

AJ'S STEAKHOUSE

Happy Holidays

STARTERS

Choose one

Jumbo Shrimp Cocktail^{GF}

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^{GF}

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*^{GF}

14-ounce, garlic herb rub, creamy horseradish

Filet Mignon*^{GF}

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*^{GF}

seared salmon, lump crab, béarnaise sauce

Grilled Portobello Mushroom^{GF}

white cheddar grits, Boursin cheese, roasted red pepper

DESSERT

Choose one

Flourless Chocolate Christmas Torte^{GF}

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.