# AJ's STEAKHOUSE

# Christmas

## 3-COURSE FIXED PRICE MENU | $65 PER PERSON*

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

## FIRST COURSE

Choice of one first course

Jumbo Baked-Stuffed Shrimp, Asian Slaw

Short Rib Wellington
Braised beef short ribs wrapped in flaky pastry with feta cheese, topped with crispy fried leeks, sweet chili drizzle

AJ's Classic Lobster Bisque Ⓖ
Hint of brandy

Bourbon-Glazed Pork Belly Ⓖ
Bourbon glaze, melted Gouda cheese, mango slaw

Holiday Salad Ⓖ
Mixed field greens, English cucumbers, grape tomatoes, candied pecans, feta cheese, and dried cranberries, apple cider vinaigrette

## DESSERTS

Choice of one dessert

Chocolate Lava Cake
Warm, molten chocolate cake, vanilla bean ice cream

Warm Holiday Bread Pudding

Eggnog Cheesecake
Spiced holiday cheesecake, graham cracker crust

Chocolate Peppermint Cake
Chocolate layers infused with cool peppermint

## ENTRÉES

Choice of one entrée

All entrées are accompanied by fresh green beans, brown sugar-glazed carrots and pecans, with your choice of: garlic mashed potatoes, or citrus-glazed candied sweet potatoes

Traditional Holiday Duet*
Honey-lemon bourbon glazed ham and slow-roasted turkey breast, cornbread stuffing, orange-cranberry relish, turkey gravy

Slow-Roasted Prime Rib Au Jus* Ⓖ
14 oz., horseradish

Filet Mignon* Ⓖ
8 oz., AJ's demi-glace or classic De Burgo sauce

Sirloin & Shrimp Surf & Turf* Ⓖ
12 oz.

Blackened Mahi-Mahi* Ⓖ
Pan-seared with Cajun spices, fruit salsa

Holiday Vegetarian Harvest Bowl Ⓖ
Wild rice pilaf, sweet potatoes, green beans, julienned carrots, dried cranberries, and crispy Brussels sprouts, warm apple cider vinaigrette



*Per person, tax and service charge are not included. Ⓖ | Gluten Free or can be prepared gluten-free. Please ask your server.
***Consumer Advisory** Consuming raw or undercooked 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. A 20% gratuity will automatically be added to large parties of 8 or more. Thank you.