

STEAKHOUSE NIGHT

MENU

Appetizers

French Onion Soup

Herbed Garlic Croutons, Provolone, Swiss, and Parmesan

Seared Tuna

Mango Togarashi Cabbage Slaw, Wasabi Cream, Black Garlic Teriyaki, Pickled Ginger and Rice Crackers

Pimento Cheese

Aged Cheddar, Smoked Gouda, Pimientos, Pickled Red Onions served with Crackers and Celery

Crispy Brussels Sprouts

Smoked Black Pepper, Parmesan, and Black Garlic Aioli

Oysters on the Half Shell

Cocktail Sauce, Horseradish and Champagne Mignonnette

Salads

Caesar Salad

Traditional Caesar Dressing, Parmesan, and Garlic Herb Croutons

House Salad

Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Balsamic Vinaigrette, and Garlic Herb Croutons

Cobb Salad

Smoked Bacon, Tomatoes, Blue Cheese, Avocado, Hard Boiled Eggs and Buttermilk Dressing

Shareable Sides

Serves 2-3 Guests

Three Cheese Macaroni and Cheese

Mashed Yukon Gold Potatoes

Jumbo Baked Potato with Sour Cream and Butter

Asparagus with Sweetie Drop Peppers

Mexican Street Style Corn with Queso Fresco and Tajin

Garlic Buttered Parisian Carrots

Entrees

Black Garlic Braised Beef Short

Rib "Osso Bucco"

Stewed San Marzano Tomatoes and Gremolata

Grilled 6oz Filet

Lump Crab, Hollandaise and Red Wine Syrup

Achiote Marinated 8oz N.Y. Strip

Salsa Verde, Ancho Agave Emulsion and Candied Corn and Jalapeno Relish

Slow Roasted Prime Rib

12oz Cut, Au Jus and Horseradish Sauce

Sauteed Chicken Breast



With Lemon Caper Butter Sauce

Bucatinni

Roasted Peppers, Zucchini, Mushrooms, White Wine, Garlic and Butter

Seared Sea Bass

Oil Cured Olives, Heirloom Tomatoes, Artichokes, Saffron Lobster Broth and Parsley Aioli

 Made Without Gluten  Vegetarian

The Lounge

at Garment Factory Events