

AJ'S STEAKHOUSE

HAPPY THANKSGIVING

3-COURSE FIXED PRICE MENU

To celebrate the holiday, the Chefs have created a fabulous 3-course "prix fixe" menu with guests choosing one item from each course

SOUP, SALAD OR STARTER

Choice of one

Minestrone

Graziano sausage, fresh herbs, tomato broth

Pepper-Jack Steak & Potato Soup

Prime beef, onion strings

Shrimp Cocktail*[©]

Slow poached, lemon, cocktail sauce

35th Anniversary Salad

Mixed greens, roasted beets, figs, grapes, tomatoes, cucumbers, peach, feta cheese, wontons, French raspberry dressing

Butternut Squash Ravioli

Sage brown butter, walnuts

CHEF'S FEATURES

Choice of one entrée

Slow Roasted Turkey Breast*

Honey bourbon bacon glazed turkey, traditional mashed potatoes – or – baked sweet potato, orange cranberry marmalade, fresh turkey pan gravy, green beans with bacon, sage stuffing

8-oz Filet Mignon*[©]

AJ's demi-glace, mashed potatoes – or – baked sweet potato, green beans with bacon

AJ's Prime Rib Au Jus*[©]

14-oz slow-roasted prime rib, mashed potatoes – or – baked sweet potato, green beans with bacon

Walleye*

Lightly breaded, pan fried, Parmesan risotto, green beans with bacon

Primavera & Parmesan Risotto*[©]

Roasted zucchini, yellow squash, cremini mushrooms, red peppers

THE GRAND FINALE

Choice of one dessert

Pumpkin Cheesecake

Whipped cream, salted caramel

Individual Apple Tart

Caramel, vanilla ice cream

AJ's Chocolate Fantasy Cake

Devil's food cake, Tennessee caramel sauce, chocolate mousse

\$60 PER PERSON

TAX AND SERVICE CHARGE ARE NOT INCLUDED

[©] Gluten Free or can be prepared gluten-free. [Ⓜ] Vegetarian Please ask your server. ***Consumer Advisory** Consuming raw or uncooked 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 20% gratuity and 7% sales tax.