

THE STEAK KNIFE

Restaurant & Bar

EST. 1971

Appetizers

GARLIC TOAST • Housemade Sourdough Bread Rounds with Garlic Dill Butter.	4.
ESCARGOT • Stuffed in Mushroom Caps, served simmering in Garlic Butter laced with White Wine and Brandy.	10.
TIDBIT • Crostinis Topped with Imported Cheeses and Herbs, then Baked. "The Original Sauceless, Crustless Pizza".	10.
EGGPLANT • A Stack of Crisp Fried Eggplant Medallions, Layered with Pecorino Romano Cheese and Spicy Marinara.	9.
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.	12.
OYSTERS • Flash Fried in a Seasoned Corn Flour with Creole Remoulade Sauce.	12.

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.	11.
CAESAR SALAD • Crisp Romaine Tossed in a Classical Caesar Dressing. Finished with Parmesan and Croutons.	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.
YELLOWFIN TUNA • Seared Pepper Encrusted and Served with Sauce of the Day.	24.
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.	18.
CRABMEAT "AU GRATIN" • Louisiana Lump Crabmeat baked in a delicate Cheese sauce. (Above entrees accompanied with vegetable and potato of the day)	19.

Steaks

FILET MIGNON (6 oz.)	24.	PRIME RIBEYE (14 oz.)	36.
FILET MIGNON (9 oz.)	32.	PRIME NEW YORK STRIP (14 oz.)	42.
PORTERHOUSE (24 oz.)	35.		

Sides

Potatoes "Au Gratin"	8.	Broccoli "Au Gratin"	8.
Potato of the Day	6.	Vegetable of the Day	7.
Yukon Gold Steak Fries	6.	Sauteed Mushrooms	8.
Baked Potato	6.	Fried Onion Rings	7.
Sauteed Garlic Spinach	8.	Grilled Asparagus	8.
Creamed Spinach	7.	Fettuccini Alfredo	8.

(A 20% gratuity added to parties of 6 or more.) (No separate checks.)

(504) 488-8981

www.steakkniferestaurant.com

(Gift certificates available.)