

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 Everts 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.

Small Plates

Jumbo Lump Crab Cakes : Garlic Aioli, Tarragon Lemon Oil, Wilted Spinach 17

Shrimp Cocktail : Jumbo Poached Shrimp, Lemon, Cocktail Sauce 17

Shrimp De Jonghe : Butter Poached Shrimp, Garlic Herb Bread Crumbs, Lemon Butter Sauce 16

Oyster Rockefeller : 5 pieces with Bacon, Spinach, Herb Cheese Gratin 15

Queso de Cabra : Marinara Sauce, Warm Goat Cheese served with Pita 13

Pork Pot Stickers : Japanese Dressing and Sweet Chili Dipping Sauce 12

Soups & Salads

Classic Caesar : Romaine, White Anchovies, Garlic Chips, Parmesan Crisp, Classic Caesar Dressing/ Shaved Parmesan 10

Iceberg Wedge : Bacon, Tomato, Crumbled Hard Boiled Egg, Shaved Onion, Bleu Cheese Crumble, Bleu Cheese Dressing 10

House Salad : Mixed Greens, Carrots, Onion, Tomato, Cucumber, Croutons 8
Dressings: Bleu Cheese, Buttermilk Ranch, French, Italian, Balsamic, Raspberry Vinaigrette

Beef Steak Tomatoes & Red Onion : Sliced Tomatoes, Red Onion, Bleu Cheese Crumbles, Balsamic Glaze, Balsamic Dressing, Parmesan Cheese 8

Soup of Day : Chef's Daily Selection of House Made Soup 6

Fresh From the Docks

Cedar Plank Salmon : Served on a Cedar Plank with Cashew Honey Ginger Miso Glaze & Kale Slaw 32

Canadian Lobster Tail : 9oz Lobster Tail 43
Served with Warm Butter, Lemon & Broccoli Spears

Georges Bank Seared Scallops : Apple Tarragon Relish, Apricot Chili Sauce, Mashed Potatoes 34

Lobster Ravioli : Roasted Red Pepper & Sherry Cream Sauce, Poached Lobster meat, Wilted Spinach 28

Shrimp Gnocchi : Basil Pesto Cream, Blackened Shrimp, Tear Drop Tomatoes & Spinach 25



From The Butchers Block

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 Mashed, Baked, Truffle Fries or Onion Rings

Filet Mignon
10oz/center cut/wet aged 40

T-Bone Steak
16oz/wet aged 36

Ribeye
16oz/hand cut/boneless 39

New York Strip
16oz/hand cut/boneless/wet aged 38

Opera House Prime Rib 39 *Limited Quantities*
14-16oz with House Made Au Jus, Horseradish Cream

Pork Osso Bucco 28
Chef Nick's Slow Roasted Pork Shank, House Made Gravy, Red Skin Mashed Potato, Warm Bacon & Brussel Sprout Slaw

Lamb Porterhouse 38
Two 8oz Porterhouse Cuts, Lemon, Garlic, Feta Cheese, Olive Oil & Oregano
Two 8oz Porterhouse Cuts/Lemon/Garlic/Feta/Olive Oil/Oregano

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

ADD ON TO YOUR STEAK

Canadian lobster tail 40

Crab Oscar 14

COMPLIMENT YOUR STEAK WITH ONE OF OUR HOUSE MADE TOPPINGS OR SAUCES 2

Béarnaise/house made steak sauce/ /blue cheese crust/horseradish cream



SIDES

Jumbo Baked Potato 5
White Truffle Parmesan Fries 6
Loaded Garlic Mashed 8
Roasted Parmesan Broccoli Spears 6

Loaded Baked Potato 8
Sautéed Brandy Mushrooms 6
Green Beans with Almonds & Miso Ginger 8
Jumbo Onion Rings 6

Parmesan Cream Spinach 7
Red Skin Mashed Potato 5
Garlic Spinach 5