

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 Hassert'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

Blackened Ahi Tuna : Seasoned Ahi Tuna served rare, Pomegranate Syrup, Wasabi Soy Dressing, Sesame Seeds, Cucumber, Pickled Ginger 16

Jumbo Lump Crab Cakes : Roasted Onion Aioli, Tarragon Lemon Oil, Roasted Corn & Red Pepper 18

Bacon wrapped drunken shrimp : Tequila Lime Butter, Roasted Corn & Pepper Relish 17

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

Oyster Rockefeller : Bacon, Spinach, Herb Cheese Gratin 15

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

Cheese Plate : St. Joseph Manchego, Mont Chevre Goat Milk Cheddar, Cowda Cow Milk Gouda, Crackers, Pickled Vegetables & Condiments 20

Fresh From the Docks

*Choose your favorite fish then pick the style. Each Choice is served with Vegetable du Jour
Add a house, wedge, Caesar salad or Soup for \$5*

Salmon 26

Swordfish 26

Chilean Seabass 38

Grouper 32

Pick your Style

Blackened-Pan Roasted with Cajun Cream Sauce & Served with Mashed Red Potatoes

Parmesan Crusted-Lemon Caper Butter & Served with Mashed Red Potatoes

Mediterranean Grilled-Grilled and topped with Olive Relish, Lemon Butter & Served with Rice Pilaf

Chef's Specialties Add a house, wedge, Caesar salad or Soup for \$5

Drunken Scallops & Shrimp : Bacon Wrapped Shrimp, Seared Scallops, Tequila Lime Butter, Roasted Corn & Pepper Relish 36

Canadian Lobster Tail : Canadian Lobster Tail with Melted Butter, Lemon, Vegetable du Jour 42
Add Shrimp Scampi for just \$8

Maryland Crab Cakes : Lump Crab, Corn & Pepper Relish Arugula Salad, Old Bay House Cut Fries, Roasted Onion Aioli 30

Airline Chicken Breast : Pan Roasted with Mushrooms, White Bean Marsala Sauce, Mashed Potatoes 26

Shrimp Scampi Pasta : Fire Roasted Corn & Pepper Relish, Garlic Shrimp Butter Sauce over Fettucine 28

Smoked Salmon Pesto Gnocchi: Fresh Potato Dumplings Tossed with House Smoked Salmon, Goat Cheese & Pesto Sauce 27

Braised Pork Belly: Served with Wasabi Mashed Potatoes, Wasabi Soy Dressing, Apricot Chili Garlic Sauce, Lemon & Vegetable du Jour 29

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 Mini Twice Baked Potato & Vegetable du Jour
**Add a House, Wedge, Caesar Salad or Soup for \$5

Filet Mignon

10oz/ center cut/wet aged 40

Saw Cut Bone in Ribeye

18oz/ wet aged 46

Surf & Turf

6oz filet/ two jumbo garlic shrimp 36

Steak Oscar

6oz filet topped with crab and hollandaise 42

Lamb Porterhouse

Two 4oz Porterhouse cuts with olive oil, feta cheese, garlic, oregano and lemon sauce 38

Grecian Pork Tomahawk

14oz Pork Tomahawk Steak with Greek feta cheese, lemon sauce 34

Pork Osso Bucco

Chef Nick's Slow Roasted Pork Shank, House Made Gravy, Mashed Potatoes & Red Cabbage 30

Opera House Prime Rib

14-16oz with House Made Au Jus, Horseradish Cream 38

Limited Quantities

Chef's Cut (market value)

Ask your server for today's Chef Cut

Add a 10 oz Lobster Tail onto any Steak 40

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

Béarnaise 2 Blue cheese crust 3 Horseradish cream 2 Blackened Cajun seasoning 2 Roasted Onions 4 Roasted Mushrooms 4

Sides

Jumbo Baked Potato 5

Sautéed Brandy Mushrooms 6

Loaded Red Skin Mashed 8

Loaded Baked Potato 8

Red Skin Mashed Potato 5

Chipotle Cinnamon Sweet Potato Fry 6

House made Parmesan Truffle Fry 7

Three Cheese Mac & Cheese 6

Roasted Parmesan Broccoli Spears 6