

• OKEECHOBEE • STEAKHOUSE

EST. PRIME STEAKS 1947
WEST PALM BEACH, FL

APPETIZERS

- COLOSSAL SHRIMP COCKTAIL** 23.99
Signature Cocktail Sauce
- POINT JUDITH CRISPY CALAMARI** 18.99
Sweet Thai Chili
- CHAR GRILLED OYSTERS** ★ 19.99
New Orleans Butter, Toast Points
- CRAB STUFFED MUSHROOMS CAPS** 18.99
Garlic Butter
- FAMOUS 'OLD FLORIDA' CRAB CAKE** 21.99
Dijon Aioli
- TRUFFLE LOADED TATER TOTS** ★ 10.99
Bacon, Cheese, Green Onion Creme Fraiche
- CLASSIC ESCARGOT** 18.99
Garlic Herb Butter, Puff Pastry
- FRENCH ONION SOUP AU GRATIN** 10.99
- 'THICK CUT' BACON** ★ 18.99
Sambal Glaze, Blue Cheese, Scallions

SIDES TO SHARE

- ASPARAGUS** *Gremolata* 11.99
- BROCCOLI** *Herb Butter, Garlic, Parmesan* 11.99
- SPINACH** *Creamed or Garlic & Oil* 11.99
- HOT HONEY ROASTED CARROTS** ★ 11.99
- ROASTED BRUSSELS SPROUTS** *Artisan Bleu Cheese, Candied Bacon Chili Vinaigrette* 15.99
- FIRE ROASTED CREAMED CORN** *Parmesan Cheese, Bacon, Chive* 11.99
- LOBSTER MAC-N-CHEESE** *Orechiette, Mixed Cheeses* 23.99
- HAND BATTERED ONION RINGS** *Creamy Horseradish Sauce* 11.99
- SAUTEED BUTTON MUSHROOMS** 10.99
- SAUTEED SPANISH ONIONS** 4.99
- GARLIC MASHED POTATOES** 9.99
- STEAK FRIES** 8.99
- BAKED POTATO** *Butter, Sour Cream, Chive* 10.99

SEAFOOD

Add a Signature House Salad, Caesar Salad, Gorgonzola Salad, or Steakhouse Wedge 8.99

- PAN SEARED SEABASS** 48.99
Roasted Fingerling Potatoes, Sautéed Spinach, Citrus Beurre Blanc
- PAN SEARED SCALLOPS** ★ 48.99
Parmesan Risotto, Arrabbiata Cream
- SHRIMP SCAMPI** 39.99
Garlic Butter, Linguine
- CRAB STUFFED SHRIMP** 39.99
Choice of Potato
- LOBSTER TAILS** market
Cold Water Tails, Choice of Potato

PRIME STEAKS

*Our Prime Cut Steaks Include Choice of Potato & House Salad.
Upgrade to a Caesar Salad, Gorgonzola Salad,
or Steakhouse Wedge 8.99*

- NEW YORK STRIP** 12oz 57.99
- DELMONICO** 14oz 59.99
- FILET MIGNON** 13oz 73.99 9oz 62.99
Served with Béarnaise
- BONE-IN FILET MIGNON** 16oz 95.99
Dry Aged, Served with Bearnaise
- KANSAS CITY STRIP** 20oz 75.99
Dry Aged
- PORTERHOUSE** 24oz 84.99 For Two 36oz 139.99
Dry Aged
- BONE-IN RIBEYE** ★ 28oz 105.99
Dry Aged, Served with Portobello Demi-Glace

STEAK ADDITIONS

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| HORSERADISH CRUST
<i>Panko Butter Crust, Fresh Horseradish</i> 5.99 | BONE MARROW BUTTER
<i>Roasted Bone Marrow, Chive</i> 5.99 |
| GORGONZOLA CRUST
<i>Mushrooms, Onions, Gorgonzola Cheese</i> 7.99 | TRUFFLE BUTTER FLAMBÉ ★
<i>Truffle, Fresh Herbs</i> 7.99 |
| BROILED LOBSTER TAIL
<i>Cold Water Lobster market</i> | AU POIVRE
<i>Peppercorn, Brandy, Cream</i> 10.99 |
| COLOSSAL SHRIMP
<i>Crab Stuffed or Scampi</i> 20.99 | CLASSIC SAUCES
<i>Bearnaise or Portobello Demi-Glace</i> 5.99 |
| OSCAR
<i>Lump Crab, Asparagus, Béarnaise</i> 15.99 | BLACK & WHITE
<i>Shrimp, Demi-Glace, Béarnaise</i> 13.99 |

STEAKHOUSE FAVORITES

Add a Signature House Salad, Caesar Salad, Gorgonzola Salad, or Steakhouse Wedge 8.99

- PRIME DRY AGED STEAK BURGER** 10oz 24.99
Fried Shoestring Onions, Cheddar Cheese, Fancy Sauce, Pickles
Choice of Potato
Add Bacon \$2
- PRIME-CUT FILET MIGNON TIPS** 28.99
Classic Béarnaise Sauce, Choice of Potato
- PRIME NEW YORK STRIP** ★ 8oz 41.99
Choice of Potato
- PAN ROASTED CHICKEN** 28.99
Airline Double Breast, Roasted Fingerling Potatoes, Charred Asparagus, Natural Jus
- PORK CHOP** 14oz 36.99
Mushroom Risotto, Roasted Carrots, Demi-Glace
- AUSTRALIAN LAMB CHOPS** 16oz 49.99
Parmesan Risotto, Charred Asparagus, Demi-Glace

SAVOR THE FLAVOR

Tomahawk Steak
Dry Aged, Served with Roasted Garlic, Portobello
Demi-Glace, Bone Marrow Butter
142.99

20% Gratuity will be added to Parties of 10 or More.

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.