



AJ's STEAKHOUSE

HAPPY HOLIDAYS

Thursday, December 25, 2025 • 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.

SOUP, SALAD OR STARTER

Choose one

Panko Fried Shrimp

Sweet chili, and AJ's cocktail sauce

Lobster Bisque[©]

Hint of brandy

Steak Bruschetta

Marinated flank steak, fresh mozzarella,
Provençal slaw, balsamic reduction

Holiday Salad[©]

Mixed greens, grape tomatoes, sun-dried
cranberries, candied pecans, mandarin oranges,
cucumbers, raspberry vinaigrette

Candied Brussels Sprouts

Gastrique-soaked Brussels sprouts, deep fried, sun-dried cranberries, bacon

CHEF'S FEATURES

Choose one

Entrées, with the exception of Pasta Primavera and Pan Seared Sea Bass, are served with
mashed or baked potato, green beans with applewood smoked bacon and onions

AJ's Traditional Holiday Dinner*

Applewood smoked turkey, blackberry-glazed
ham, cornbread stuffing, turkey gravy

Sea Bass

Pan-seared Sea Bass, saffron risotto,
lemon beurre blanc

AJ's Slow Roasted Prime Rib Au Jus*[©]

14 oz. slow-roasted prime rib

Pasta Primavera

Fresh vegetables, angel hair pasta, lemon
butter sauce

Filet Mignon*[©]

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

DESSERT

Choose one

Chocolate Lava Cake[©]

Raspberry coulis, vanilla ice cream

Peppermint Oreo Cheesecake

Whipped cream, chocolate sauce

Cranberry Bread Pudding

Vanilla ice cream, bourbon sauce

\$65 PER PERSON

TAX AND SERVICE CHARGE ARE NOT INCLUDED

© Gluten Free or can be prepared gluten free. ① Vegetarian. Please ask your server. *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% service charge is added to all large parties of 8 or more. Gratuity is not included on groups fewer than eight.