

Welcome to the Opera House Steak & Seafood

Purveyors of USDA Certified Prime Beef

BUILDING HISTORY

Built after the 1898 fire and recently restored, this is one of the most architecturally significant and prominent buildings in Downtown Plainfield. It is a two-story building occupying two lots built in the Queen Anne Style.

The Opera House occupied the upper floor and attracted performances from Chicago. By 1915, the space was adapted to host both live theater and motion pictures. The movie house was operated by Martin Moran and called the Alamo Theater until 1923. As a promotional stunt, Moran placed a beacon light on the building's flagpole, reportedly to attract visitors from as far away as Aurora and those driving along the Lincoln Highway. By 1927, the movie house was converted into the Blue Goose Dance Hall, operated by Warren "Bunk" Overman. Overman also ran a grill and later a soda fountain on the first floor during the 1930s and 1940s.

The storefronts were occupied at various times by a department store, Hills Dry Goods & Grocery, Burke's Drug Store, and Alexander's Variety Store. Jeremiah Evarts Bank occupied the prime corner storefront from 1899 until it closed in 1913. Since 1917, the corner hosted a succession of eateries: Keeley's Café and Soda Fountain until 1929, 3 Sisters' Restaurant, the Esquire Restaurant in the 1940s and '50s, and Jack Hastert's Clock Tower Restaurant from 1960 to the late 1990s when it became Cafe Orleans.

Today the beautifully restored building is home to Opera House Steak & Seafood. Immerse yourself in our classic ambiance & suburb cuisine from Executive Chef Nick Dispenza.

Host your next party or event in our Private room or let us cater your event at your home or office.

Fall Menu

Small Plates

FIRECRACKER SHRIMP

Lightly fried, sweet spicy Asian garlic chili sauce, garlic aioli 15

HEIRLOOM TOMATO & PROSCIUTTO

Roasted figs, honey balsamic glaze, burrata cheese, red pepper pesto 15

HALF DOZEN SEASONAL OYSTERS

Fresh shucked oysters, cocktail sauce, lemon, cucumber mignonette 18

OYSTERS ROCKEFELLER

Bacon, spinach, herb cheese gratin 15

FILET MIGNON COBB SALAD

Crisp greens, bacon, eggs, cherry tomatoes, red onions, bleu cheese, roasted mushrooms, balsamic glaze, sliced tenderloin 20

JUMBO LUMP CRAB CAKES

Napa cabbage slaw, Cajun roasted garlic mayo, lemon, celery micro greens 18

FILET TIPS

Cajun dusted, onion strings, bleu crumble, buttermilk dressing 18

MEAT & CHEESE CHARCUTERIE BOARD

Chef's selection of meats, cheeses & spreads 22

STEAK HOUSE & POTATO SOUP

Steak, potatoes, vegetables, beef broth 7

HOUSE SALAD

Mixed greens, carrots, red onions, tomatoes, cucumbers & croutons 8

CANDIED BACON (PIG CANDY)

Bourbon brown sugar, roasted pecans, apricot chili sauce 14

AHI TUNA

Blackened, cucumber & Asian pear salad, toasted sesame seeds, orange ringer soy vinaigrette 16

WEDGE

Iceberg, danish bleu cheese, bacon, shaved onion, tomato, egg buttermilk dressing 10

BEEF TAR TAR

Truffle scented arugula salad, shaved parmegiano, egg, caper, red onion white truffle oil & crostini 17

CLASSIC SHRIMP COCKTAIL

House cocktail sauce, lemon, horseradish 16

ROASTED BEET SALAD

Shaved fennel, spring greens, roasted figs, candied pecans, goat cheese, orange grapefruit vinaigrette 12

CAESAR

Romaine, marinated white anchovies, garlic chips, parmesan crisp, classic caesar dressing 10

STEAKS & CHOPS

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

All Steaks & Chops include choice of one side

Filet Mignon

10oz/ center cut/wet aged 40

Bone in Ribeye

18oz/wet aged 53

Ribeye

16oz/hand cut/boneless/wet aged 39

New York Strip

16oz/hand cut/boneless/wet aged 38

Bone in Kansas City Strip

18oz/wet aged 54

Bone In Filet

12oz/wet aged 59

New Zealand Lamb Chops

Two double boned chops/ red wine demi/ 39

Berkshire Pork Chop

Apple fig butter/ balsamic onion jam 34

Steak Chimichurri

10oz marinated skirt steak / chimichurri sauce 30

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 2

Béarnaise/house made steak sauce/cajun dust/brandy peppercorn demi/blue cheese crust/horseradish cream

ADD ON TO YOUR STEAK

Canadian lobster tail 42

Jumbo garlic shrimp 12

Crab Oscar 10

Roasted cippolini onions 6

Brandy wild mushrooms 6

SIDES

Jumbo Baked Potato 5

Truffle Parmesan Fries 6

Roasted Parmesan Garlic Broccoli Spears 6

Sweet potato mash/brown sugar pecan crumble 6

Garlic Mashed Yukon Potato 6

Loaded Baked Potato 8

Sautéed Wild Mushrooms 6

Mac & Cheese 6

Wilted Garlic Spinach 6

Smoked Gouda Grits 7

Parmesan Cream Spinach 7

Soup du Jour 6

Jumbo Onion Rings 6

Featured Risotto 10

Wasabi mashed potato 6

SEAFOOD & HOUSE SPECIALITIES

SESAME CRUSTED SCALLOPS

Orange ginger soy, Japanese dressing, Asian slaw, wasabi mashed potato 35

THREE CHEESE RAVIOLI

Roasted tomatoes, tomato basil butter sauce, house made sausage, roasted broccoli 25

BRAISED PORK SHANK

White bean ragout, smoked gouda grits, bacon peach marmalade 28

CANADIAN LOBSTER TAIL

Wilted spinach, clarified butter, lemon 42

SWORDFISH

Mediterranean olive relish, lemon butter, roasted peppers, zucchini 28

SEARED HALIBUT

Lobster risotto, garlic tomatoes, lemon basil mustard butter 36

SHRIMP & GRITS

Smoked gouda grits, bacon, scallions, garlic spinach, Cajun cream 30

CEDAR PLANK SALMON

Whole grain mustard glaze, roasted red pepper pesto sauce, corn relish 30

CHICKEN BREAST MARSALA

Wild mushrooms, garlic green beans, marsala sauce 25

ALASKAN KING CRAB LEGS

1.5 lb Pre-split with drawn butter, lemon
 MARKET PRICE

