

# AJ'S STEAKHOUSE

## 3-COURSE DINNER

**\$25 PER PERSON**

*Price does not include tax or gratuity. Dine-in only*

### FIRST COURSE

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Choose one

#### **AJ's House Salad** <sup>GF</sup>

*iceberg, romaine, cucumber, grape tomatoes, red onion, cheddar jack cheese*

#### **AJ's Caesar Salad**\*

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

#### **French Onion Soup**

*caramelized onions, rich broth, crouton, smoked provolone & Swiss cheeses*

#### **Spinach & Artichoke Dip**

*fresh parmesan, toasted pita chips*

### SECOND COURSE

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Choose one

#### **AJ's Fried Chicken**

*steak fries, garden slaw*

#### **AJ's Signature Baked Rigatoni**

*creamy marinara, Graziano Italian sausage, mozzarella*

#### **Beef Stroganoff**\*

*tenderloin, egg noodles, button mushrooms, sour cream*

#### **Seared Salmon** <sup>GF\*</sup>

*roasted fennel dill cream sauce, mashed potatoes, asparagus*

#### **Prime Rib Sandwich**\*

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

### THIRD COURSE

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Choose one

#### **AJ's Chocolate Fantasy Cake**

*chocolate cake, chocolate mousse, Snickers® candy bar pieces, whipped cream*

#### **Citrus Crème Brulee** <sup>GF</sup>

*fresh custard, orange zest, caramelized sugar*

#### **Bananas Foster Cake**

*banana pudding buttercream, rum caramel sauce, bananas*

**AJ'S FULL DINNER MENU IS ALSO AVAILABLE.**

**\*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.

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