

# AJ'S STEAKHOUSE

## STARTERS

### Italian Baked Stuffed Mushrooms 14

*Graziano Italian sausage, mozzarella  
Meoimi, Pinot Noir*

### Shrimp Cocktail\*<sup>©</sup> 16

*AJ's house-made cocktail sauce  
Zonin, Prosecco*

### Hand-Breaded Fried Mozzarella 12

*AJ's zesty marinara  
Kim Crawford, Sauvignon Blanc | Zonin, Prosecco*

### Hand-Breaded Flash Fried Calamari 14

*Sweet chili sauce  
Santa Margherita, Pinot Grigio | Corona*

### Steak Bruschetta 16

*Marinated steak tips, fresh mozzarella, Provencal slaw, balsamic reduction  
Bread & Butter, Pinot Noir*

### Crab Cakes 16

*Jumbo lump crab, cajun aioli  
Sonoma Cutrer, Chardonnay*

### AJ's Hand-Breaded Onion Rings 11

*Mumm Cuvee, Napa Sparkling | J Vineyards, Pinot Gris | Busch Light*

## SOUPS & SALADS

*Add chicken, a fillet of salmon, or three sautéed shrimp to any salad for \$10.*

*Dressings: AJ's creamy parmesan, balsamic vinaigrette, blue cheese, Caesar, French, Italian, and ranch.*

### French Onion Soup 10

*Caramelized onions, crouton, smoked provolone, Swiss cheese  
Meoimi, Pinot Noir*

### AJ's Wedge<sup>©</sup> 12

*Iceberg lettuce, blue cheese, applewood smoked bacon, pecans, craisins,  
choice of dressing  
Kim Crawford, Sauvignon Blanc | Chateau Ste. Michelle, Riesling*

### Lobster Bisque<sup>©</sup> 15

*A hint of Brandy  
Kendall Jackson, Chardonnay*

### Caesar Salad\* 11

*Romaine lettuce, AJ's Caesar dressing, fresh Parmesan, croutons,  
Parmesan crisp  
Sonoma Cutrer, Chardonnay | Santa Margherita, Pinot Grigio*

### Southwest Steak Salad 24

*Grilled marinated steak, romaine, arugula, red onions, avocado, grape tomatoes, English cucumber, feta cheese, tortilla strips, choice of dressing  
Alamos, Malbec | Bread & Butter, Pinot Noir*

## CHEF'S FEATURES

*Entrées include an AJ's house side salad and your choice of baked potato, roasted garlic mashed potatoes, or steak fries.*

*Substitute the potato for onion rings, cheesy potatoes, or make the baked potato loaded for \$4.*

*Substitute AJ's house side salad for AJ's wedge side salad, Caesar side salad, or French onion Soup for \$5.*

### AJ's Fried Chicken 26

*Garden slaw, steak fries  
Mumm Cuvee, Napa | Champs de Provence, Rose*

### Grilled, Bourbon Glazed Chicken 26

*AJ's Smokey Old Fashioned*

### Chilean Sea Bass 52\*

*8 oz. sea bass, lemon beurre blanc, Parmesan risotto  
Kim Crawford, Sauvignon Blanc | Sonoma Cutrer, Chardonnay*

### Pan-Seared Salmon Fillet\*<sup>©</sup> 31

*Mango salsa  
Champs de Provence, Rose | Bread & Butter, Pinot Noir  
Sonoma Cutrer, Chardonnay*

### Panko Fried Shrimp 28

*Six shrimp, AJ's cocktail sauce  
Mumm Cuvee, Sparkling | Zonin, Prosecco | Heineken*

## PASTA

*Pasta entrées include an AJ's house side salad and toasted focaccia.*

*Substitute an AJ's wedge side salad, Caesar side salad, or French onion soup for \$5.*

### Chicken Fettuccine 24

*Grilled chicken, house-crafted garlic cream sauce,  
Parmesan cheese, sautéed stick vegetables  
Sonoma Cutrer, Chardonnay*

### Shrimp Fettuccine 32

*Grilled shrimp, house-crafted garlic cream sauce,  
Parmesan cheese, sautéed stick vegetables  
Kendall Jackson, Chardonnay*

### AJ's Signature Baked Rigatoni 22

*Creamy marinara, Graziano Italian sausage, mozzarella cheese  
Alamos, Malbec | Decoy, Merlot*

<sup>©</sup> | Gluten Free or can be prepared gluten-free. Please ask your server. \***Consumer Advisory** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies. All menus are subject to 7% sales tax. A 20% gratuity will automatically be added to large parties of 8 or more. Thank you.

