

The Sterling
STEAK HOUSE

WHITE WINE

RIESLING

CHATEAU STE. MICHELLE \$26.00

SAUVIGNON BLANC

SANCERRE, MICHEL REDDE, FRANCE \$46.00

PINOT GRIGIO

DANZANTE, ITALY \$32.00

CHARDONNAY

SIMI, UNITED STATES \$32.00

CHASSAGNE MONTRACHET, FRANCE \$59.00

RED WINE

PINOT NOIR

LA CREMA, UNITED STATES \$36.00

MERLOT

FRANCISCAN, UNITED STATES \$38.00

CABERNET SAUVIGNON

KENDALL-JACKSON, UNITED STATES \$32.00

PETITE SIRAH

SPELLBOUND, USA \$34.00

RED BLENDS

THE SPUR, USA \$49.00

DON MAYIMIANO, CHILE \$85.00

MAITRE'D SPECIALS

CABERNET SAUVIGNON

MOUNT VEEDER, UNITED STATES \$85.00

CAYMUS SPECIAL SELECTION, UNITED STATES \$210.00

MERITAGE

OPUS ONE, UNITED STATES \$225.00

BORDEAUX BLEND

CHÂTEAU TALBOT, FRANCE \$145.00

CHÂTEAU HAUT-BRION PESSAC, FRANCE \$495.00

SUPERTUSCAN

ORNELLAIA, TENUTA DELL'ORNELLAIA, ITALY \$190.00

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

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

Menu

APPETIZERS

JUMBO SHRIMP COCKTAIL

horseradish, cocktail sauce and lemon

CARPACCIO OF KOBE BEEF*

wakame salad, ponzu-soy dressing and extra virgin olive oil

SPINACH & ARTICHOKE DIP

with three cheeses and warm tortilla chips

CAESAR SALAD

tossed to order with Parmesan croutons

NEW ENGLAND CLAM CHOWDER

in a bread bowl



MAIN COURSE

Our steaks are the finest center cut from sterling corn fed beef

NEW YORK STRIP*

traditional thick cut sirloin (8 ounces, 220 grams)

COTE DE BOEUF (FOR TWO)*

traditional bone-in rib eye cut (16 ounces, 450 grams)

FILET MIGNON*

classic, tender and delicate (8 ounces, 220 grams)

RIBEYE STEAK*

flavorful and juicy with heavy marbling (10 ounces, 280 grams)

BAKED BARBEQUE CHICKEN

tender half chicken with smoked applewood flavor

PAN-ROASTED CHILEAN SEA BASS

champagne mousseline, leek & mushroom ragout

ONIGARA-YAKI LOBSTER TAIL

glazed with basil, soy sauce & mirin rice wine

Steaks are seasoned with rock salt and black pepper, then grilled to order. Entrées are served with your choice of sautéed mushrooms, corn casserole, creamed spinach and napoleon potatoes or french fries.



DESSERT

FRIED PEACH TURNOVER

TRADITIONAL CHEESECAKE

CHOCOLATE PECAN PIE

RASPBERRY CRÈME BRULÉE

\$20.00 PER PASSENGER COVER CHARGE