STERLING STEAKHOUSE

PREMIUM SEAFOOD AND CHOP HOUSE

Cover Charge \$25 per person

APPETIZERS

Black Tiger Prawn and Papaya Salpicon

Mustard Seed Aioli

Carpaccio of Kobe Beef*

Wakame Salad, Ponzu-Soy Dressing and Extra Virgin Olive Oil \$10 surcharge applies

Mediterranean-Style Spiny Lobster Cake, Tarragon Foam

Cured Olives, Grilled Asparagus

SOUPS AND SALAD

Shrimp and Pancetta Bisque

Chickpea Croutons

Black and Blue Onion Soup

Fresh Thyme, Jack Daniels, Roquefort Crust

The Grill Salad, Grape-Balsamic Dressing

Mesclun Greens, Roasted Bell Peppers, Hass Avocado

SEAFOOD

Pan Roasted Chilean Sea Bass, Champagne Mousseline*

Leeks and Mushroom Ragout

Kung Pao Lobster Medallions

stir fried vegetables and steamed fragrant jasmine rice \$10 surcharge applies

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STEAKS

Featuring the Finest Center Cuts from Sterling Silver Corn Fed Beef

New York Strip*

Traditional Thick Cut Sirloin - 12 Ounces

Kansas City Strip*

Traditional Bone-in Sirloin - 16 Ounces

Rib-Eye*

Rich with Heavy Marbling - 14 Ounces

Filet Mignon*

Classic, Tender and Delicate Princess Cut - 8 Ounces Sterling Cut - 10 Ounces

Porterhouse*

The Best of Filet and Sirloin Grilled on the Bone - 22 Ounces

Cote de Boeuf (for two)*

Traditional Bone-in Rib-Eye Cut (22 ounces, 620 grams)

Surf & Turf*

Grilled Beef Fillet Mignon (6 ounces, 170 grams) and Lobster Tails with Drawn Butter \$10 surcharge applies

Served with Choice of Potato and Garden Fresh Vegetables

Loaded Baked IdahoGrilled AsparagusGarlic and Herb French FriesCreamed SpinachRed Skin Mashed PotatoesSauteed Wild Mushrooms

DESSERTS

Raspberry Crême Brulée

Sugar Cane Crust

Lemon Meringue Pudding Tart

Macadamia Nut Shortbread, White Chocolate Tuile

Seven Layer S'mores Stack

Graham Cracker, Marshmallow, Milk Chocolate

Caramel Cheesecake Parfait

Candied Pineapple, Coconut Madeleine

SA/Sterling/14

SA-Sterling Steakhouse-3-March-14.indd All Pages 3/4/2014 10:43:17 AM