

*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 MAXIMIANO, CHILE \$85.00

**MAITRE'D SPECIALS**

**CABERNET SAUVIGNON**

MOUNT VEEDER, UNITED STATES \$65.00

CAYMUS SPECIAL SELECTION, UNITED STATES \$155.00

**MERITAGE**

OPUS ONE, UNITED STATES \$169.00

**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.

*Menu*

**APPETIZERS**

**JUMBO SHRIMP COCKTAIL**

served with horseradish, cocktail sauce and lemon

**BRIE AND PAPAYA QUESADILLA**

with green jalapeños and a cilantro sauce

**SPINACH & ARTICHOKE DIP**

blended 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\***

a traditional thick cut sirloin (12 ounces)

**BONE-IN NEW YORK STEAK\***

a traditional kansas city strip (16 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)

**RIBEYE STEAK\***

flavorful and juicy with heavy marbling (14 ounces)

**BAKED BARBEQUE CHICKEN**

tender half chicken with smoked applewood flavor

**PREMIUM FISH OF THE DAY**

chef's preparation as described by your waiter

*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 a baked potato or french fries.*



**DESSERTS**

**FRIED PEACH TURNOVER**

**TRADITIONAL CHEESECAKE**

**CHOCOLATE PECAN PIE**

**RASPBERRY CRÈME BRULÉE**

***\$20.00 PER PASSENGER COVER CHARGE***

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