

# 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

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## SEAFOOD ON ICE

### **GIANT WILD WHITE BAJA SHRIMP COCKTAIL 25**

House Made Horseradish Mango Cocktail Sauce, Cognac Calypso Sauce

### **SUSHI GRADE 'AHI' POKE 22**

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, White Baja Shrimp & King Crab Legs, with Dipping Sauces, Wonton Chips & Lemon

**TWO PERSON 45      FOUR PERSON 72**

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## 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**

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## 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 35**

**JUMBO SHRIMP 15**

**SEARED JUMBO SCALLOPS 17**

**KING CRAB LEGS 28**

### 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 BROILED WESTERN

### AUSTRALIAN LOBSTER TAILS 72

The Best Spiny, Cold Water Lobster in the World

### SAUTÉED JUMBO SEA SCALLOPS 42

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

### SEAFOOD MIXED GRILL 45

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

### SUSTAINABLY RAISED, SCOTTISH LOCH DUART SALMON 35

Broiled with Tomato Provençal & Crispy Leeks

### PAN SEARED OR BLACKENED

### CHILEAN SEA BASS 44

With a Brussels Sprout Sauté & Garlic Mashed Potato

### 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

### FREE RANGE

### JIDORI CHICKEN BREAST 36

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

### 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