

Appetizers

Crispy Calamari Lightly fried, marinara sauce	9
Warm Fresh Mozzarella Wrapped in prosciutto, roasted tomatoes	9
Clams “Casino Style” Guanciale, piquillo peppers, roasted garlic	12
Applewood Smoked Bacon Thick cut & glazed with brown sugar	12
Long Island Littleneck Clams Steamed with garlic, white wine & lemon	12
Chipotle Orange Scallops Day boat sea scallops, pan seared & glazed	13
Yellowfin Tuna Tartare Honey, soy, scallion, ginger, & toasted sesame	13
Cilantro Lime Shrimp Chargrilled shrimp tossed in a zesty marinade	14
Shrimp Cocktail Served on ice, horseradish cocktail	14
Jumbo Lump Crab Cake Broiled, served with ginger slaw & dijonnaise	15
Jumbo Lump Crab Martini Baby greens, lemon vodka, horseradish cocktail	15

Soup & Salads

Onion Soup Broiled with Gruyere Swiss cheese	8
Clam Chowder New England style, spiked with sherry	9/11
Soup of the Day Our culinary team’s creation of the day	mkt
Baby Iceberg Lettuce Blue cheese, tomatoes, bacon	9
Roasted Beets & Goat Cheese Baby arugula, toasted pine nuts, red wine vinaigrette	8
Baby Spinach Salad Warm Vidalia vinaigrette, bacon, hard boiled eggs	8
Caesar Wedge Salad Parmesan croutons, white anchovies	9
Honeycrisp Apple Salad Cranberries, candied pecans, Manchego & local honey	8

Raw Bar

Malpaques ~ P.E.I.	2.75
Cape May Salts ~ New Jersey	2.75
Blue Point ~ Connecticut	2.50
Kumamoto ~ California	3.00
Littleneck Clams ~ Long Island	6/12

Chilled Seafood Towers

Served on ice, with assorted dipping sauces

Two Tier Tower

1 pound dungeness crab
8 green lip mussels
6 shrimp cocktail
8 assorted oysters
6 clams on the half shell

50

Grand Tower

2 pounds dungeness crab
16 green lip mussels
12 shrimp cocktail
16 assorted oysters
12 clams on the half shell

99

At Steakhouse 85 we are grateful to our partners at Premium Gold Angus who provide us with all of our hand selected Prime Black Angus Beef.

All of our seafood is personally hand selected daily from the Fulton Fish Market, by our owner Matty

Steaks, Chops, Etc...

Filet Mignon 12 oz Classic, center cut, Angus tenderloin	45	Porterhouse 22 oz Best of both worlds! Aged 14 days	47
Petite Filet Mignon 8 oz A smaller version of our tender filet	35	Free Range Pork Chop 16 oz Charbroiled pork chop from Leidy's of Lancaster	28
Cowboy Ribeye 18 oz A bone in, center cut, well marbled ribeye	45	Roasted Chicken Breast Roasted eggplant ratatouille, tomato jus	28
Dry Aged Delmonico 14 oz Well marbled, flavorful cut, aged 35 days	45	Black Angus Burger Cast iron seared, shoestring fries, choice of cheese	12
Dry Aged Strip Steak 16 oz Center cut strip, aged 28 days and hand cut	45	Petite Sirloin 8 oz Sliced, roasted garlic dipping sauce, fries	24
The Tomahawk Chop 26 oz Prime grade rib chop, dry aged 28 days, encrusted with a garlic blue cheese rub & a rich cabernet bordelaise	53	Classic Surf & Turf A 8 oz Prime Angus filet mignon, paired with a 6 oz cold water lobster tail, lemon & drawn butter	57

The Kings Platter

A 24oz Tomahawk Chop, paired with twin 6 oz South African lobster tails

99

Additions

Our "85" Steak Sauce	
Bearnaise Sauce	2
Horseradish Sauce	2
Maytag Blue Cheese	2
Au Poivre Style	2
Oscar Style	16
Seared Foie Gras	19
Foie Gras Butter	9
6 oz Lobster Tail	24

Side Dishes

Yukon Mashed	5	Vidalia Onion Rings	5
Scalloped Potatoes	6	Sauteed Asparagus	7
Shoestring Fries	5	Creamed Spinach	5
Steak Cut Fries	5	Broccoli Au Gratin	5
Skillet Hash Browns	5	Sauteed Spinach	5
Sweet Potato Casserole	5	Sauteed Mushrooms	5
Macaroni & Cheese	5	Lobster Risotto	18
Truffled Tater Tots	10	Lobster Mac & Cheese	18

Seafood

Pan Roasted Organic Salmon Roasted potato & smoked bacon succotash	32	Crab Stuffed Shrimp Broiled, and draped with a lemon beurre blanc	32
Soy Glazed Yellowfin Tuna Wasabi mashed potatoes, toasted sesame	36	Jumbo Lump Crab Cakes Broiled with ginger slaw, dijonnaise	32
Seared Day Boat Scallops Sweet potato risotto, sage brown butter	32	Twin Lobster Tails Twin 6oz South African cold water tails, drawn butter	48