

Appetizers

Tenderloin Meatballs	8
House tomato gravy, ricotta, baby arugula	
Crispy Calamari	9
Lightly fried, marinara sauce	
Warm Fresh Mozzarella	9
Wrapped in prosciutto, roasted tomatoes	
Applewood Smoked Bacon	10
Thick cut & glazed with brown sugar	
Chargrilled Oysters	11
Broiled with chive butter & romano cheese	
Chipotle Orange Scallops	11
Day boat sea scallops, pan seared & glazed	
Yellowfin Tuna Tartare	12
Honey, soy, scallion, ginger, & toasted sesame	
Cilantro Lime Shrimp	12
Chargrilled shrimp tossed in a zesty marinade	
Shrimp Cocktail	12
Served on ice, horseradish cocktail	
Jumbo Lump Crab Cake	12
Broiled, served with ginger slaw & dijonnaise	
Jumbo Lump Crab Martini	12
Baby greens, lemon vodka, horseradish cocktail	

Soup & Salads

Onion Soup	8
Broiled with Gruyere Swiss cheese	
Lobster Bisque	9/11
Spiked with cognac	
Iceberg Wedge	8
Blue cheese, tomatoes, bacon	
Roasted Beets & Goat Cheese	8
Baby arugula, toasted pine nuts, red wine vinaigrette	
Baby Spinach Salad	8
Warm Vidalia vinaigrette, bacon, hard boiled eggs	
Caesar Salad	8
Parmesan croutons, white anchovies	
Grilled Pear Salad	8
Roquefort, candied pecans, port vinaigrette	

Raw Bar

Malpaques - P.E.I.	2.75
Wellfleet - Massachusetts	2.75
Blue Point - Connecticut	2.50
Kumamoto - California	3.00

Long Island Littleneck Clams

On the half shell or steamed
Dozen 12 / Half Dozen 6

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...

Petite Sirloin 8 oz	21	Free Range Pork Chop 16 oz	32
Sliced, roasted garlic dipping sauce, fries		Charbroiled pork chop from Leidy's of Lancaster	
Filet Mignon 12 oz	39	Stuffed Veal Chop 14 oz	44
Classic, center cut, Angus tenderloin		Prosciutto, fontina & roasted tomato	
Petite Filet Mignon 8 oz	30	Twin Lamb Chops 14 oz	37
A smaller version of our tender filet		Twin 7 oz loin chops, red wine demi glace	
Cowboy Ribeye 18 oz	38	Roasted Chicken Breast	27
A bone in, center cut, well marbled ribeye		Braised artichoke hearts, spring onions, arugula	
Dry Aged Delmonico 14 oz	39	Black Angus Burger	12
Well marbled, flavorful cut, aged 28 days		Cast iron seared, shoestring fries, choice of cheese	
Dry Aged Strip Steak 16 oz	41	Braised Short Rib Risotto	32
Center cut strip, aged 28 days and hand cut		7 hour braised short ribs, atop a rich parmesan risotto	
The Tomahawk Chop 24 oz	49	Classic Surf & Turf	55
Prime rib chop, dry aged 28 days, encrusted with a garlic blue cheese rub & a rich cabernet bordelaise		A 6 oz Prime Angus filet mignon, paired with a 6 oz cold water lobster tail, lemon & drawn butter	

Additions

Our "85" Steak Sauce	
Bearnaise Sauce	2
Maytag Blue Cheese	2
Au Poivre Style	2
Applewood Bacon	10
Oscar Style	12
Jumbo Prawn	14
Seared Foie Gras	19
8 oz King Crab	20
6 oz Lobster Tail	26

Side Dishes 5

Yukon Mashed Potatoes	Vidalia Onion Rings
Au Gratin Potatoes	Sauteed Mushrooms
Shoestring Fries	Sauteed Asparagus
Steak Cut Fries	Creamed Spinach
Skillet Hash Browns	Two Hour Onions
Sweet Potato Casserole	Broccoli Au Gratin
Macaroni & Cheese	Green Bean Saute

Seafood

Whole Jumbo Prawns	37	Jumbo Lump Crab Cakes	26
Charbroiled and basted with a white truffle butter		Broiled with ginger slaw, dijonaise	
Lobster Pot Pie	32	Seared Day Boat Scallops	27
A rich lobster stew, baked with a crispy crust		Roasted garlic pan sauce, green beans	
Seared Yellowfin Tuna	34	Jumbo Lobster Tail 12 oz	55
Grilled shiitake & roasted red pepper relish		South African cold water, lemon, drawn butter	
Pan Roasted Salmon	27	Alaskan King Crab Legs 16 oz	39
Wild mushroom & white bean ragout		Steamed and served with lemon & drawn butter	