~ COLD APPETIZERS ~

Jumbo Shrimp Cocktail
Roasted black pepper cocktail sauce  18.

* Tenderloin Beef Carpaccio
Arugula, shaved parmesan cheese, red onion, extra virgin olive oil, kosher salt & cracked black pepper  12.

Seasonal Cheese Board for Two
An assortment of imported & domestic artisan cheese, fruit & nuts  22.

~ HOT APPETIZERS ~

Fried Calamari
Rabe and finger hot peppers glazed with balsamic  15.

Portuguese Sausage
Chorizo and scallops wrapped in bacon served flaming with sauce Havana  16.

Clams Casino
Little necks stuffed with peppers, onions and bacon  12.

Scallops & Bacon
Colossal sea scallops wrapped in bacon with pineapple salsa & maple glaze  20.

Stuffed Mushrooms Florentine
Italian sausage and provolone cheese  12.

Crab Cakes
Hickory smoked bacon succotash & Cajun aioli  19.

Steamed Clams
Simmering pot with chorizo, sweet onion, celery & lemon  16.

Land N’ Sea
Grilled lamb chops and sautéed rock shrimp with tomato Provençal  15.

Smerlas and DeOssie’s Ultimate Chips
Tossed in sauce Havana topped with shaved prime rib, banana peppers, jalapeno bacon, provolone cheese and gorgonzola cheese sauce  15.

~ SOUP TUREEN ~

New England Clam Chowder
Speaks for itself  8.

French Onion Soup
Sherry, brandy glazed onions & three cheeses  9.

Lobster Bisque
Sweet butter and lobster meat  11.

~ SALADS ~

Tailgate Salad
Fresh greens, tomatoes, cucumbers, red onion, Nicosie olives and hard-boiled eggs tossed with extra virgin olive oil, aged red wine vinegar and parmesan cheese  10.

Antipasto
Assorted meats and cheeses, marinated mushrooms, artichokes, red peppers, hard-boiled eggs and finger hot peppers with parmesan crostini  11.

Beet Salad
Arugula, red onions, feta and apple cinnamon granola with champagne vinaigrette  10.

Caesar Salad
Just the way you like it  10.

Please alert your server if you or anyone in your party has any food allergies.
Fred & Steve’s Steakhouse is proud to fuel greener Rhode Island by recycling our used vegetable oil

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses especially if you have certain medical conditions.
~ STEAKHOUSE ENTREES ~

We Proudly Season our Aged Beef with our House Blend of Spices

**Toppers:** Béarnaise Sauce, Au Poivre, Gorgonzola Cheese Sauce, Chianti Portabella Mushroom Sauce

**Enhancements:** Lobster Oscar 20 • Crab Oscar 16 • Baked Stuffed Shrimp 18 • Grilled Shrimp 16 • Sea Scallops 13

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- **Petit Filet**
  - 10 oz. version of the best
  - 40.

- **New York Sirloin**
  - 16 oz. grilled to perfection
  - 42.

- **Traditional Prime Rib**
  - Au jus and horseradish sauce
  - 38.

- **Filet Mignon Barrel Cut**
  - 14 oz. of the most tender cut of beef
  - 49.

- **Cowboy Steak**
  - 22 oz. Prime aged with haricot vert & fresh baby carrots with cheddar mashed potatoes
  - 72.

Smerlas and DeOssie’s Trophy Case

- **33 oz. Tomahawk Beef Rib Eye & Two Jumbo Stuffed Shrimp Imperial**
  - With haricot vert, baby carrots and scallion & bacon mashed potatoes
  - 135.

- **48 oz. Porterhouse**
  - With shallot & portabella confit and cheddar mashed potatoes
  - 94.

Fred & Steve’s Proudly Presents

Northeast Family Farms

All Natural, No Hormones, No Antibiotics, Grass Fed and Locally Raised Beef

- **12 oz. Sirloin**
  - 46.

- **16 oz. Boneless Ribeye**
  - 48.

~ ENTREES ~

**North Atlantic Cod • Atlantic Salmon • Swordfish • Northern Pacific Halibut**

Delivered daily from the docks of Ipswich Shellfish

Available sauces: Mango Pineapple Salsa • Asian Thai • Curry • Cajun Spices

Haricot vert, fresh baby carrots & couscous

- **Live Lobster**
  - 2-1/2 lb or 5 lb steamed or broiled
  - Market Price

- **Scallops Rockefeller**
  - Linguini in a creamy Marsala sauce
  - 38.

- **Stuffed Jumbo Shrimp Imperial**
  - Lobster, shrimp & scallops
  - 32.

- **Surf N’ Turf**
  - 7 oz. Petit filet & two jumbo stuffed shrimp
  - 43.

- **Lobster and Chicken Campanella**
  - Spinach, mushrooms & tomatoes, herb cream sauce with truffle oil
  - 35.

- **Statler Chicken Breast**
  - Cranberry glaze, haricot vert & Artisan stuffing
  - 28.

- **Paella**
  - The best the sea has to offer with chicken & pork over saffron rice with a rich cream sauce
  - 70.

- **Kurobuta Pork Chop**
  - Double cut with roasted peppers, wild mushrooms, loaded mashed potatoes & au poivre sauce
  - 35.

- **Domestic Lamb Chops**
  - Two double cut chops with raspberry glaze, sweet potato mash & sautéed spinach
  - 40.

~ HOUSE SPECIALTIES ~

- Fresh sweet creamed corn off the cob with pancetta
  - 8.

- Broccoli au gratin
  - 8.

- Lobster mac n’ cheese with truffle oil
  - 18.

- Oven roasted Brussel sprouts
  - 8.

- Creamed or sautéed spinach
  - 9.

- Steamed fresh asparagus with lemon zest butter
  - 8.

- Mashed Sweet Potatoes topped with Marshmallow
  - 8.

- Oven Baked Potato
  - 8.

- Au Gratin Potatoes
  - 9.

- Roasted Fingerling Potatoes
  - 8.

- Red skinned mashed potatoes with cheddar, garlic, horseradish or green onion & bacon
  - 8.

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