

# OPERA HOUSE

STEAK & SEAFOOD

Purveyors of USDA Certified Prime Beef

## APPETIZERS

**HEIRLOOM TOMATO & PROSCIUTTO**  
roasted figs/honey balsamic syrup/  
burrata cheese/blackberry jam/toast points

**MEAT & CHEESE BOARD (CHARCUTERIE)**  
fancy selection of meats/cheeses/  
spreads by our chef

**AHI TUNA**  
blackened/cucumber & asian pear salad/  
orange ginger-soy vinaigrette/toasted sesame seeds

**CREAM OF ONION SOUP**  
chives/gruyere/crouton

**CAESAR**  
romaine/marinated white anchovies/  
broken parmesan crisp/  
garlic chips/classic caesar dressing

**OYSTER ROCKEFELLER**  
bacon/spinach/herb cheese gratin

**CLASSIC SHRIMP COCKTAIL**  
house cocktail/lemon/horseradish

**FILET TIPS**  
cajun dusted/onion strings/blue crumble/  
buttermilk dressing

**SOUP DU JOUR**  
daily creation by our chef

**ROASTED BEET**  
shaved fennel/spring greens/roasted figs/  
candied pecans/goat cheese/  
orange-grapefruit vinaigrette

**CANDIED BACON (PIG CANDY)**  
bourbon brown sugar/roasted pecans/  
apricot chili sauce

**JUMBO LUMP CRAB CAKES**  
napa cabbage slaw/cajun roasted garlic mayo/  
lemon/celery micro greens

**PORK BELLY POUTINE**  
smoked gouda/house chips/sunny-side up egg/  
scallions

**WEDGE**  
iceberg/danish blue/bacon/shaved onion/tomatoes/  
chopped egg/buttermilk dressing

**PEAR & BLUE**  
spring greens/crisp bacon/sliced asian pears/  
danish blue crumble/dried cranberry/  
candied pecans/honey cranberry vinaigrette

## STEAKS & CHOPS

Sourced from the midwest, our beef comes from the top 2% of beef available in the world, dusted with our house seasoning seared over flamed grill creating a caramelized crust, finished with butter.

**FILET MIGNON**  
10oz./center cut/wet-aged

**BONE IN RIBEYE**  
18oz./wet-aged

**TOMAHAWK CHOP - MARKET PRICE**  
32oz./wet-aged

**RIBEYE**  
16oz./hand cut/boneless/wet-aged

**BONE IN KANSAS CITY STRIP**  
18oz./wet-aged

**BERKSHIRE PORK CHOP**  
apple bacon butter/succotash

**NEW YORK STRIP**  
14 z./hand cut/boneless/wet-aged

**PORTERHOUSE**  
24oz./wet-aged

**LOLLIPOP LAMB**  
2 or 4 chops grilled/parmesan polenta/red wine demi

**rare** - very red, cool center    **medium rare** - red, warm center    **medium** - pink, hot center    **medium well** - hint of pink, hot center    **well done** - no pink, hot center

**COMPLIMENT YOUR STEAK WITH ONE OF OUR HOUSE MADE TOPPINGS OR SAUCES**  
bearnaise/house made steak sauce/cajun dust/brandy peppercorn demi/blue cheese crust/horseradish cream

**ADD ON TO YOUR STEAK**

canadian lobster tail/jumbo garlic shrimp/crab asparagus oscar/roasted cipolini onions/brandy wild mushrooms

## SEAFOOD & SPECIALTIES

**PORK BELLY**  
parmesan polenta/dark cherry & sweet onion chutney/  
smoked bacon jus

**CANADIAN LOBSTER TAIL**  
wilted spinach/clarified butter/lemon

**SEARED HALIBUT**  
lobster risotto/garlic tomatoes/  
lemon basil mustard butter

**ROASTED AIRLINE CHICKEN**  
garlic mashed/bacon/tear drop tomatoes/  
mushroom cream

**ALASKAN KING CRAB LEGS**  
one pound split/drawn butter/lemon

**SHORT RIB RAVIOLI**  
braised short rib/wild mushroom/cipolini onions

**LOCH DUART SALMON**  
baby bok choy/roasted wild mushrooms/  
orange ginger-soy vinaigrette/sesame seeds

## SIDES

jumbo baked potato  
garlic mashed yukon potato  
sweet potato mashed/brown sugar pecan crumble

tater tots/smoked gouda/bacon  
sautéed wild mushrooms  
asparagus/hollandaise

wilted garlic spinach/parmesan cream  
mac & cheese/domestic cheese blend  
lobster mac & cheese

EXECUTIVE CHEF NICK DISPENZA

