

# DeSimone's

## STEAKHOUSE



### APPETIZERS

#### Shrimp Cocktail

Chilled Jumbo Shrimp served with Lemon Wedges and Cocktail Sauce 19

#### BBQ Bacon Wrapped Shrimp

Crispy Bacon Wrapped Shrimp dressed with a Spicy Barbecue Sauce 20

#### Coconut Shrimp

Golden Coconut Breaded Shrimp served with Apricot Sweet Chili Sauce 19

#### Spinach Artichoke Dip

Baked and served with Warm Tortilla Chips 14

#### Macaroni and Cheese Bites

Gouda and Cheddar Macaroni and Cheese Bites with hearty Mustard Dipping Sauce 12

#### Fried Green Beans

Delicately Breaded Green Beans, fried until golden brown and served with Spicy Garlic Chili Sauce 13

#### Crab Cakes

Delicious & delicate Super Lump Blue Crabmeat cakes served with a Citrus Dijon Cream Sauce 22

### SOUP + SALAD

#### Roasted Corn & Lobster Chowder

Delicious house-made corn chowder served with 4 oz of lobster meat sauteed in brown butter and drizzled with chive oil 15

#### French Onion Soup

Caramelized Sweet Onions with a Melted Swiss and Parmesan Cheese Topper 12

#### Mediterranean Summer Salad

Heirloom Cherry Tomato, English Cucumber, Kalamata Olive, Feta Cheese, and Red Onion. Tossed in Extra Virgin Olive Oil, Fresh Oregano, Garlic, and Charred Lemon, Toast Points 14

#### Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Shavings and House Made Croutons 12

#### Steakhouse Wedge

Topped with Red Onion, Tomato, Bleu Cheese Crumbles, and Bacon Bits 14

#### House Salad

Mixed Greens with Cheddar Cheese Bacon Crumbles, Red Onion Diced Tomato, and House Made Croutons 10

#### Joe's Spinach Salad

Baby Spinach laced in Apple Cider Vinaigrette, Dried Cranberries, Candied Pecans, Feta Cheese, and Roasted Pears 16

### ENTREES

#### BROILER PLATES

All featured entrees served with choice of Yukon Gold Mashed Potatoes or Baked Potato

#### Steak Enhancements

Lobster Tail 85	Brandied Mushroom 6
Crab Cake 12	Cajun Blackened 5
Peppercorn Sauce 6	Bernaise 7
Bleu Cheese 7	Oscar 9

#### Porterhouse Steak\*

24 ounce 43

#### New York Steak\*

12 oz 35 20 oz Bone In 48

#### Filet Mignon\*

8 ounce 48 12 ounce 60

#### Ribeye Steak\*

14 Ounce 40 20 Ounce Bone In 48

### SURF AND TURF PLATES

All entrees served with choice of Yukon Gold Mashed Potatoes or Baked Potato . Scampi and Seabass served as designed.

#### Lobster Tail

Twin 8 ounce Lobster Tails served with Drawn Butter and Lemon Wedge 155

#### King Crab

Two Pounds of King Crab Legs served with Drawn Butter and Lemon Wedge 265

#### Surf and Turf\*

4 ounce Lobster Tail and 6 ounces Filet Mignon Medallions 40

#### Grand Surf and Turf\*

8 ounce Lobster Tail and 8 ounce Filet Mignon 115

#### Thai Seabass

Pan-Seared Asian Seabass served over a delicate Red Thai Curry Sauce. Served with Broccoli and Wasabi Yukon Mash 36

#### Shrimp Scampi

Sauteed Shrimp in a light Garlic Butter Sauce over a bed of Linguini 32

#### Grilled Summer Salmon

Grilled Fillet of Salmon served on a bed of Spinach sauteed in White Wine and Shallots and Blistered Heirloom Cherry Tomatoes. Topped with a Poached Egg and Hollandaise Sauce. 34

Split Plate Entrees are an Additional \$15

20% Gratuity Will be Added to Large Parties of 8 or More

\* Consuming raw or under cooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness



CHEF'S PLATES

All Burger and Pasta Plates served as Designed  
All Other Entrees served with choice of Yukon Gold  
Mashed Potatoes or Baked Potato

Prime Rib\*

Slow Roasted Prime Rib Sliced to Perfection and served  
with Au Jus and Creamy or Atomic Horseradish Queen  
Cut 14 ounces 42 King Cut 20 ounces 58

Pan Roasted Chicken

12 oz Skin-On Airline Chicken Breast pan roasted  
served with a Dijon Cream Sauce 28

Pork Chop\*

10 ounce Bone in Pork Chop Season and Grilled,  
topped with Apple Cider Glaze 30

Chicken Piccata

Thin Chicken Breast served in a Lemon Butter Caper  
Wine Sauce over a bed of Linguini Pasta with Shallots  
and Herbs 30

Chicken Marsala

Thin Chicken Breast served with Marsala Wine Sauce  
and Mushrooms over a bed of Linguini Pasta 30

Steakhouse Burger\*

8 ounce Kobe Style Burger Patty. Topped with Bacon,  
Smoked Cheddar and Gouda Cheeses, Tomato, Dill  
Pickle Chips, and Leaf Lettuce. Served on a Pretzel  
Bun with Steakhouse Fries 26

WINE+COCKTAILS

Wine and Cocktail Menu

See Your Server for Our Complete Wine and Cocktail  
Menu

House Wines by One Hope Winery

Brut

8

Cabernet Sauvignon

9

Chardonnay

8

Pinot Noir

8

Red Blend

9

SIDE PLATES

Brussel Sprouts 13

Pan Fried with Bacon, Pickled Onion, Sherry Wine,  
and topped with Fresh Parmesan Cheese

Asparagus 12

Jumbo Asparagus Sauteed with Shallots and Drizzled  
with Balsamic Reduction

Baked Potato 12

Loaded your way with Butter, Sour Cream, Green  
Onion, Bacon, and Cheddar Cheese

Mashed Potatoes 11

Yukon Gold Mashed Potatoes served classically or with  
your choice of Roasted Garlic, Wasabi, or Horseradish.

Green Beans Almondine 11

Haricot Vert Green Beans seasoned with Brown  
Butter. Garnished with Roasted Almond Slivers

Broccolini 11

Sauteed with Garlic and Sprinkled with Red Pepper  
Flakes & Charred Lemon

DESSERT

Chocolate Molten Lava Cake

Rich Chocolate Cake with Warm Goopy Chocolate  
Center 12

Tiramisu Cake

Espresso Laced Ladyfingers in a Creamy Custard  
Cake 12

Cheesecake

Traditional Cheesecake Served Plain or Drizzled with  
Chocolate, Caramel, or Raspberry Sauce 13

Salted Caramel Chocolate Cake

Chocolate Cake with Salted Caramel Frosting and  
Caramel Drizzle 12

Lemon Layer Cake

Light Lemon Cake with Lemon Frosting and Raspberry  
Drizzle 12

Roasted & Toasted

Coconut Ice cream rolled in toasted coconut flakes,  
roasted pineapple, and a spiced pineapple syrup 14

COFFEE

Espresso

5

Cappuccino

5

Latte

5

Add Vanilla, Caramel, or Hazlenut Flavored  
Syrups

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