AJ'S STEAKHOUSE

STARTERS

AJ's Onion Rings 9

Italian Baked Stuffed Mushrooms 12

Graziano Italian sausage, mozzarella

Shrimp Cocktail* 15

AJ's house-made cocktail sauce

Hand-Breaded Fried Mozzarella 12

AJ's zesty marinara

Flash Fried Calamari 12

Sweet chili sauce

SOUPS & SALADS

Add chicken, a fillet of salmon, or three sautéed shrimp to any salad for \$8.

Dressings: AJ's Creamy Parmesan, Balsamic Vinaigrette, Blue Cheese, Caesar, French, Italian, and Ranch.

AJ's Wedge[©] 12

Iceberg lettuce, blue cheese, applewood smoked bacon, pecans, craisins, choice of dressing

Caesar Salad* 11

Romaine lettuce, AJ's Caesar dressing, fresh Parmesan, croutons, Parmesan crisp

French Onion Soup 10

Caramelized onions, crouton, smoked provolone, Swiss cheese

Lobster Bisque 15

A hint of Brandy

STEAKS AND CHOPS

Entrées include an AJ's House Side Salad and your choice of baked potato, roasted garlic mashed potatoes, or steak fries.

Substitute the potato for onion rings or cheesy potatoes, or make the baked potato loaded for \$4.

Substitute AJ's House Side Salad for AJ's Wedge Side Salad, Caesar Side Salad, or French Onion Soup for \$5.

Filet Mignon* 40 8 oz., AJ's demi-glace

Filet De Burgo* 42 8 oz. filet mignon, white wine garlic herbed cream sauce

Center Cut Ribeye* 50

14 oz. USDA Prime, aged 28 days

Sirloin*© 35

Slow-Roasted Prime Rib Au Jus* 12 oz. 38 / 16 oz. 42 / 22 oz. 55

Surf & Turf* 62

8 oz. filet mignon & petite lobster tail

Center Cut Boneless Iowa Pork Chop* 30

Apple chutney

STEAK TOPPERS & SAUCES 4

Caramelized Onions $^{\tiny{\textcircled{G}}}$

Sautéed Mushroom $^{\tiny{\textcircled{\tiny G}}}$

Parmesan Crust

Herbed Compound Butter[©]

Béarnaise Sauce[©]

De Burgo Sauce[©]

RARE - very red, cool center

MEDIUM RARE - red, warm center

MEDIUM - pink center

MEDIUM WELL - slightly pink center

WELL - broiled throughout, no pink

③ I Gluten Free or can be prepared gluten-free. Please ask your server.

*Consumer Advisory Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please notify your server of any food allergies.

All menus are subject to 7% sales tax.

A 20% gratuity will automatically be added to large parties of 8 or more. Thank you.

AJ'S STEAKHOUSE

PASTA

Pasta entrées include an AJ's House Side Salad and toasted focaccia. Substitute an AJ's Wedge Side Salad, Caesar Side Salad, or French Onion Soup for \$5.

Chicken Fettuccine 24

Grilled chicken, house-crafted garlic cream sauce, Parmesan cheese, sautéed stick vegetables

Shrimp Fettucine 32

AJ's Signature Baked Rigatoni 22 Creamy marinara, Graziano Italian sausage, mozzarella cheese

CHEF'S FEATURES

Entrées include an AJ's House Side Salad and your choice of baked potato, roasted garlic mashed potatoes, or steak fries.

Substitute the potato for onion rings, cheesy potatoes, or make the baked potato loaded for \$4.

Substitute AJ's House Side Salad for AJ's Wedge Side Salad, Caesar Side Salad, or French Onion Soup for \$5.

AJ's Fried Chicken 26
Garden slaw, steak fries

Grilled, Bourbon Glazed Chicken 26

Pan-Seared Salmon Fillet* 31

Panko Fried Shrimp 28 Six shrimp, AJ's cocktail sauce

AJ'S HAND HELDS

AJ's Steak Burger* 18

Half-pound steakhouse burger, cheddar cheese, bacon, steak fries

Prime Rib Sandwich* 18

Shaved prime rib, caramelized onions, baguette, provolone, creamy horseradish, steak fries

SIDES

Loaded Baked Potato[©] 9

Sour cream, butter, shredded cheese, chopped bacon, scallions

Loaded Roasted Garlic Mashed Potatoes 8

Sour cream, butter, shredded cheese, chopped bacon, scallions

Cheesy Potatoes 8

Steak Fries 6

Onion Rings 9

Roasted Brussels Sprouts[©] 9

Honey cinnamon butter, cranberries, pecans

Roasted Asparagus[©] 9

SEAFOOD SIDES

Petite Lobster Tail* 22

Five Shrimp Scampi* 15

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