## AJ's STEAKHOUSE

## PREMIER DINNER MENU

## \$95 PER GUEST

WELCOME \| Sparkling Wine Toast

Served fomilystyle
Hand-Breaded Fried Mozzarella
AJ's zesty marinara
Italian Baked Stuffed Mushrooms
Graziano Italian sausage, mozzarella
Sweet Heat, Bourbon Glazed Steak Tips*
Steak Nachos* ${ }^{\text {br }}$
steak, pico de gallo, guacamole, sour cream, jalapenos
Mini Crab Cakes
remoulade
Flash Fried Calamari
sweet chili sauce

## AJ's Onion Rings

Shrimp Cocktail ${ }^{\text {or }}$
based on 3 shrimp per person

## SOUP \& SALADS $\|_{\text {Hosty }}$

AJ's House Salad ${ }^{\text {br }}$<br>garden greens, cucumbers, red onions, tomatoes, Parmesan, pepperoncinis, wonton strips, creamy Parmesan dressing

## Caesar Salad

romaine lettuce, $\mathrm{AJ's}^{\prime}$ Caesar dressing, fresh Parmesan, croutons, Parmesan crisp

## Wedge Salad ${ }^{\text {of }}$

iceberg lettuce, blue cheese crumbles, pecans, craisins, applewood smoked bacon, blue cheese dressing

## Lobster Bisque

flavored with a hint of brandy

## ENTRÉES

## HOST TO PRESELECT ONE ENTRÉE OPTION FOR THE <br> ENTIRE GROUP, OR PROVIDE A SPECIFIC PRE-ORDER OF THREE ENTREES 72 HOURS IN ADVANCE.

Entrées include baked potato and asparagus. Steaks prepared medium, served with demi-glace. Vegetarian entrees are available upon request.

## Trio De Burgo* ${ }^{6}$

8 oz. filet mignon, grilled chicken breast, three grilled shrimp, topped with garlic herbed cream sauce

## Premier Surf \& Turf* ${ }^{*}$

8 oz. filet mignon \& petite lobster tail

## Filet Mignon \& Crab Cake

Twin Petite Lobster Tails ${ }^{6 F}$
drawn butter, lemon

## From the Sea

petite lobster tail, crab cake, three shrimp scampi

## DESSERTS <br> host to preselect one

## AJ's Chocolate Fantasy Cake

rich chocolate cake, chocolate mousse, Snickers ${ }^{\circledR}$ candy bar pieces, whipped cream

## NY Style Cheesecake

mixed berry coulis

## Chocolate Lava Cake \& Vanilla Ice Cream ${ }^{\text {br }}$

