

FRED & STEVE'S

76 99
STEAKHOUSE

~ SWEETHEART MENU ~

Accompanied with a glass of Sparkling Wine

~ Choice of Appetizer ~

Lobster Shortcake with Rum Vanilla Sauce
*Homemade shortcake topped with sautéed lobster meat and rum vanilla sauce
garnished with fresh pineapple and curried shallots*

Open Faced Wonton with Braised Duck
*Pulled duck with shallots, garlic and spinach
served with citrus butter sauce and mango papaya salsa*

Stuffed Mushrooms with Seafood Imperial
Stuffed with shrimp, scallops and Ritz crackers

Antipasto
*Mixed greens, meats, cheeses, marinated artichokes,
marinated roasted red peppers, assorted olives and hard boiled eggs*

~ Choice of Entrée ~

Grilled Bone-In Filet Mignon of Beef
Served with mashed sweet potatoes and fresh sweet creamed corn off the cob with pancetta

Midwest Double Cut Rib Lamb Chops
Two double cut lamb chops cooked to perfection served with wild mushroom risotto and broccolini

Traditional Prime Rib
Served with garlic mashed potatoes and creamed spinach

22 oz. Veal Porterhouse
Best of both sides served with fresh fig and shallot confit and fingerling potatoes

Stuffed Shrimp
With Ritz cracker crab stuffing served with risotto and fresh steamed asparagus

Stuffed Sole DaMoura
*Fresh filet of sole wrapped around stuffed shrimp topped with lobster sauce
served with cheesy couscous, arugula and bell peppers*

Frenched Chicken Cutlet Downtown
*Breaded cutlet pan fried and topped with spinach, fresh tomato, seasoned ricotta cheese
and provolone cheese served with linguini aglio e olio*

~ Dessert ~

Dark Chocolate Mousse
served with tuxedo strawberries and bubbly champagne gelée

Coffee or Tea

\$65.00 per person