



The Epicurean

STARTERS

- CHICKEN SOUP** — HOMEMADE CHICKEN SOUP SERVED WITH NOODLES OR MATZO BALL **5PTS**
- SOUP DU JOUR** — CHEF'S SELECTION OF THE DAY **5PTS**
- ROMAINE WEDGE** — ANCHOVIES, PECORINO ROMANO CROSTINI, SHAVED PARMESAN, HOUSEMADE CAESAR DRESSING **5PTS**
- Gf LOADED ICEBERG** — ICEBERG WEDGE, BLUE CHEESE CRUMBLES, TOMATOES, ONIONS, FINELY CHOPPED TURKEY BACON AND HARD BOILED EGG CRUMBLES. SERVED WITH BLUE CHEESE DRESSING **5PTS**

MONTHLY SPECIALTIES

Starting Tuesday January 7th

- ♥V STARTER= SWEET POTATO HUMMUS** — HOMEMADE HUMMUS WITH SWEET POTATO, TAHINI AND CHICK PEAS, SERVED WITH FLAT BREAD CRACKERS AND SLICED CUCUMBER **9PTS**
- GRILLED 16OZ BONE-IN RIB EYE** — SERVED WITH ROASTED FINGERLING POTATOES AND GREEN BEANS AND CHOICE OF SAUCE: BEARNAISE, BORDELAISE, GREEN PEPPERCORN, HERB BUTTER WITH A DEMI GLACE. **35PTS**
- HAWAIIAN BURGER** — 8OZ SHORT RIB BRISKET BURGER TOPPED WITH GRILLED PINEAPPLE, ROASTED RED PEPPERS, GREEN ONIONS AND SWISS CHEESE ON A ROLL. SERVED WITH ONE SIDE ITEM **19PTS**
- CATCH OF THE WEEK** — PLEASE ASK YOUR SERVER FOR OUR FRESH CATCH OF THE WEEK OPTION **TBD**
- MONTHLY DESSERT= SWEET POTATO MAPLE CHEESECAKE** **5PTS**

STEAKHOUSE FAVORITES

- Gf 12OZ CENTER CUT PRIME N.Y. STRIP** — SERVED WITH CHOICE OF SAUCE AND ONE SIDE **44PTS**
- Gf 6OZ CENTER CUT FILET MIGNON** — SERVED WITH CHOICE OF SAUCE AND ONE SIDE **30PTS**
- Gf 12OZ RIBEYE STEAK** — SERVED WITH CHOICE OF SAUCE AND ONE SIDE **32PTS**
- Gf RACK OF LAMB** — OVER ROASTED HALF RACK OF LAMB SERVED WITH MINT JELLY, CHOICE OF SAUCE AND ONE SIDE **32PTS**

SAUCES:

BEARNAISE, BORDELAISE, GREEN PEPPERCORN, HERB BUTTER WITH A DEMI GLACE
 ALL MEATS COOKED TO DESIRED TEMPERATURE, PLEASE SPECIFY
 ALL STEAKS ARE SEASONED WITH SALT AND PEPPER- PLEASE SPECIFY IF YOU WOULD LIKE PLAIN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

ENTRÉES


- Gf ♥ HERB ROASTED HALF CHICKEN** — TENDER HERB CHICKEN **28PTS**
- 8OZ CHILEAN SEABASS** — PAN SEARED WITH OLIVE OIL AND TOPPED WITH CAPER BERRIES AND A LEMON BUTTER WHITE WINE SAUCE. SERVED WITH CHOICE OF ONE SIDE **34PTS**
» GLUTEN FREE WITHOUT SAUCE
- ♥ BRONZINO** — BUTTERFLIED AND SERVED WITH A MINT GARLIC OLIVE OIL SAUCE. SERVED WITH CHOICE OF ONE SIDE **28PTS**
» GLUTEN FREE WITHOUT SAUCE
- ♥ Gf ANTARCTIC SALMON** — WITH TARTAR SAUCE AND LEMON WEDGE. SERVED WITH CHOICE OF ONE SIDE **27PTS**
- Gf V ♥ "MEATI" BRAND CRISPY "CHICKEN" CUTLET** — WITH A CREAMY WHITE WINE MUSHROOM SAUCE, SERVED WITH ONE SIDE **24PTS**

SIDES

Entrées include (1) Side, Additional Sides can be ordered a la carte for 4pts

- Gf ♥ BAKED POTATO** **Gf ♥ BAKED SWEET POTATO**
- Gf STEAK FRIES** **CREAMED SPINACH**
- Gf ROASTED BRUSSEL SPROUTS** **Gf STEAKHOUSE MUSHROOMS**
- Gf BROCCOLI BOUQUET**
- Gf ROASTED CAULIFLOWER**

DESSERTS

- NEW YORK CHEESECAKE** **8PTS** **TRIPLE CHOCOLATE CAKE** **4PTS**
-  **SUGAR ADDED CHEESECAKE** **4PTS** **ICE CREAM** — ASK YOUR SERVER FOR OUR DAILY FLAVORS **4PTS**
- SORBET/SHERBET** — ASK YOUR SERVER FOR OUR DAILY FLAVOR **4PTS** **HOT FUDGE SUNDAE** — CHOICE OF ICE CREAM TOPPED WITH CHOPPED NUTS, HOT FUDGE, WHIPPED CREAM AND A MARASCHINO CHERY **6PTS**

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