

AJ'S STEAKHOUSE

FATHER'S DAY

DINING

Sunday, June 21 • 4pm – 9pm

ENTRÉE FEATURES

DELUXE TOMAHAWK FOR TWO* 130

56 oz. Bone-in Ribeye, AJ's house salads, baked potatoes, asparagus.

Includes Starter: Stuffed Shrimp, Mango Salsa

RAINBOW TROUT* 50

Whole pan-seared Rainbow Trout, lemon beurre blanc, AJ's house salad, Parmesan risotto with sun-dried tomatoes, asparagus.

Includes Starter: Short Rib Wellington, Slow roasted short ribs, herbs, vegetables, wrapped in a puff pastry dough, demi-glace



AJ's proudly serves **Certified Angus Beef®**; beef raised responsibly by North America's family farmers and ranchers, dedicated to humane animal care and climate-friendly practices.

STEAK TOPPERS & SAUCES 4

Caramelized Onions[©]

Sautéed Mushrooms[©]

Parmesan Crust

Herbed Compound Butter[©]

Béarnaise Sauce[©]

De Burgo Sauce[©]

RARE – very red, cool center

MEDIUM RARE – red, warm center

MEDIUM – pink center

MEDIUM WELL – slightly pink center

WELL – broiled throughout, no pink

FEATURES FROM THE BAR

*Celebrate Dad and savor the flavor of three different bourbons.
A great complement to a char-grilled steak!*

SMOKEY OLD FASHIONED 14

Cedar Ridge Bourbon, Old Fashioned bitters, honey brown sugar simple syrup, Bourbon-soaked cherry, orange peel

AJ'S BOURBON FLIGHT 15

with purchase of the Tomahawk special 10

*Whistlepig 10 Small Batch Rye – 10 year aged
Elijah Craig Toasted Barrel
Four Roses Single Barrel*

[©] | Gluten Free or can be prepared gluten-free. Please ask your server. We take all reasonable precautions to avoid any kind of cross-contamination. We try our best to deliver gluten-friendly products but cannot guarantee all menu items will be 100% gluten-free. Thank you.

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