

# AJ's STEAKHOUSE

## Happy Holidays

### STARTERS

*Choose one*

#### Jumbo Shrimp Cocktail<sup>GF</sup>

*AJ's housemade cocktail sauce*

#### Smoked Gouda Fondue

*meatballs, fresh vegetables, pretzel bread*

#### Meat & Cheese Charcuterie Board\*

*prosciutto, capicola, Prairie Breeze artisan cheddar, bourbon-pecan chevre roll, olives, pickled honeydew, Granny Smith apple*

#### Lobster Bisque<sup>GF</sup>

*flavored with a hint of brandy*

#### Caesar Salad\*

*romaine lettuce, AJ's Caesar dressing, fresh parmesan, croutons, parmesan crisp*

### CHEF'S FEATURES

*Choose one*

*Served with mashed or baked potato, asparagus, and green-topped carrots*

#### Slow-roasted Prime Rib Au Jus\*<sup>GF</sup>

*14-ounce, garlic herb rub, creamy horseradish*

#### Filet Mignon\*<sup>GF</sup>

*8-ounce, AJ's demi-glace, onion strings  
add lump crab and bearnaise sauce \$15*

#### AJ's Traditional Holiday Dinner\*

*cherry-glazed ham, bourbon brown sugar turkey breast, stuffing, homemade gravy*

#### Salmon Oscar\*<sup>GF</sup>

*seared salmon, lump crab, béarnaise sauce*

#### Grilled Portobello Mushroom<sup>GF</sup>

*white cheddar grits, Boursin cheese, roasted red pepper*

### DESSERT

*Choose one*

#### Flourless Chocolate Christmas Torte<sup>GF</sup>

*raspberry coulis*

#### Pecan Pie

*bourbon, whipped cream*

#### Eggnog Cheesecake

*butterscotch sauce, whipped cream*

#### Millionaire Sundae

*shortbread, caramel, chocolate, sea salt, vanilla gelato*

**\$55 per person / / \$18 per child 11 and under**

**\*Consumer Advisory** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

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

Please notify your server of any food allergies.

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