

# TOURNEDOS

## Dinner Menu

### APPETIZERS

- GRILLED MARINATED PORTOBELLO MUSHROOM
- JUMBO SHRIMP COCKTAIL *with* SPICY COCKTAIL SAUCE
- CHILLED OYSTERS ON THE HALF SHELL (6)
- SPANISH CLAMS *with* TOMATOES *and* ANDOUILLE SAUSAGE
- TOMATO, ROASTED GARLIC *and* BASIL BRUSCHETTA
- TRADITIONAL STYLE CLAMS CASINO (12)
- TUNA TARTAR *with* CAPERS *and* LEMON WASABI VINAIGRETTE
- “BAKED” LUMP CRAB CAKE *with* LOBSTER SAUCE
- FRIED CALAMARI *with* MARINARA *and* RÉMOULADE SAUCES
- ESCARGOT *and* BLEU CHEESE *with* PUFF PASTRY
- BEEF *and* FRESH MOZZARELLA CARPACCIO
- CRAB COCKTAIL *with* GINGER-LEMON *and* COCKTAIL SAUCES
- SAUSAGE ARANCINI *with* MARINARA SAUCE
- COGNAC-INFUSED SEAFOOD BISQUE
- BAKED ONION SOUP *with* CROSTINI *and* GRUYERE CHEESE
- CHILLED SEAFOOD FOR TWO - COLOSSAL CRAB, LOBSTER, OYSTERS  
*and* SHRIMP

### SALADS

- CAESAR *with* PECORINO ROMANO *and* PARMESAN REGGIANO CHEESES
- LEMON-HERB VINAIGRETTE MARINATED SEAFOOD SALAD
- MARINATED BEET SALAD *with* CRUMBLED GOAT CHEESE
- MIXED GREENS *with* BALSAMIC VINAIGRETTE
- ICEBERG SALAD *with* CREAMY BLEU CHEESE DRESSING
- PINK GRAPEFRUIT, ORANGES, PISTACHIOS *and* GOAT CHEESE SALAD
- SPINACH SALAD *with* SEASONAL DRESSING
- TOMATO, SWEET ONION *and* FRESH MOZZARELLA *with* BASIL PESTO  
DRESSING

### STEAK

#### TENDERLOINS

- 8 oz BEEF TENDERLOIN FILET
- 8 oz BEEF TENDERLOIN FILET OSCAR STYLE
- TRIO OF 4 oz BEEF, PORK *and* VEAL TENDERLOINS
- 8 oz VEAL TENDERLOIN
- TOURNEDOS OF BEEF AU POIVRE

#### IN-HOUSE DRY-AGED PRIME

- DRY-AGED NY STRIP STEAK (SINGLE CUT)
- DRY-AGED NY STRIP STEAK (DOUBLE CUT)
- DRY-AGED T-BONE STEAK
- DRY-AGED PORTERHOUSE STEAK
- DRY-AGED BONE-IN RIB STEAK (SINGLE CUT)

### STEAK CONT.

- DRY-AGED BONE-IN RIB STEAK (DOUBLE CUT)
- 16 oz BONE-IN BEEF TENDERLOIN

- SURF & TURF - 8 oz BEEF TENDERLOIN *with*
- BROILED 8 oz COLD WATER LOBSTER TAIL

- ADD GRILLED SHRIMP TO ANY ENTRÉE
- ADD ¾ lb SPLIT KING CRAB LEGS TO ANY ENTRÉE

- ALL STEAKS COME *with* CHOICE OF MAÎTRE d' BUTTER, TOURNEDOS  
STEAK SAUCE, BORDELAISE SAUCE *or* BEARNAISE SAUCE

### SEAFOOD & CHOPS

- WILD RAISED TASMANIAN SALMON
- HAWAIIAN BIG EYE AHI TUNA
- 1 ½ lbs SPLIT KING CRAB LEGS
- 8 oz BROILED COLD WATER AUSTRALIAN LOBSTER TAIL
- 8 oz LAMB LOIN CHOP *and* (2) LAMB RACK CHOPS
- (2) 8 oz SMOKED PORK CHOPS
- LEMON-HERB ROASTED HALF FREE RANGE CHICKEN
- VEAL KANSAS CITY STRIP STEAK

### VEGETABLES

- SAUTÉED PORTOBELLO *and* BUTTON MUSHROOMS
- CREAMED SPINACH
- GARLIC ROASTED BRUSSELS SPROUTS
- MARKET FRESH VEGETABLES
- 1 INCH CUT BEER BATTERED ONION RINGS
- GRILLED ASPARAGUS

### STARCHES

- PANCETTA HOME FRIED POTATOES
- YUKON GOLD MASHED POTATOES *with* TRUFFLE BUTTER
- GRATIN POTATO
- BATTERED SEASONED FRENCH FRIES
- MACARONI CARBONARA
- MAPLE-BOURBON MASHED SWEET POTATOES

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