

AJ's STEAKHOUSE

Happy Easter

March 31
11am - 6pm

BRUNCH

Available 11am - 2pm and served with a basket of fresh bakeries

Traditional Eggs Benedict* 16

poached eggs, English muffin, Canadian bacon, hollandaise, hash browns, fresh fruit

AJ's Steakhouse Eggs Benedict* 20

poached eggs, beef tenderloin medallions, hollandaise, red wine reduction, hash browns, fresh fruit

Classic Breakfast* 15

two eggs any style, hash browns, bacon, ham, or sausage, fresh fruit, toast

Smothered Burrito 16

scrambled eggs, peppers, onions, cheese, chorizo, hash browns, pepper jack cheese sauce, fresh fruit

Steak & Eggs* 24

NY Strip, two eggs any style, hash browns, toast

Bananas Foster French Toast 16

fried bananas, bourbon caramel, pecans, over French toast, warm maple syrup, choice of bacon, ham or sausage

Biscuits & Gravy 14

homemade buttermilk biscuits, pork sausage, creamy sausage gravy, fresh fruit

CHILDREN'S MENU

For guests 11 years and younger

Brunch items available

11am - 2pm

French Toast Sticks 8

Maple syrup, bacon or sausage, seasonal fresh fruit

½ Steak & Eggs* 14

hash browns, toast

Kids' Classic* 8

two eggs, hash browns, bacon, ham, or sausage, seasonal fresh fruit, toast

Biscuit & Gravy 7

homemade buttermilk biscuit, pork sausage, creamy sausage gravy, fruit

All Day Dining

11am-6pm

Ham Dinner 15

Cherrywood ham, choice of baked or mashed potatoes or steak fries. Served with side salad or fruit

Kids Cut Prime Rib*^{GF} 18

8-oz Prime Rib, baked or mashed potatoes or steak fries. Served with side salad or fruit

Chicken Tenders 8

french fries or fresh fruit

Kids Cheeseburger* 10

french fries or fresh fruit

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 of any food allergies.

20% gratuity will automatically be added for parties of 8 or more.

AJ's STEAKHOUSE

All Day Dining

STARTERS

Available 11am - 6pm

Lobster Bisque^{GF} 15
hint of brandy

Caesar Salad* 11
*romaine lettuce, AJ's housemade Caesar dressing,
fresh parmesan, croutons, parmesan crisp
with grilled chicken or shrimp 19*

AJ's Wedge Salad^{GF} 12
*iceberg lettuce, Maytag blue cheese, applewood smoked
bacon, pecans, raisins, choice of dressing*

Jumbo Shrimp Cocktail^{GF} 16
AJ's housemade cocktail sauce, lemon

Asian-glazed Beef & Mushroom Skewers 16
Portobello mushrooms, bistro filet tips

CHEF'S FEATURES

All entrees include dinner salad, choice of baked or mashed potatoes, asparagus

Traditional Ham Dinner 25
*cherrywood ham, brown sugar smoked
bacon-bourbon sauce*

12-ounce Prime Rib Au Jus*^{GF} 38

8-oz Filet Mignon*^{GF} 42
demi-glace or De Burgo

Ribeye*^{GF} 50
14-oz USDA Prime, demi-glace

Sea Bass*^{GF} 38
citrus beurre blanc

AJ'S FAVORITES

Baked Rigatoni 22
*creamy marinara, Graziano sausage, mozzarella,
focaccia, dinner salad*

Panko Fried Shrimp* 28
*jumbo shrimp, AJ's housemade cocktail sauce,
dinner salad, choice of baked or mashed potatoes*

AJ's Steak Burger* 18
half-pound burger, bacon, cheddar cheese, steak fries

Prime Rib Sandwich* 18
*shaved prime rib, caramelized onions, provolone,
creamy horseradish, baguette, steak fries*

HOUSEMADE DESSERTS

AJ's Chocolate Fantasy Cake 8
*chocolate cake, chocolate mousse, fudge icing,
Snickers®, whipped cream*

Lemon Blueberry Tart 8

Chocolate Lava Cake 10
vanilla ice cream

Coconut Cream Pie 8
toasted shredded coconut, whipped cream

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