

PREMIER DINNER MENU // \$80 PER GUEST

AJ's STEAKHOUSE

APPETIZERS

Served family style

Maryland-Style Crab Cake*

Old Bay aioli, AJ's housemade cocktail sauce

Italian Baked Stuffed Mushrooms*

Graziano Italian sausage, mozzarella

SOUP & SALAD

AJ's House Salad ^{GF}

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

French Onion Soup

Caramelized onions, rich broth, croutons, smoked provolone & Jarlsberg cheeses

ENTREES

Entrees include baked potato. Steaks prepared to medium doneness and served with demi-glace. Pasta dishes do not include additional sides.

8-ounce Filet Mignon* ^{GF}

Our most tender cut of lean Prime beef

Chicken Marsala* ^{GF}

Chicken breast, cremini mushrooms, marsala wine

14-ounce Hand Cut Ribeye* ^{GF}

Expertly trimmed, flavorful Prime cut

Jumbo Shrimp Scampi*

Fettuccine, white wine, lemon garlic sauce, shoestring vegetables

HOUSEMADE DESSERTS

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

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.