

## 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...

<b>Filet Mignon</b> 12 oz	39	<b>Porterhouse</b> 22 oz	42
Classic, center cut, Angus tenderloin		Best of both worlds! Aged 14 days	
<b>Petite Filet Mignon</b> 8 oz	30	<b>Free Range Pork Chop</b> 16 oz	32
A smaller version of our tender filet		Charbroiled pork chop from Leidy's of Lancaster	
<b>Cowboy Ribeye</b> 18 oz	38	<b>Roasted Chicken Breast</b>	27
A bone in, center cut, well marbled ribeye		Braised artichoke hearts, spring onions, arugula	
<b>Dry Aged Delmonico</b> 14 oz	39	<b>Black Angus Burger</b>	12
Well marbled, flavorful cut, aged 28 days		Cast iron seared, shoestring fries, choice of cheese	
<b>Dry Aged Strip Steak</b> 16 oz	41	<b>Petite Sirloin</b> 8 oz	21
Center cut strip, aged 28 days and hand cut		Sliced, roasted garlic dipping sauce, fries	
<b>The Tomahawk Chop</b> 26 oz	49	<b>Classic Surf &amp; Turf</b>	57
Prime, rib chop, dry aged 28 days, encrusted with a garlic blue cheese rub & a rich cabernet bordelaise		A 8 oz Prime Angus filet mignon, paired with a 6 oz cold water lobster tail, lemon & drawn butter	

## The Kings Platter

A 24oz Tomahawk Chop, paired with a 12 oz South African lobster tail

99

### Additions

Our "85" Steak Sauce	
Bearnaise Sauce	2
Maytag Blue Cheese	2
Au Poivre Style	2
Applewood Bacon	10
Oscar Style	12
Seared Foie Gras	19
Foie Gras Butter	9
8 oz King Crab	23
6 oz Lobster Tail	28

### Side Dishes 5

Yukon Mashed Potatoes	Macaroni & Cheese
Scalloped Potatoes	Vidalia Onion Rings
Shoestring Fries	Sauteed Mushrooms
Steak Cut Fries	Sauteed Asparagus
Skillet Hash Browns	Creamed Spinach
Sweet Potato Casserole	Broccoli Au Gratin

### Seafood

<b>Pan Roasted Red Snapper</b>	28	<b>Jumbo Lump Crab Cakes</b>	27
Yukon gold potatoes & a saffron tomato broth		Broiled with ginger slaw, dijonaise	
<b>Crab Stuffed Shrimp</b>	32	<b>Seared Day Boat Scallops</b>	27
Broiled, and draped with a lemon buerre blanc		Roasted corn, smoked bacon, shiitake mushrooms	
<b>Sesame Crusted Ahi Tuna</b>	32	<b>Lobster Risotto</b>	36
Wok vegetables, soy-ginger glaze, wasabi		White truffle oil, Parmigianno Reggiano	
<b>Wild King Salmon</b>	29	<b>Twin Lobster Tails</b> 12 oz	55
Wilted spinach, roasted heirloom tomatoes		Twin 6oz South African cold water tails, drawn butter	