




THE STEAKHOUSE


Spa Resort Casino

A Taste of Summer


STARTERS

-  **Grilled Smoked Artichoke 14**
Lemon Pepper Aioli
-  **Sea Scallops 21**
Grilled Peach Salsa & Aged White Balsamic Reduction
-  **Jumbo Crab and Roasted Corn Cakes 21**
Citrus Beurre Blanc & Parsley Gremolata
-  **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 24**
Grilled with Fig BBQ or Traditional Cocktail Chili sauce
- Prime Tenderloin Beef Skewers 16**
with Bordelaise Sauce

SOUPS

-  **Watermelon Gazpacho 10**
- Caramelized Onion au Gratin 10**
- Lobster Bisque with Puff Pastry & Crème Fraîche 14**

SALADS

- The Steakhouse Salad 12**
Butter Lettuce, Egg, Bacon, Tomato, Avocado & Bleu Cheese in our Brown Derby Dressing
- Caesar Salad 11**
Chopped & Tossed Hearts of Romaine in Traditional Caesar Dressing
Imported Parmigiano Reggiano, Baguette Crisps
Add Imported Anchovies 3
- Baby Iceberg Wedge 12**
Baby Iceberg Lettuce with Shaft Bleu Cheese Dressing, Bacon, Tomatoes & Chives
Bleu Cheese Crumbles
-  **Fig, Melon and Prosciutto Salad 12**
Shaved Honey Dew and Cantaloupe Melon with Mission Figs, Prosciutto with Micro Blend Salad and White Balsamic

INTERESTING SIDES

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| Potato au Gratin Aged Cheddar 10 | "The Works" Tableside Baked Potato 10 |
| Creamed White Corn 10 | Sautéed Asparagus & Hollandaise 12 |
| Sautéed Onions & Mushrooms 10 | Creamy Button Mushrooms 10 |
| Brussel Sprouts 10 | Steamed or Sautéed Broccoli 10 |
| Roasted Garlic Whipped Potatoes 10 | Creamed Spinach 10 |

SPECIALTY SIDES

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| Lobster Mashed Potatoes 21 | Bacon Buttermilk Mashed Potatoes 15 |
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SENSATIONAL USDA PRIME STEAKS

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 52

STEAK ENHANCEMENTS

Enjoy adding these items to any Steak

Maytag Bleu Cheese Crust 8

Jumbo Shrimp 24

King Crab Legs MP

Western Australian Lobster Tail 35

Seared Jumbo Scallops 19

Oscar Style 18

King Crab, Asparagus & Béarnaise with Bordelaise

FINISHING SAUCES

Béarnaise 2

Bordelaise 3

Hollandaise 2

Wild Mushroom 3

ENTREE SELECTIONS

Surf and Turf 70

Petite Filet Mignon and Maine 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

Jumbo Shrimp Scampi with Linguine Pasta tossed in a Lemon-Garlic White Wine Sauce 39

Twin Lobster Tails. Western Australian, with Drawn Butter and Lemon 70

Scottish Loch Duart Salmon Sustainably Raised, Broiled with Orange Horseradish Glaze 34

🌸 **Broiled Chilean Sea Bass** with Sautéed Baby Bok Choy, Wild Rice and Garlic Lemon Butter 45

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

STEAKHOUSE SPECIALTY ITEMS

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

🌸 **Veal Chop Milanese** Micro Arugula, Imported Reggiano & Truffle Oil 42

🌸 **Five Bone Lamb Rack** Colorado Raised, Dijon & Rosemary Crust, Roasted Herb Potatoes & Summer Medley 54

🌸 **Lemon Garlic Butter Chicken Thighs** Over Pappardelle Pasta & Chopped Italian Parsley 38

THE STEAKHOUSE TEMPERATURES

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 \$32

Soup or 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