

SAMPLE MENU - prices and menu offerings are subject to change

Sterling Steakhouse

premium seafood and chop house

Cover Charge \$39 per person

Dinner includes one main course. Please enjoy any additional mains for \$10 each.

Appetizers

Black Tiger Prawn and Papaya Salpicon

mustard seed aioli

Hand-Cut Beef Filet Tartare*

plancha sear, fried quail egg, smoky dressing, crispy polenta sticks

Seared Jumbo Sea Scallops, Salmon Caviar, Herb Beurre Blanc*

wilted fennel and leeks

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, avocado

Seafood

Chilean Sea Bass and Brioche-Breaded King Prawns*

leek and mushroom ragout, champagne mousseline

Grilled Tiger Prawns in Whiskey, Chili and Garlic Marinade

fried onion rice

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

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Steaks and Chops

featuring the finest cuts from premium corn fed beef

New York Strip*

traditional thick cut sirloin - 11 oz., 310 grams

Kansas City Strip*

traditional bone-in sirloin - 14 oz., 400 grams

Rib-Eye*

rich with heavy marbling - 14 oz., 400 grams

Filet Mignon*

classic, tender and delicate
princess cut - 7 oz., 200 grams

Porterhouse*

the best of filet and sirloin
grilled on the bone - 20 oz., 565 grams

New Zealand Double Lamb Chops*

rosemary essence - 9 oz., 255 grams

Madeira-Glazed Wisconsin Veal Chop*

finest herbs - 12 oz., 340 grams

Sterling Steakhouse "Surf & Turf"*

(please enjoy for an additional \$10 per serving)
filet mignon 7 oz., maine lobster tail 6-7 oz.
drawn butter, choice of sauce and sides

Served with choice of potato and garden fresh vegetables

loaded baked potato, garlic & herb french fries, redskin mashed potatoes,
grilled asparagus, creamed spinach, sautéed wild mushrooms

Alaska Menu

offered with additional charges below

King Salmon* garlic spinach, charred asparagus, lemon \$10

Alaska Crab Cake spicy remoulade \$10

Whole Roasted Prime Rib of Beef* choice of sides and sauces

12 oz Queen's Cut \$10 18 oz King's Cut \$15

Desserts

Apple & Rhubarb Cobbler (gf)

blueberry drizzle, vanilla ice cream

Salted Caramel Crème Brulée

Cheesecake

vanilla cream, honeycomb

Triple Chocolate Treasure

dark chocolate mousse, orange crèmeux,
hazelnut filling, blonde brownie crust,
golden chocolate macaroons

Key Lime Pie Bar (gf)

date-pecan crust, crispy chocolate mousse,
caramelized meringue, raspberry coulis

Warm Chocolate Mousse Trifle

Cinnamon and ginger are the perfect fragrant spices to complement chocolate.
Warm chocolate mousse is layered with light and airy cinnamon sponge cake, spiced cream,
cookie crumbles and creamy vanilla gelato. Fresh grapefruit segments add a tangy accent.



(gf) gluten-free