

AJ'S STEAKHOUSE THANKSGIVING

3-COURSE FIXED PRICE MENU | \$65 PER PERSON*

To celebrate the holiday, the Chefs have created a fabulous 3-course “prix fixe” menu with guests choosing one item from each course.

SOUP, SALAD OR STARTER

Choice of one

Lobster and Corn ChowderⓈ
Lobster bisque with sweet corn

Smoked Gouda, Steak and Poblano Soup
Onion strings

Shrimp Cocktail*Ⓢ
AJ's house-made cocktail sauce

Autumn SaladⓈ
Mixed greens, dried cranberries, pecans, apples, strawberries,
feta cheese, apple cider vinaigrette

Crispy Brussels SproutsⓈ
Finished with hot honey and candied pecans

Butternut Squash Ravioli
Sage brown butter

CHEF'S FEATURES

Choice of one entrée

All entrées, with the exception of the Baked Rigatoni, are served with garlic-herb green beans and carrots, and your choice of roasted garlic mashed potatoes or sweet potato casserole.

Slow-Roasted Turkey Breast*
Apple cider and bourbon glaze, cornbread stuffing,
traditional gravy, house-made citrus-cranberry sauce

Filet Mignon*Ⓢ
8 oz., AJ's demi-glace or classic De Burgo sauce

Slow-Roasted Prime Rib Au Jus*Ⓢ
14 oz.

Center Cut Ribeye*Ⓢ
14 oz., aged 28 days, AJ's demi-glace or classic
De Burgo sauce

Pan-Seared Walleye*
Lightly breaded, citrus sauce, mango salsa

Vegetarian Baked Rigatoni*
Plant-based meat alternative, creamy marinara,
mozzarella cheese

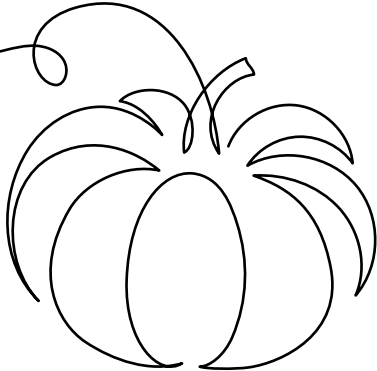
THE GRAND FINALE

Choice of one dessert

Pumpkin Lava Cake
A la Mode

Deep Dish Apple Pie

AJ's Chocolate Fantasy Cake
Devil's food cake, caramel sauce, chocolate mousse



*Per person, tax and service charge are not included. Ⓢ I 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.