

THE STEAKHOUSE

STARTERS

Calamari 16

Dusted in seasoned flour, served crispy with Chili - horseradish sauce

Squash Blossoms 18

Stuffed with Goat Cheese, Rosemary, Pancetta drizzled with Coachella Valley Honey

Sea Scallops 24

Pan Seared with Sweet Corn Risotto, White Balsamic Reduction & Popcorn Shoots

Jumbo Crab Cakes 23

Whole Grain Mustard Beurre Blanc, Lemon Pepper Mayonnaise & Alfalfa Sprouts

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

Grilled Artichoke 18

Lemon Pepper Aioli

Roasted Beef Bone Marrow 18

Grilled Toast Points, Baby Arugula Salad with Shaved Parmesan

Prime Tenderloin Beef Skewers 16

Bordelaise Sauce

SOUPS

Soup du Jour 10

Caramelized Onion au Gratin 11

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 12

Chopped & Tossed Hearts of Romaine in Traditional Caesar Dressing Imported Parmigiano Reggiano, Baguette Crisps Add Imported Anchovies 3

Table Side Caesar Salad for Two 30

Chopped & Tossed Hearts of Romaine with Traditional Caesar Dressing

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

Potato au Gratin Aged Cheddar 11

Creamed White Corn 11

Sautéed Onions & Mushrooms 12

Brussel Sprouts 11

Yukon Gold Whipped Potatoes 12

White Truffle Mac & Cheese 12

"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

SPECIALTY SIDES

Lobster Mashed Potatoes 25

Bacon Buttermilk Mashed Potatoes 15

SENSATIONAL USDA PRIME STEAKS

Petite Filet Mignon 45

Rib Eye 51

Cape Grim 100% Grass Fed Ribeye 55

New York 48

Filet Mignon 51

Bone-In Rib Eye 75

Bone-In Filet Mignon 65

Porterhouse 60

STEAK ENHANCEMENTS

Enjoy adding these items to any Steak

Bleu Cheese Crust 8

Jumbo Shrimp 24

King Crab Legs MP

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

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 110

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 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, Baby Carrots and Crispy Leeks with Roasted Tomato Beurre Blanc 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

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 Spring Medley with Bordelaise 54

Grilled Pork Porterhouse Yukon Gold Whipped Potatoes, Sautéed Asparagus & Local Date & Brandy Preserve 45

Veal Chop Soft Cheddar Polenta, Sautéed Morel and Crimini Mushrooms with Pistachio Butter 45

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 \$36

House Soup or Caesar Salad with Entrée choice of Prime Filet Mignon, Loch Duart Salmon or Marsala Chicken Breast. *Excludes Holidays, Fridays and Saturdays*

PRESENTED TO YOU BY
Chef de Cuisine Cesar Medina
Steakhouse Manager Jane Benjamin