

STEVENS'

STEAKHOUSE

APPETIZERS

STEVENS' SAMPLER

pick any three appetizers, save \$3

BLUE POINT OYSTERS

\$17/\$32 raw. horseradish. cocktail. tabasco. lemon • gf

LOBSTER MAC

\$15 lobster. cavatappi. 3 cheese blend. bread crumbs

FLAT IRON

\$16 USDA PRIME. organic greens. blue cheese crumbles. balsamic vinegar reduction • gf

LAMB CHOPS

\$15 sesame seed crust. garlic aioli. balsamic reduction • gf

TUNA TARTARE

\$16 #1 sushi grade. cilantro. onion. tomato. avocado • gf

CRAB AVOCADO TOWER

\$16 lump crab meat. avocado. mango salsa. tortilla chips

SHRIMP COCKTAIL

\$15 four jumbo shrimp. horseradish cocktail • gf

FILET SLIDERS

\$19 four golden buns. tenderloin. horseradish cream.

PORTOBELLO QUESADILLA

\$10 red wine portobellos. mozzarella. guacamole. salsa

BUFFALO CAULIFLOWER

\$10 fried. spicy buffalo sauce. parmesan peppercorn ranch

STEVENS' CAPRESE

\$10 fresh mozzarella. tomato. basil. kalamata. balsamic reduction. pita

SCALLOPS

\$16 two jumbo scallops. bacon. corn puree • gf

BLACK & BLUE TUNA

\$15 #1 sushi grade. wasabi • gf

COCONUT SHRIMP

\$16 four jumbo shrimp. sweet & sour. coconut milk

CALAMARI

\$12 fried OR grilled

SALADS & SOUPS

CRAB BRIE SOUP

\$9 our signature. blue crab. brie cheese

CHEF'S SOUP OF THE DAY

\$6 always homemade

HOUSE SALAD

\$6 iceberg. carrot. tomato. cucumber. red onion • gf

WEDGE

\$8 iceberg. tomato. cucumber. bacon. blue cheese • gf

STEVENS'

\$9 organic greens. granny smith apple. blue cheese. candied walnut. dry sherry vinaigrette • gf

CAPRESE

\$10 fresh mozzarella. tomato. spring mix. parmesan. balsamic vinaigrette • gf

CAESAR

\$7 romaine. parmesan. cajun croutons. add anchovies \$2

BEET SALAD

\$9 arugula. goat cheese. blood orange vinaigrette • gf

AHI TUNA SALAD

\$16 #1 sushi grade. organic greens. sesame seed crust. sesame vinaigrette. balsamic vinegar reduction. sriracha • gf

PEPPER STEAK & TOMATO

\$18 peppercorn crusted prime flat iron. romaine. tomato. cucumber. blue cheese crumbles. balsamic vinaigrette • gf

SIDE DISHES

new orleans smashed \$5

au gratin \$7

baked potato \$5

roasted vegetables \$6

steak fries \$5

sweet potato fries \$5

wild rice blend \$5

grilled asparagus \$8

broccoli & garlic \$7

garlic spinach \$6

creamed spinach \$7

green beans almondine \$7

mushrooms & onions \$7

portobello mushrooms \$7

button mushrooms \$6

STEAKS & CHOPS

served with choice of side

all of our steaks are simply seasoned with salt and pepper. add any sauce or topping to your steak for \$1 each. blue cheese, peppercorn, horseradish, garlic, blackening, parmesan, bearnaise, pommery butter, horseradish cream, maple butter.

8OZ FILET MIGNON

\$39 certified angus beef

16OZ BONE-IN KANSAS CITY STRIP

\$41 certified angus beef

20OZ BONE-IN RIBEYE

\$46 "cowboy" cut. certified angus beef

BEEF WELLINGTON

\$41 8oz filet mignon. puff pastry. duxelles sauce

BACON WRAPPED FILET MIGNON

\$41 8oz filet mignon. bacon wrapped. whipped maple butter

TENDERLOIN TRIO

\$28 three 3oz filet medallions. choice of 3 crusts or sauces.

STEAK KABOB

\$30 three 3oz filet medallions. roasted vegetables. wild rice. teriyaki glaze

14OZ TOMAHAWK PORK CHOP

\$26 true-bridge brand. 100% natural. raised on midwest family farms

10OZ LAMB CHOPS

\$31 sesame seed crust. balsamic reduction. garlic aioli
*mint jelly available up request

SEAFOOD

AHI TUNA

\$30 #1 sushi grade • gf

RED SNAPPER

\$25 hazelnut crust. pommery butter

SALMON

\$24 grilled. lemon • gf

LESLIE'S SALMON

\$26 lightly blackened. mango salsa. garlic spinach • gf

SEAFOOD PAPPARDELLE

\$30 jumbo scallops. jumbo shrimp. lobster cream . pappardelle noodles

BREADED SHRIMP

\$26 fried. cocktail sauce. coleslaw

SHRIMP SCAMPI

\$25 spaghetti. shrimp. broccoli. red pepper flakes. white wine & garlic

SCALLOPS

\$31 4 jumbo scallops • gf

FAVORITES

LINDSAY'S PASTA

\$14 spaghetti. fresh vegetables. red wine marinara

BRAISED BEEF RAVIOLI

\$26 mushroom cream. parmesan

BOLOGNESE

\$17 spaghetti. ground beef. carrot. tomato. parmesan

WHISKEY RIBS

\$23 slow roasted. whiskey bbq • gf

CHICKEN N' RIBS

\$24 1/2 slab whiskey ribs. 1/4 steve's fried chicken

BOURBON CHERRY SHORT RIB

\$27 boneless. braised. bourbon cherry reduction • gf

STUFFED CHICKEN

\$19 bone-in. goat cheese. spinach. goat cheese cream • gf

CHICKEN PICCATA

\$18 spaghetti. artichoke. spinach. capers. lemon & white wine

BLACKENED CHICKEN

\$20 bone-in. mango salsa. garlic spinach • gf

STEVE'S FRIED CHICKEN

\$19 1/2 a bird. yellow gravy. coleslaw