# AJ'S STEAKHOUSE

## STEAKS AND CHOPS

Entrées include an AJ's house side salad and your choice of baked potato, roasted garlic mashed potatoes, or steak fries.  
Upgrade the potato for onion rings, cheesy potatoes, creamy risotto, or make the baked potato loaded for \$4.  
Upgrade AJ's house side salad for AJ's wedge side salad, Caesar side salad, or French onion soup for \$5.



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.

### Filet Mignon\*<sup>©</sup> 41

8 oz., AJ's demi-glace

Decoy, Merlot | Alamos, Cabernet Sauvignon

### Filet De Burgo\*<sup>©</sup> 43

8 oz. filet mignon, white wine garlic herbed cream sauce

Meiomi, Pinot Noir | Cedar Ridge, Whiskey Sour

### Center Cut Ribeye\*<sup>©</sup> 51

14 oz., aged 28 days

Prisoner, Cabernet Sauvignon | Whistle Pig, 10 year Small Batch Rye

### Sirloin\*<sup>©</sup> 36

12 oz.

Franciscan, Cabernet Sauvignon

### Slow-Roasted Prime Rib Au Jus\*<sup>©</sup>

12 oz. 39 / 16 oz. 43 / 22 oz. 56

Alamos, Malbec | Caymus, Cabernet Sauvignon

### Surf & Turf\*<sup>©</sup> 63

8 oz. filet mignon & petite lobster tail

Meiomi, Pinot Noir | Bread & Butter, Pinot Noir

### French-Cut Bone-In Pork Chop\*<sup>©</sup> 30

14 oz., apple chutney

Chateau Ste. Michelle, Riesling | Bread & Butter, Pinot Noir

## STEAK TOPPERS & SAUCES 4

Caramelized Onions<sup>©</sup>

Sautéed Mushrooms<sup>©</sup>

Parmesan Crust

Herbed Compound Butter<sup>©</sup>

Béarnaise Sauce<sup>©</sup>

De Burgo Sauce<sup>©</sup>

RARE – very red, cool center

MEDIUM RARE – red, warm center

MEDIUM – pink center

MEDIUM WELL – slightly pink center

WELL – broiled throughout, no pink

## AJ'S HAND HELDS

### AJ's Burger\* 19

Half-pound steakhouse burger, cheddar cheese, bacon, steak fries  
Alamos, Malbec | Twenty Acres, Cabernet Sauvignon | Pseudo Sue Pale Ale

### Prime Rib Sandwich\* 19

Shaved prime rib, caramelized onions, baguette, provolone,  
creamy horseradish, steak fries  
Franciscan, Cabernet Sauvignon | Easy Eddy IPA

## SIDES

### Loaded Baked Potato<sup>©</sup> 9

Sour cream, butter, shredded cheese, chopped bacon, scallions

### Loaded Roasted Garlic Mashed Potatoes<sup>©</sup> 8

Sour cream, butter, shredded cheese, chopped bacon, scallions

### Roasted Brussels Sprouts<sup>©</sup> 9

Honey cinnamon butter, cranberries, pecans

### Steak Fries 6

### Onion Rings 11

### Cheesy Potatoes 8

### Roasted Asparagus<sup>©</sup> 9

### Parmesan Risotto 8

## SEAFOOD SIDES

### Petite Lobster Tail\*<sup>©</sup> 22

### Five Shrimp Scampi\*<sup>©</sup> 15

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