

DeSimone's **STEAKHOUSE**

-STARTERS-

Shrimp Cocktail 16

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

BBQ Bacon Wrapped Shrimp 18

Crispy Bacon Wrapped Shrimp dressed with a Spicy BBQ Sauce

Lump-Meat Crab Cakes 19

Pan Seared Crab Cakes, served with Roasted Red Pepper Coulis

** Teriyaki Tenderloin Sate * 15*

Grilled Tenderloins Bites, served on Bed of Bok Choy

Coconut Shrimp 16

Hand Breaded Shrimp Fried Crisp, served with Orange Marmalade

-SOUP & SALAD-

Lobster Bisque 13

French Onion Gratinée 11

Classic Caesar Salad 12

Steakhouse Wedge 11

Topped with Red Onion, Blue Cheese Crumbles, & Bacon

Joe's Spinach Salad 12

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

-SIDES-

Creamed Spinach 10

Grilled Asparagus Balsamico 11

Brandied Mushrooms 10

Yukon Gold Mashed Potatoes 9

Loaded Baked Potato 11

Bowl of Lobster Mac & Cheese 17

- Split Plate Orders are an additional \$17
- For Parties of (8) or more, 20% Gratuity will be added.

* Consuming raw or under cooked 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 8

** 12 oz. New York Striploin * 33*

** Filet Mignon **
8oz. 35 12oz. 40

** Cowboy Steak * 47*
22 oz. Bone-in Rib-Eye with Chef's Blend of Seasonings

** 14 Oz. Rib-Eye * 36*

Large Lobster Tail or King Crab 80

-CHEF'S SPECIALTIES-

** Slow Roasted Prime Rib **

Served with Au Jus & Creamy Horseradish
Served with Baked Potato

12 oz 36 20 oz. 42

** Steak Oscar * 36*

Filet Medallions served with Grilled Asparagus Crab Cakes,
Topped with Hollandaise, served with Creamy Garlic
Mashed Potato

** Thai Curry Chilean Seabass * 32*

Butter Poached Seabass on Wasabi Mashed Potatoes with Sesame
Sautee Bok Choy & Drizzled w/ Red Thai Curry Sauce

** Salmon Sarandeado * 30*

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 * 45*

Puff Pastry wrapped Filet Mignon with Mushroom Duxelles
Served with Horseradish Mashed Potatoes

-DESSERTS-

Classic Vanilla Crème Brulee 16

Chocolate Molten Lava Cake 15

Italian Tiramisu 14

Dessert Cart 13

- Split Plate Orders are an additional \$17
- For Parties of (8) or more, 20% Gratuity will be added.

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