AJ'S STEAKHOUSE

APPETIZERS

AJ's Onion Rings 9

Baked Italian Stuffed Mushrooms 12

Graziano Italian sausage, mozzarella

Jumbo Shrimp Cocktail 6 15

AJ's housemade cocktail sauce

Pan-Seared Beef Tenderloin Tips*GF 18

green beans, cherry tomatoes, red wine demi-glace, creamy horseradish

Spinach & Artichoke Dip 10

fresh parmesan, toasted pita chips

Hand-Breaded Fried Mozzarella 12

AJ's zesty marinara

Flash Fried Calamari 12

sweet chili sauce

SOUPS & SALADS

Add chicken, fillet of salmon, or three sautéed shrimp to any salad for \$8

AJ's Wedge^{GF} 12

iceberg lettuce, Maytag blue cheese, applewood bacon, candied walnuts, choice of dressing Add beef tenderloin tips* 10

Caesar Salad* 11

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

French Onion Soup 9

caramelized onions, rich broth, croutons, smoked provolone & Swiss cheeses

Lobster Bisque GF 11

flavored with a hint of brandy

Dressings

AJ's Creamy Parmesan, Balsamic Vinaigrette, Blue Cheese, Caesar*, French, Italian, and Ranch

STEAKS & CHOPS

Entrées include house side salad, choice of baked potato or roasted garlic mashed potatoes. Make baked potato loaded for \$4. Substitute AJ's wedge side salad, Caesar side salad, French onion soup for \$5, or lobster bisque for \$6.

Filet Mignon* GF 40

8-ounce, AJ's demi-glace

Filet De Burgo*GF 42

8-ounce filet mignon, white wine garlic cream sauce

Ribeye*GF 45

14-ounce USDA Prime

Porterhouse*GF 49

20-ounce, AJ's demi-glace

New York Strip* 45

12-ounce USDA Prime, AJ's demi-glace

RARE Very Red, Cool Center MEDIUM RARE Red, Warm Center MEDIUM Pink Center

MEDIUM WELL Slightly Pink Center WELL Broiled Throughout, No Pink

Sirloin*gF 35

12-ounce USDA Prime, sautéed mushrooms & onions

Slow-roasted Prime Rib Au Jus* GF

Available Friday – Sunday

12-ounce **38**

16-ounce **42**

22-ounce **55**

AJ's Trio De Burgo* 65

8-ounce filet mignon, grilled chicken, three sautéed shrimp, white wine garlic cream sauce

Bone-in Iowa Pork Chop* 30

housemade sweet heat rub, sherry sauce

TOPPERS & SAUCES 4

Béarnaise Sauce GF Maytag Blue Cheese Crust

De Burgo Sauce GF Parmesan Crust

Caramelized Onions GF Sautéed Mushrooms GF

Herbed Compound Butter GF Sautéed Peppers GF

AJ'S STEAKHOUSE

PASTA

Pasta entrées include a house side salad and toasted focaccia. Substitute an AJ's wedge side salad, Caesar side salad, French onion soup for \$5, or lobster bisque for \$6.

Chicken Fettuccine 24

grilled chicken, house-crafted garlic cream sauce, parmesan cheese, sautéed stick vegetables

Shrimp Fettuccine 32

Chicken Parmesan 25

breaded chicken breast, marinara, mozzarella, fettuccine, parmesan

AJ's Signature Baked Rigatoni 22

creamy marinara sauce, Graziano Italian sausage, mozzarella cheese

Beef Stroganoff* 25

tenderloin, egg noodles, mushrooms, sour cream

Butternut Squash Ravioli 22

fresh sage, cherry tomatoes, house-crafted garlic cream sauce, brown butter

Lobster White Cheddar Mac 26

cold water lobster tail, white cheddar, lobster bisque, smoked paprika, breadcrumbs

CHEF'S FEATURES

Entrées include house side salad, choice of baked potato or roasted garlic mashed potatoes. Substitute an AJ's wedge side salad, Caesar side salad, French onion soup for \$5, or lobster bisque for \$6.

AJ's Fried Chicken 24

steak fries, garden slaw

Seared Salmon* 31

roasted fennel dill cream sauce

Panko Fried Shrimp 28

six jumbo shrimp, AJ's cocktail sauce

We have gift certificates available. Please ask your server or hostess for details.

AJ's SPECIALTIES

AJ's Steak Burger* 18

half-pound burger – house blend brisket, tenderloin, and chuck, cheddar cheese, bourbon bacon sweet onion jam, steak fries

Mushroom & Swiss Burger* 18

Prime Rib Sandwich* 18

shaved Prime rib, baguette, caramelized onions, provolone, creamy horseradish, steak fries

SIDES

Balsamic Roasted Asparagus GF 9

Loaded Baked Potato GF 9

Loaded Garlic Mashed Potatoes 8

Roasted Brussels Sprouts GF 9

honey cinnamon butter, cranberries, candied walnuts

Sautéed Green Beans & Bacon GF 9

Steak Fries 6

White Cheddar Mac & Cheese 9

SEAFOOD SIDES

Five Shrimp Scampi GF 15

Petite Lobster Tail GF 22

GF | Gluten Free or can be prepared gluten-free. 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

20% gratuity will automatically be added for parties of 8 or more.

