

# THE STEAKHOUSE

PALM SPRINGS

## STARTERS

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### Calamari 18

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

### Giant Shrimp Cocktail 25

Chill-Horseradish

### 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

### Grilled Crab Stuffed Portabella Mushroom 25

Lump Crab Chipotle Remoulade

### Sautéed Escargots 18

Truffle Butter, Gruyere & Sourdough Toast

### Prime Tenderloin Beef Skewers 18

Bordelaise Sauce

### Scallop and Hiramasa Crudo 18

Cilantro, Shaved Serrano, Chili oil, Ginger & Pineapple Caviars

## Chilled Seafood Display for Two 85

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

## SOUPS

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### Caramelized Onion au Gratin 12

### Lobster Bisque with Puff Pastry & Crème Fraîche 14

## SALADS

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### 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 White Anchovies 3*

### 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

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### 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

## SENSATIONAL USDA PRIME STEAKS

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Petite Filet Mignon 50

Rib Eye 57

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

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Surf and Turf 80

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

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Jumbo Shrimp Scampi 49

Linguine Pasta tossed in a Lemon-Garlic White Wine Sauce

Twin Lobster Tails 76

North Atlantic with Drawn Butter and Lemon

Atlantic Salmon 45

Yukon Gold Potatoes, Grilled Asparagus with Balsamic Butter Sauce

Broiled Chilean Sea Bass 49

Jasmine Rice & Sautéed Broccoli with Pomegranate Ginger Cream

Alaskan Red King Crab Legs MP

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

## STEAKHOUSE SPECIALTY ITEMS

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Slow Roasted Duck 39

Orange & Rosemary Sauce, Wild Mushroom Risotto, Sautéed Baby Carrots

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

Double Cut Pork Chop 49

Sautéed Broccoli, Yukon Gold Whipped Potatoes with Local Date & Brandy Perserve

Lobster Fra Diavolo 48

Sautéed Onions, Red Peppers, Pepper Flakes & Mushrooms with Bow Tie Pasta in Tomato Vodka Cream 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*