AJ's STEAKHOUSE

RESERVE DINNER MENU // $75 PER GUEST

APPETIZERS | HOST TO PRESELECT TWO

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

Shrimp Cocktail GF
based on 3 shrimp per person

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

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

ENTRÉES

HOST TO PRESELECT ANY THREE ENTRÉE OPTIONS, FROM WHICH GUESTS CAN CHOOSE ONE AT THE TIME OF DINING.

Entrées include baked potato and asparagus. Steaks prepared medium, with demi-glace.

Vegetarian entrees are available upon request, please speak with your Catering Manager.

BEEF & CHOPS

8 oz. Filet Mignon* GF

14 oz. Slow-roasted Prime Rib Au Jus* GF

Center Cut Boneless Pork Chop* GF
apple chutney or bourbon bacon glaze

SEAFOOD

Seared, Sweet Heat Rubbed Salmon Fillet*
mango salsa

Teriyaki Glazed Salmon Fillet*

Panko Fried Shrimp
six jumbo shrimp, AJ's cocktail sauce

CHICKEN

Chicken Marsala GF
pan-seared, Marsala wine, sautéed mushrooms

Grilled, Bourbon Glazed Chicken

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.