

STEELES

STEAK · FISH · TAPAS

SOUPS

SWEET CORN LOBSTER BISQUE tomato, carrots, onion, tarragon & sweet corn with a hint of sherry wine	CUP 6	BOWL 9
VALENCIAN GYPSY pumpkin, white bean & grilled chicken with almond cream	CUP 6	BOWL 9

SALADS

CHEF'S WEDGE crispy pancetta, tomato, avocado & cabrales dressing	12
ACHIOTE SHRIMP grilled shrimp, shredded mixed lettuce, beets, jicama, roasted corn, tomato & honey achiote dressing	14
LATIN CHICKEN chimichurri grilled chicken, egg, tomato, gorgonzola, crispy pancetta, pepitas, avocado, mixed greens & orange-citrus dressing	13
CHIMICHURRI STEAK COBB thinly sliced kobe-style wagyu flat iron steak, egg, tomato, gorgonzola, crispy pancetta, pepitas, avocado, mixed greens & a side of house dressing	15
SPICED SALMON baby greens, tomato, sweet spiced pecans, goat cheese & orange-citrus dressing	14
HOUSE baby greens, tomato, avocado, beets & roasted tomato vinaigrette	8
STEELES CAESAR hearts of romaine, roasted piquillo peppers, shaved pecorino romano- topped with plantain chips & cabrales dressing	13
ADD SHRIMP, STEAK OR CHICKEN	3

RAW BAR

MARKET OYSTERS east coast, west coast, specialty	3/EA
CLAMS ON THE HALF SHELL seasonal varieties	2/EA

CHAR GRILLED PIZZA

CAPRESE tomato, basil & buffalo mozzarella	14
ADD CHICKEN, PANCETTA OR SHRIMP	2
LOBSTER pickled shallots, lobster cream, brie cheese & chives	16
GRILLED VEGETABLE yellow squash, zucchini, eggplant, tomato, basil & buffalo mozzarella	13
PROSCIUTTO DI PARMA arugula, shaved pecorino romano & spanish olive oil	15
CHORIZO PIZZA roasted tomato, caramelized onion, olives, serrano ham, fresh herbs, mozzarella & cotija cheeses	16

OCEAN

CRISPY all served with rosemary fries, pineapple slaw & chipotle tartar sauce	
PANKO OR COCONUT SHRIMP with mango sauce	19
BEER BATTERED HALIBUT	20
SEAFOOD COMBO PLATTER halibut, calamari, panko or coconut shrimp, scallops, fried oysters	28
HAVE IT BROILED	30
GRILLED all fish served with one of our signature sauces curry aioli / hollandaise / herb butter / chipotle bernaise	
MAHI MAHI	25
HAWAIIAN OPAKA PAKA	25
SALMON	25
SWORDFISH	29
AHI TUNA	31
HALIBUT	29
STEAMED ALASKAN KING CRAB	35
SHELLFISH FEAST FOR TWO whole 1 1/4 lb maine lobster, jumbo shrimp, steamed clams, steamed mussels & snow crab legs served with roasted red potatoes, corn on the cob & garlic cheese bread. served with soup or house salad.	87

LAND

STEELES & CHOPS OMAHA NEBRASKA 28 DAY AGED BLACK ANGUS BEEF all steaks served with one of our seven signature steak sauces chimichurri / horseradish cream / herb butter / chipotle bernaise gorgonzola cream / steeles steak sauce / roasted tomato basil	
TOMAHAWK STEAK FOR TWO, 32OZ includes choice of two sides, soup or house salad served with steeles steak sauce (Allow 25 minutes for cooking time)	97
BONE-IN RIB EYE, 16OZ	35
BONE-IN NY STRIP, 14OZ	38
VEAL PORTERHOUSE, 16OZ	39
TRIPLE PETITE FILETS beef, lamb & veal	37
HERB CRUSTED LAMB CHOPS	36
BONE-IN FILET, 14OZ	42
COMPLIMENT YOUR STEAK SUPREME OSCAR STYLE	12
GORGONZOLA CRUST	5

CHEF SPECIALTIES

CHICKEN PAPPARDALE PASTA grilled chicken, tomato, olives, gorgonzola, chicken broth & fresh thyme	26
SPICED SOUTH AFRICAN SEABASS parsnip garlic mashed potatoes, roasted tomato basil vinaigrette	28
SEAFOOD PAELLA VELAZQUEZ clams, mussels, shrimp, calamari, chicken, spanish chorizo with piquillo peppers & peas in a savory saffron sauce	26
LAMB SHANK lamb shank slow roasted with spanish red wine & served with gorgonzola polenta & watercress salad	32
HONEY GLAZED BABY BACK RIBS sweet potato gorgonzola fries & pineapple slaw	24
OVEN ROASTED JIDORI ROSEMARY TAMARIND CHICKEN tomato herb roasted potatoes & garlic broccolini	23
HONEY MUSTARD GLAZED PORK CHOPS parsnip garlic mashed potatoes & brandy roasted fuji apples	26
LAND & OCEAN bone-in filet with two "head-on" garlic shrimp	47
ZARZEULLA DE PESCADO this spectacular stew overflows with fish, clams, shrimp, lobster, crab, squid & mussels- cooked in a brandy, tomato, garlic & almond sauce	26

SIDES

ALL SIDES	5
WILD RICE BLEND	
PARSNIP GARLIC MASHED POTATOES	
ROASTED CORN ON THE COB	
SWEET POTATO GORGONZOLA FRIES	
WILD MUSHROOM RISOTTO	
MONSTER BAKED POTATO	
GORGONZOLA POLENTA	
SWEET PLANTAINS	
SAUTEED GARLIC SPINACH	
TOMATO HERB ROASTED POTATOES	
FOUR CHEESE ORCCHIETTE	
JUMBO ASPARAGUS	
SIGNATURE SEA SALT ROSEMARY FRIES WITH ROASTED TOMATO SAUCE	

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS
ALCOHOL CONSUMPTION DURING PREGNANCY MAY CAUSE BIRTH DEFECTS
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE