

# RESERVE DINNER MENU // \$65 PER GUEST

## AJ's STEAKHOUSE

### APPETIZERS

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Served family style

#### AJ's Onion Rings

#### Flash Fried Calamari\*

Spicy remoulade

### SOUP OR SALAD

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#### AJ's House Salad <sup>GF</sup>

Garden greens, red onion, cucumber, tomato, cheddar-jack cheese

#### Lobster Bisque\*

Flavored with a hint of brandy

### ENTREES

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Entrees include baked potato. Steaks prepared to medium doneness and served with demi-glace.

#### 8-ounce Filet Mignon\* <sup>GF</sup>

Our most tender cut of lean Prime beef

#### Boneless Iowa Pork Chop\* <sup>GF</sup>

10-ounce, apple butter bacon jam

#### New York Strip\* <sup>GF</sup>

12-ounce Prime cut, robust flavor, slightly firmer than a ribeye

#### Panko Fried Shrimp\*

Six jumbo shrimp, AJ's cocktail sauce

### HOUSEMADE DESSERTS

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#### AJ's Chocolate Cake

Four layers of chocolate cake, chocolate buttercream, chocolate chantilly

#### Carrot Cake with Dark Rum Caramel

Three layers of carrot cake, cream cheese frosting, dark rum caramel sauce

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**GF | Gluten Free** or can be prepared gluten-free. Please ask your server.

**\*Consumer Advisory**

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.

ALL MENUS ARE SUBJECT TO 7% SALES TAX AND 20% SERVICE CHARGE.