

THE STEAK KNIFE

Restaurant & Bar
(EST. 1971)

Appetizers

TIDBIT • Crostinis Topped with Imported Cheeses and Herbs, then Baked. "The Original Sauceless, Crustless Pizza".	11.
EGGPLANT • A Stack of Crisp Fried Eggplant Medallions, Layered with Pecorino Romano Cheese and Spicy Marinara.	9.
ESCARGOT • Stuffed in Mushroom Caps, served simmering in Garlic Butter laced with White Wine and Brandy.	10.
CRABMEAT "AU GRATIN" • Louisiana Lump Crabmeat Baked in a Delicate Cheese Sauce. "A New Orleans Classic".	11.
SHRIMP REMOULADE • Large Gulf Shrimp, Boiled and Served with a Classical Creole Remoulade Sauce.	9.
SMOKED SALMON • Thin Sliced Norwegian Smoked Salmon, Garnished with Capers, Red Onion, Herbed Cream Cheese and Extra Virgin Olive Oil.	13.
OYSTERS • Flash Fried in a Seasoned Corn Flour with Creole Remoulade Sauce.	12.
GARLIC TOAST • Housemade Sourdough Bread Rounds with Garlic Dill Butter.	5.

Soups

SEAFOOD GUMBO • Shrimp, Crabmeat, Oysters, Okra, Filé and Rice in this New Orleans Favorite.	9.
SOUP OF THE DAY • Chef's Creation, Made with the Freshest Seasonal Ingredients.	8.

Salads

CRABMEAT VINAIGRETTE • Louisiana Jumbo Lump Crabmeat, Marinated in Vinaigrette Dressing, on a Bed of Boston Lettuce. (Add Avocado 2.)	11.
CAESAR SALAD • Crisp Romaine Tossed in a Classical Caesar Dressing. Finished with Parmesan and Croutons. (Add Anchovies 2.)	8.
THE STEAK KNIFE'S HOUSE SALAD • Seasonal Mixed Greens and Tomato, with Your Choice of Dressing.	7.
"SERAPHINE" SALAD • Avocado Half Stuffed with Marinated Hearts of Palm and Artichoke on Mixed Greens, Topped with Asparagus, Red Onion and Vinaigrette Dressing.	11.
WEDGE OF LETTUCE • Iceberg Wedge Topped with Blue Cheese Dressing and Red Onion	8.

Entrées

VEAL MEDALLIONS • Sauteed and Topped with Lump Crabmeat, Mushrooms and a Beurre Blanc Sauce.	24.
CHICKEN BREAST • Grilled and Roasted with Olive Oil, Garlic and Fresh Rosemary.	18.
GULF FISH "ROBERT" • Fresh Fish Fillet, Pan Sauteed and Topped with Lump Crabmeat, Mushrooms and a Beurre Blanc Sauce.	24.
SHRIMP BORDELAISE • Jumbo Shrimp, Dusted with Flour, Sauteed with Mushrooms, Garlic Butter, White Wine and Brandy.	19.
FRIED JUMBO GULF SHRIMP • Lightly Battered and Served with Our Own Tartar Sauce.	19.
CRABMEAT "AU GRATIN" • Louisiana Lump Crabmeat baked in a delicate Cheese sauce.	20.
FRESH FISH OF THE DAY • Chef's Creation.	Market

(Above entrees accompanied with vegetable and potato of the day)

Steaks

FILET MIGNON (6 oz.)	24.	PRIME RIBEYE (14 oz.)	39.
FILET MIGNON (9 oz.)	34.	PRIME NEW YORK STRIP (14 oz.)	43.
PORTERHOUSE (24 oz.)	35.		

Add Lump Crabmeat 10. • Add Maytag Blue Cheese 4. • Add Bordelaise Sauce 3.