

THE STEAKHOUSE

PALM SPRINGS

STARTERS

Calamari 16

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

Baked Brie 19

Walnuts, Cranberries, Rosemary 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 Remoulade

Cajun Grilled Jumbo Prawns 25

White Cheddar Grits

Lamb Chops 23

Three Single Bone Chops with Pomegranate Balsamic Glaze

Pink Peppercorn Crusted Seared Ahi Tuna 18

Cucumber, Seaweed Salad, Wasabi Avocado Mousse, Crystallized Shoyu, Pickled Ginger

Today's Fresh Oysters**Served Chilled or Rockefeller 18**

Horseradish, Mignonette & Cocktail Sauce

Giant Shrimp Cocktail 25

Chili - Horseradish sauce

Sautéed Escargots 18

Truffle Butter, Gruyere & Sourdough Toast

Prime Tenderloin Beef Skewers 16

Bordelaise Sauce

Roasted Beef Bone Marrow 18

Grilled Toast Points, Baby Arugula Salad with Shaved Parmesan

Chilled Seafood Cocktail for Two 85

Cold Water Atlantic Lobster Tail, Jumbo Shrimp, Oysters, King Crab Legs, Brandy Remoulade & Chili - Horseradish Sauce

SOUPS

Caramelized Onion au Gratin 12**Lobster Bisque with Puff Pastry & Crème Fraîche 14**

SALADS

The Steakhouse Salad 13

Butter Lettuce, Egg, Bacon, Tomato, Avocado & Bleu Cheese in our Brown Derby Dressing

Caesar Salad 13

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 13

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 12**Creamed White Corn 12****Sautéed Onions & Mushrooms 13****Brussel Sprouts 12****Yukon Gold Whipped Potatoes 12****White Truffle Mac & Cheese 13****Lobster Mashed Potatoes 26****"The Works" Tableside Baked Potato 13****Sautéed Asparagus with Hollandaise 13****Crimini Mushrooms Sautéed in Sherry cream 12****Steamed or Sautéed Broccoli 12****Creamed Spinach 12****Bistro Fries 12****Bacon Buttermilk Mashed Potatoes 17**

TM

SENSATIONAL USDA PRIME STEAKS

Petite Filet Mignon 49

Rib Eye 55

Cape Grim 100% Grass Fed Ribeye 58

New York 49

Filet Mignon 56

Bone-In Tomahawk Rib Eye 76

Bone-In Filet Mignon 65

Porterhouse 63

STEAK ENHANCEMENTS

Enjoy adding these items to any Steak

Bleu Cheese Crust 12

Grilled Jumbo Shrimp 24

Merus King Crab MP

North Atlantic Lobster Tail 38

Seared Jumbo Scallops 22

Oscar Style 24

King Crab, Asparagus & Béarnaise with Bordelaise

COMPLIMENTARY SAUCES

Peppercorn

Béarnaise

Bordelaise

Hollandaise

Wild Mushroom

ENTRÉE SELECTION

Potato Surf and Turf 79

Petite Filet Mignon and North Atlantic Lobster Tail with Drawn Butter and Lemon

Herb Roasted Prime Rib served nightly

King Cut 55 Queen Cut 45

Yorkshire Pudding, Au Jus, Horseradish Sour Cream

Prime Chateaubriand 120

20 oz. Center Cut Roast Tenderloin Carved Tableside – Please allow 45 minutes for Medium Rare
Choice of two Interesting Sides (*sides not included) and two Finishing Sauces

PRIME SEAFOOD

Potato Jumbo Shrimp Scampi 45

Linguine Pasta tossed in a Lemon-Garlic White Wine Sauce

Twin Lobster Tails 76

North Atlantic with Drawn Butter and Lemon

Antarctic Salmon 45

Wild Mushroom Risotto, Grilled Asparagus with Balsamic Butter Sauce

Broiled Chilean Sea Bass 49

Toasted Pistachio Cream, Wild Rice & Julian Garden Medley

Alaskan Red King Crab Legs MP

1½ lb. of the Largest Select available, with Drawn Butter and Lemon

STEAKHOUSE SPECIALTY ITEMS

Crispy Duck a l'Orange 39

Grand Marnier Sauce, Wild Rice and California Almonds

Pan-Seared Chicken Breast 38

Sautéed with Artichoke Hearts, Tomato, Onion, Capers & White Wine

Lamb Rack 56

Dijon & Herb Crust, served with Mill Grits, Rainbow Garden Medley & Bordelaise

Pork Porterhouse 49

Red Cabbage & Apple Sauerkraut with Local Date & Brandy Preserve

Lobster Fra Diavolo 48

Sautéed Onions, Red Peppers, Pepper Flakes & Mushrooms with Bow Tie Pasta & Tomato Sauce

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

PRESENTED TO YOU BY
Chef de Cuisine Cesar Medina