



THE STEAKHOUSE

# MIAMI SPICE 2017

MENU CREATED BY EXECUTIVE CHEF PETER VAUTHY

## WEEK 2: "SEAFOOD MENU"

### 1ST COURSE

- Soup du Jour** - New England Clam Chowder
- Yellowfin Tuna Crudo** - Avocado, Ginger-Lime Soy
- Classic Caesar** - Romaine Hearts, Sourdough Croutons, Shaved Parmesan
- Mussels Diavolo** - Mussels, Chiles, Tomato Garlic
- House Salad** - Mix Greens, Goat Cheese, Raspberry Vinaigrette

### UPGRADES

- New Orleans Style Oysters** - Broiled Oysters, Red Hot, Garlic, Parmesan \$6
- Oysters Rockefeller** - Crispy Oysters, Creamed Spinach \$6
- Oysters on a Half Shell** - Mignonette \$6
- Italian Buratta** - Heirloom Tomatoes, Balsamic, Basil \$10

### 2ND COURSE

- Certified Angus Beef Petite Filet Mignon**
- Ashley Farms Chicken Breast**
- \*\*\*Above Entrees are served with Green Beans Almandine and Steak Frites\*\*\*
- Flounder Stuffed with Crab** - Potato Gnocchi, Crab Beurre Blanc
- Lobster Fra Diavolo** - Linguine, Lobster Tail, Fra Diavolo Sauce
- SIDE UPGRADE:** 4 Cheese Mac n Cheese \$12

### STEAK UPGRADES

- C.A.B Prime Filet | 8oz | \$21 / C.A.B Prime Ribeye | \$21 / C.A.B Prime Ny Strip | \$24
- C.A.B. PRIME BONE-IN UPGRADES**
- Filet Mignon | 14oz | \$29 | Ribeye | 22oz | \$29 | Kansas City Strip | 18oz | \$29
- Porterhouse | 24oz | \$29 Tomahawk Ribeye | 29oz | \$99
- Surf & Turf: 5oz CAB Filet and 4oz Maine Lobster Tail | \$19
- Ultimate Surf & Turf: 8oz C.A.B. Prime Filet & 16oz Crab Stuffed Tail | \$99
- Oscar Style Your Steak - King Crab, Asparagus, Béarnaise | 12

### DESSERT

- Crème Caramel:** Vanilla Bean Custard, Caramel Sauce, Fresh Berries
- Lemon Pound Cake:** Lemon Curd, Blueberry Compote, Fried Mint, Whipped Cream

### UPGRADE

- Dulce de Leche Cheesecake:** Brownie Crust, Dulce de Leche Brownie Swirl Gelato, Dulce de Leche, Chocolate Sauce, Whipped Cream \$10

All Items on our regular menu are available as part of MIAMI SPICE for specially priced surcharges.  
Ask your server for details. Please: No Sharing, Substitutions, or To-Go Orders.