRAB CAKES 20**

Wild Blue Crab, Avocado Relish, Whole Grain Mustard, Lemon Aioli

### **QUICHE LORRAINE CAVIAR 18**

Cuddle Fish Caviar, Fluffy Egg Royal, Gruyere Cheese, Bacon Lardon, Caramelized Onions

### **CHEESE AND CHARCUTERIE BOARD 22**

California Artisan cheese selection, Chef's choice of charcuterie with chicken liver pate,  
figs, honeycomb and petite baguette

## PRESENTED TO YOU BY

EXECUTIVE CHEF KEN WILLIAMS AND MANAGER JAMES "OTTO" MOORE

# THE STEAKHOUSE

## BRUNCH ENTREES

### **THE GOLDEN EGGS & PRIME RIB EYE 48**

Gold Dusted Duck Eggs Any Style | Prime Rib Eye | Hash Browns

### **BUTTERMILK FRIED CHICKEN & WAFFLES 20**

Crispy Free Range Fried Chicken, Belgium Rosemary Waffle, Macerated Fresh Berries, Bacon Butter, Vermont Maple Syrup

### **BLACK TRUFFLE OMELET 26**

Three Free Range Eggs, Fresh Shaved Black Truffle, Parmesan Reggiano, Oven Roasted Tomato, Caramelized Onions, Micro Basil

### **CRAB CAKE BENEDICT 24**

Toasted English Muffin, Jumbo Lump Crab Cake, Tomato Jam, Poached Eggs, Asparagus, Dill Hollandaise

### **FILET MIGNON BENEDICT 32**

Toasted English Muffin, Prime Filet Beef, Poached Eggs, Béarnaise Sauce

### **PRIME BURGER 22**

Housemade Prime Burger, Fried Egg, Maple Black Pepper Thick Bacon, Smoked Gouda, Balsamic Onions, Signature Mayo

### **LEMON RICOTTA PANCAKES 15**

Lemon Scented Ricotta Cheese Pancakes, Blue Berries, Candied Pistachios, Micro Mint, Candied Lemon

### **HOUSEMADE SMOKED SALMON LOX 18**

Toasted Bagel, Sliced Roma Vine Ripened Tomato, Thinly Sliced Red Onions, Avocado, Cream Cheese, Asparagus, Capers

### **SHRIMP & GRITS 26**

Blackened Jumbo Prawns, Aged Cheddar Cheese Grits, Maitake Mushrooms, Micro Radish

### **SALMON 28**

Seared Salmon, Corn & Andouille Hash, Blistered Pickle Tomatoes, Caper Brown Butter



## USDA PRIME STEAKS

**NEW YORK 16 ounces 40**

**RIB EYE 16 ounces 43**

**FILET MIGNON 7 ounces 37 10 ounces 45**

**EACH STEAK/PRIME RIB COMES WITH TWO EGGS PREPARED ANY STYLE**

**KING CUT PRIME RIB 45**

**QUEEN CUT PRIME RIB 35**

**OUR PRIME RIB IS USDA PRIME, SLOW ROASTED SERVED WITH**

**AU JUS, HORSERADISH CREAM, HASH BROWN POTATOES**

## INTERESTING SIDES

Truffle Hash Browns **8**

Four Cheese Mac & Cheese **8**

Sautéed Brussel Sprouts **8**

Candied Bacon **6**

Asparagus & Hollandaise **8**

Caramelized Onions & Wild Mushrooms **8**