

# AJ'S STEAKHOUSE

## Happy Holidays

11AM – 8PM

### STARTERS

CHOOSE ONE

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

*AJ's housemade cocktail sauce, lemon*

#### Caesar Salad\*

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

#### Antipasto Trio

*prosciutto-wrapped melon, caprese salad, olive tapenade crostini\**

#### Potato Croquette

*braised beef, smoked gouda cream*

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

*hint of brandy*

### CHEF'S FEATURES

CHOOSE ONE

*entrees, with the exception of cheese tortellini, are served with mashed or baked potato, green beans, carrots, red peppers and onions*

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

*14 oz. garlic-herb rub, creamy horseradish*

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

*8 oz. beef tenderloin, AJ's demi-glace, onion strings  
available Oscar style – with lump crab, asparagus  
and béarnaise sauce for an additional \$15*

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

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

#### Seared Sea Bass<sup>GF</sup>

*champagne cream*

#### Cheese Tortellini

*ricotta filling, sundried tomatoes, asparagus, light garlic cream*

### DESSERT

Choose one

#### Chocolate Lava Cake

*raspberry coulis, vanilla ice cream*

#### Deep Dish Apple Pie

*whipped cream*

#### Eggnog Cheesecake

*butterscotch sauce, whipped cream*

#### Chocolate Peppermint Cake

*devil's food cake, peppermint icing*

**\$60 per person | \$19 children under 11**

**\*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. Subject to 7% sales tax. 20% gratuity will automatically be added for parties of 8 or more.