

STERLING STEAKHOUSE

PREMIUM SEAFOOD AND CHOP HOUSE

Cover Charge \$A25 per person

APPETIZERS

Black Tiger Prawn and Papaya Salpicon
Mustard Seed Aioli

Carpaccio of Beef Tenderloin, Parmesan Streams*
Extra Virgin Olive Oil

Mediterranean-Style Spiny Lobster Cake, Tarragon Foam
Cured Olives, Grilled Asparagus

SOUPS AND SALAD

Shrimp and Pancetta Bisque
Chickpea Croutons

Black and Blue Onion Soup
Fresh Thyme, Jack Daniels, Roquefort Crust

The Grill Salad, Grape-Balsamic Dressing
Mesclun Greens, Roasted Bell Peppers, Hass Avocado

SEAFOOD

Pan-Roasted Chilean Sea Bass, Champagne Mousseline*
Leeks and Mushroom Ragout

Grilled Tiger Prawns in Whiskey, Chili and Garlic Marinade
Fried Onion Rice

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STEAKS AND CHOPS

Featuring the Finest Center Cuts from Sterling Silver Corn Fed Beef

New York Strip*
Traditional Thick Cut Sirloin - 12 Ounces

Kansas City Strip*
Traditional Bone-in Sirloin - 16 Ounces

Rib-Eye*
Rich with Heavy Marbling - 14 Ounces

Filet Mignon*
Classic, Tender and Delicate
Princess Cut - 8 Ounces
Sterling Cut - 10 Ounces

Porterhouse*
The Best of Filet and Sirloin Grilled on the Bone - 22 Ounces

New Zealand Double Lamb Chops*
Rosemary Essence

Sterling Silver Pork Chop*
Red Wine Jus and Caramelized Apples

Served with Choice of Potato and Garden Fresh Vegetables
Loaded Baked Idaho Potato
Garlic and Herb French Fries
Red Skin Mashed Potatoes
Grilled Asparagus
Creamed Spinach
Sautéed Wild Mushrooms

DESSERTS

Raspberry Crème Brulée
Sugar Cane Crust

Lemon Meringue Pudding Tart
Macadamia Nut Shortbread, White Chocolate Tuile

Seven Layer S’mores Stack
Graham Cracker, Marshmallow, Milk Chocolate

Caramel Cheesecake Parfait
Candied Pineapple, Coconut Madeleine