

DeSimone's **STEAKHOUSE**

-STARTERS-

Shrimp Cocktail 18

Chilled Jumbo Prawns served with Lemon & House-Made Cocktail Sauce

BBQ Bacon Wrapped Shrimp 19

Crispy Bacon Wrapped Shrimp dressed with a Spicy BBQ Sauce

Lump-Meat Crab Cakes 21

Pan Seared Crab Cakes, served with Roasted Red Pepper Coulis

**** Teriyaki Tenderloin Sate * 18***

Grilled Tenderloins Bites, served on Bed of Bok Choy

Coconut Shrimp 18

Hand Breaded Shrimp Fried Crisp, served with Orange Marmalade

-SOUP & SALAD-

Lobster Bisque 14

French Onion Gratinée 12

Classic Caesar Salad 14

Steakhouse Wedge 13

Topped with Red Onion, Blue Cheese Crumbles, & Bacon

Joe's Spinach Salad 13

Baby Spinach Leaves laced in an Apple Cider Vinaigrette with Red Bell Peppers, Dried Cranberries, Candied Pecans, Feta Cheese & Roasted Pears

-SIDES-

Creamed Spinach 12

Grilled Asparagus Balsamico 12

Brandied Mushrooms 11

Yukon Gold Mashed Potatoes 9

Loaded Baked Potato 12

Bowl of Lobster Mac & Cheese 19

- NO TAKE OUT ORDERS
- Split Plate Entrees are an additional \$17
- For Parties of (8) or more, 20% Gratuity will be added.

* Consuming raw or under booked meat, poultry, seafood, shell stock, or eggs may increase your risk of food borne illness. *

-STEAKS-

Top with Bearnaise or Blue Cheese Demi-Glace 6
Add House Salad 10

** 12 oz. New York Striploin * 37*

** Filet Mignon **

8oz. 38 12oz. 44

** Cowboy Steak * 49*

22 oz. Bone-in Rib-Eye with Chef's Blend of Seasonings

** 14 Oz. Rib-Eye * 40*

Large Lobster Tail or King Crab 85

-CHEF'S SPECIALTIES-

** Slow Roasted Prime Rib **

Served with Au Jus & Creamy Horseradish

Served with Baked Potato

12 oz 40 20 oz. 46

** Steak Oscar * 40*

Filet Medallions served with Grilled Asparagus Crab Cakes,

Topped with Hollandaise, served with Creamy Garlic

Mashed Potato

** Thai Curry Chilean Seabass * 36*

Butter Poached Seabass on Wasabi Mashed Potatoes with Sesame

Sautee Bok Choy & Drizzled w/ Red Thai Curry Sauce

** Salmon Sarandeado * 34*

Mexican Style Seared Salmon, served with Roasted

Corn Mashed Potato

Chicken Supreme 28

Thyme Marinated Chicken Breast served with Garlic Mashed

Potatoes, Grilled Asparagus & Chicken Demi-Glace

** Beef Wellington * 48*

Puff Pastry wrapped Filet Mignon with Mushroom Duxelles

Served with Horseradish Mashed Potatoes

-DESSERTS-

Classic Vanilla Crème Brulee 17

Chocolate Molten Lava Cake 17

Italian Tiramisu 16

Dessert Cart 15

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