AJ's STEAKHOUSE

PREMIER DINNER MENU // $95 PER GUEST

WELCOME ‖ Sparkling Wine Toast

APPETIZERS ‖ HOST TO PRESELECT THREE

Served family style

Hand-Breaded Fried Mozzarella
AJ's zesty marinara

Italian Baked Stuffed Mushrooms
Graziano Italian sausage, mozzarella

Sweet Heat, Bourbon Glazed Steak Tips*

Mini Crab Cakes
remoulade

Flash Fried Calamari
sweet chili sauce

AJ's Onion Rings

Shrimp Cocktail GF
based on 3 shrimp per person

ENTRÉES

HOST TO PRESELECT ONE ENTRÉE OPTION FOR THE ENTIRE GROUP, OR PROVIDE A SPECIFIC PRE-ORDER OF THREE ENTREES 72 HOURS IN ADVANCE.

Entrées include baked potato and asparagus. Steaks prepared medium, served with demi-glace. Vegetarian entrees are available upon request.

Trio De Burgo* GF
8 oz. filet mignon, grilled chicken breast, three grilled shrimp, topped with garlic herbed cream sauce

Premier Surf & Turf* GF
8 oz. filet mignon & petite lobster tail

Filet Mignon & Crab Cake

Twin Petite Lobster Tails GF
drawn butter, lemon

From the Sea
petite lobster tail, crab cake, three shrimp scampi

SOUP & SALADS ‖ HOST TO PRESELECT ONE

AJ's House Salad GF
garden greens, cucumbers, red onions, tomatoes, Parmesan, pepperoncinis, wonton strips, creamy Parmesan dressing

Caesar Salad
romaine lettuce, AJ's Caesar dressing, fresh Parmesan, croutons, Parmesan crisp

Wedge Salad GF
iceberg lettuce, blue cheese crumbles, pecans, craisins, applewood smoked bacon, blue cheese dressing

Lobster Bisque
flavored with a hint of brandy

DESSERTS ‖ HOST TO PRESELECT ONE

AJ's Chocolate Fantasy Cake
rich chocolate cake, chocolate mousse, Snickers® candy bar pieces, whipped cream

NY Style Cheesecake
mixed berry coulis

Chocolate Lava Cake & Vanilla Ice Cream GF

GF | Gluten Free or can be prepared gluten-free. 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 catering manager of any food allergies.
All menus are subject to 7% sales tax and 23% gratuity.