

AJ'S STEAKHOUSE

APPETIZERS

AJ's Onion Rings 10

Italian Baked Stuffed Mushrooms* 11

Graziano's Italian sausage, mozzarella

Jumbo Shrimp Cocktail*GF 15

AJ's housemade cocktail sauce

Sautéed Beef Tips*GF 18

Beef tenderloin, spring peas, red wine, creamy horseradish

Spinach & Artichoke Dip 10

Fresh parmesan, toasted pita chips

Hand-Breaded Fried Mozzarella 11

AJ's zesty marinara

Flash Fried Calamari* 14

Sweet chili sauce

SOUPS & SALADS

*Add chicken, fillet of salmon, or three sautéed shrimp to any salad for \$8

AJ's Wedge^{GF} 12

Iceberg lettuce, Maytag blue cheese, applewood bacon, candied walnuts, choice of dressing
Add beef tenderloin tips 10

Caesar Salad 11

Romaine lettuce, AJ's Caesar dressing, fresh parmesan, croutons, parmesan crisp

French Onion Soup 9

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

Lobster Bisque*GF 10

Flavored with a hint of brandy

Dressings

AJ's Creamy Parmesan, Balsamic Vinaigrette, Blue Cheese, Caesar, French, Golden Italian, and Ranch

STEAKS & CHOPS

Entrées include side house salad, choice of baked potato, loaded smashed redskin potatoes, or roasted garlic mashed potatoes. Substitute AJ's wedge side salad, Caesar side salad, French onion soup for \$5, or lobster bisque for \$6.

Filet Mignon*GF 40

8-ounce, AJ's demi-glacé

Ribeye*GF 45

14-ounce USDA Prime, expertly trimmed

New York Strip*GF 45

14-ounce USDA Prime, chimichurri

Filet De Burgo*GF 42

8-ounce filet mignon, white wine garlic herb cream sauce

Slow-roasted Prime Rib Au Jus*GF

Available Fridays – Sundays.

12-ounce **38**

16-ounce **42**

Sirloin*GF 35

12-ounce USDA Prime, sautéed mushrooms & onions

Applewood Smoked

Bone-in Iowa Pork Chop*GF 28

12-ounce, cherry gastrique

GF | Gluten Free or can be prepared gluten-free. Please ask your server.

RARE Very Red, Cool Center

MEDIUM WELL Slightly Pink Center

MEDIUM RARE Red, Warm Center

WELL Broiled Throughout, No Pink

MEDIUM Pink Center

TOPPERS & SAUCES 4

Argentinean Chimichurri ^{GF}

Béarnaise ^{GF}

Blue Cheese Crust

Caramelized Onions ^{GF}

De Burgo Sauce ^{GF}

Herbed Steak Butter ^{GF}

Parmesan Crust

Sautéed Mushrooms ^{GF}

AJ'S STEAKHOUSE

PASTA

Pasta entrées include a side house salad and toasted focaccia. Substitute an AJ's wedge side salad, Caesar side salad, French onion soup for \$5, or lobster bisque for \$6.

Chicken Fettuccine* 24

House-crafted garlic cream sauce, parmesan cheese

Shrimp Fettuccine* 32

Chicken Parmesan* 25

Breaded chicken breast, marinara, mozzarella, fettuccine, parmesan

AJ's Signature Baked Rigatoni* 22

Creamy marinara sauce, Graziano's Italian sausage, mozzarella cheese

Beef Stroganoff* 25

Tenderloin, egg noodles, mushrooms, sour cream

Mushroom Ravioli* 22

Prosciutto, garlic cream sauce, spring peas, parmesan

Add chicken, shrimp, or fillet of salmon 8

CHEF'S FEATURES

Entrées include side house salad, choice of baked potato, loaded smashed redskin potatoes, or roasted garlic mashed potatoes. Substitute AJ's wedge side salad, Caesar side salad, French onion soup for \$5, or lobster bisque for \$6.

AJ's Fried Chicken*^G 24

Steak fries, garden slaw

Citrus Salmon*^{GF} 29

Seared salmon fillet, citrus salsa

Panko Fried Shrimp* 26

Six jumbo shrimp, AJ's cocktail sauce

Lobster Tails* 60

Two 4-ounce lobster tails, herbed butter



View our **wine, cocktail, and dessert menus**, by scanning the QR code with your phone camera.

AJ'S SPECIALTIES

AJ's Prime Steak Burger* 18

Half pound burger – house blend brisket, tenderloin, and chuck, cheddar cheese, bourbon-bacon sweet onion jam, steak fries

Bacon Wrapped Meatloaf* 20

House blend brisket, beef tenderloin, and chuck, applewood bacon, zesty cinnamon ketchup, crispy onions, garlic mashed potatoes

Prime Rib Sandwich* 16

Shaved Prime rib, baguette, caramelized onions, provolone, creamy horseradish, steak fries

SIDES

Balsamic Roasted Asparagus ^{GF} 9

Roasted Brussels Sprouts ^{GF} 9

Creamed Spinach ^{GF} 8

Steak Fries 5

Four Cheese Macaroni 8

Steakhouse Mushrooms ^{GF} 9

Loaded Baked Potato ^{GF} 9

SEAFOOD SIDES

Five Shrimp Scampi*^{GF} 10

Petite Lobster Tail^{GF} 22

* 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.

We have gift certificates available.

Please ask your server or hostess for details.