



AJ'S STEAKHOUSE

HAPPY HOLIDAYS

Wednesday, December 25, 2024 • 11AM – 8PM

3-COURSE FIXED PRICE MENU

To celebrate the holidays, the Chefs have created a fabulous 3-course prix fixe menu where guests choose one item from each course.

STARTERS

Choose one

Shrimp Cocktail*[©]

AJ's cocktail sauce

Lobster Bisque[©]

Hint of brandy

Bourbon-glazed Pork Belly

Brussels sprouts slaw, craisins, apples, smoked Gouda

Holiday Salad[©]

Mixed greens, grape tomatoes, dried cranberries, candied pecans, raspberry balsamic vinaigrette

Mediterranean Trio

Goat cheese-stuffed Peppadew[®] peppers, mini Caprese salad, olive tapenade crostini

CHEF'S FEATURES

Choose one

Entrées with the exception of Blackened Mahi Mahi and Mushroom Ravioli, are served with mashed or baked potato, green beans, carrots, red peppers and onions

AJ's Traditional Holiday Dinner*

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

Blackened Mahi Mahi[©]

Coconut rice, ribbon vegetables, mango salsa

Slow Roasted Prime Rib Au Jus*[©]

14 oz. garlic herb rub, creamy horseradish

Mushroom Ravioli[©]

Grilled plant-based "steak", debugo sauce

Filet Mignon*

8 oz. beef tenderloin, AJ's demi-glace, onion strings

DESSERT

Choose one

Chocolate Lava Cake[©]

Raspberry coulis, vanilla ice cream

Eggnog Cheesecake

Butterscotch sauce, whipped cream

Deep Dish Apple Pie

Whipped cream

Chocolate Peppermint Cake

Devil's food cake, peppermint icing

\$65 PER PERSON

TAX AND SERVICE CHARGE ARE NOT INCLUDED

© Gluten Free or can be prepared gluten free. [©] Vegetarian. Please ask your catering manager. ***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. All menus are subject to 7% sales tax. 20% gratuity will automatically be added to parties of 8 or more.