

The Steak House at Western Village

Seasonal Specialties

Appetizers

Charcuterie Board 16

Assortment of Fine Meats and Aged Cheeses

Five Spice Seared Diver Scallop and Foie Gras 13

Parsnip Purée, Port Wine-Fig Reduction

Salad

Frisée, Endive and Radicchio Salad 8

Sliced Pear, Apple, Candied Pecans, Parmesan, Maple-Balsamic Vinaigrette

Entrées



Certified Angus Beef® Prime Filet Mignon 56

*8 oz. Filet Mignon, Celery Root-Potato Purée,
Bordelaise Sauce, Grilled Asparagus Spears*

The Steak House Wagyu Burger 22

Wagyu Beef Patty, Bone Marrow Butter, Beef Short Rib, Truffle Brie, Bacon-Onion Jam

Apricot Glazed Cedar Plank Halibut 30

Sweet Potato Risotto, Sautéed Fennel Root, Cinnamon Beurre Blanc

Shrimp and Andouille Rigatoni 28

Blistered Grape Tomatoes, Baby Rainbow Chard, Pine Nuts, Basil Pesto Cream

Cioppino 36

*Scallops, Shrimp, Clams, Halibut, Salmon and King Crab simmered in a White Wine
and Garlic Tomato Sauce, served with Grilled Sourdough*

Dessert

Pumpkin Pie Mousse 8

Gingersnap Tuile, Graham Cracker, Cinnamon Whipped Cream

Beverages

Fiji Natural Artesian Water 3

1 Liter

S.Pellegrino Sparkling Mineral Water 3


1 Liter

Nathan Sorensen
Chef de Cuisine

Cindy McCormack
Executive Pastry Chef

Dianne Charvat
Maitre d' Hotel

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and shellfish.

 = Contains Nuts

Starters

Coconut Prawns 13

Orange Marmalade Sauce, Sweet Chili Sauce

Escargot Bourguignonne 10

Garlic, Chardonnay, Shallots, fresh Herb Butter

Jumbo Prawn Cocktail 13

Zesty Horseradish Cocktail Sauce, Celery, Citrus Round

Bacon-Wrapped Deep Sea Scallops 11

Fresh Dill Aioli, Citrus Round

Fried Zucchini Planks 8

Parmesan Cheese dusting, Ranch Dressing

Oysters On The Half Shell - Blue Point From Delaware 14

Fresh Oysters, Zesty Horseradish Cocktail Sauce, Citrus Round

Steamed Pacific Clam 15

Chardonnay, Shallots, Fresh Herbs, Creamery Butter

Oysters Rockefeller 14

Creamed Spinach, Sambuca, Bacon, Hollandaise, Parmesan Gratinee

Deep Fried Lobster 29

Lightly dusted Lobster Tail, deep fried and served with Sweet Butter Fondue

Dungeness Crab Stuffed Mushrooms 12

Hollandaise, Parmesan, Lobster Cream

Steak House Sampler (no substitutions) 18

Steamed Clams, Crab Stuffed Mushrooms, Coconut Prawns, Bacon wrapped Scallops

Artichoke Bruschetta 9

Grilled Artichoke Hearts, Smoked Gouda and White Cheddar, Baby Greens, Cranberries, Red Onion, Green Goddess Vinaigrette

Soup and Salads

French Onion Soup En Croute 7

Gruyere, Butter Pastry Crust

Village Steak House Salad 9

King Crab, Shrimp, Egg, Avocado, Tomato, Olives, House Vinaigrette

Beet Salad 9

Parma Prosciutto, Goat Cheese, Hazelnuts, Upland Cress

Steak House Wedge 7

Crisp Iceberg, Smoked Bacon, Avocado, Red Onion, Chopped Egg, Blue Cheese, Tomato

Classic Caesar Salad 9 per person

*Romaine Hearts, Shaved Parmesan, Roasted Garlic Croutons
(prepared tableside for two or more)*

Spinach Salad 9 per person

*Smokehouse Bacon, Brown Sugar, Vinaigrette, Diced Eggs
(prepared tableside for two or more)*

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From the Grill

Our Steaks are hand selected USDA Certified Angus Beef® brand, wet aged for 28 days or more, cooked to order and topped with Herb Butter. Served with Soup of the Day or House Salad, Seasonal Vegetable and choice of Potato or Rice.

22 oz. Bone In Ribeye	35
18 oz. Bone In New York Sirloin	32
24 oz. Porterhouse	39
8 oz. Petite Filet Mignon	29
12 oz. Grand Filet Mignon	34
18 oz. Double Colorado Lamb Chop	36
<i>Herb Crusted, Lamb Demi</i>	
14 oz. Grilled Boneless Pork Chop	26
<i>Apple-Cranberry Compote, Bourbon Glaze</i>	
Grilled Tomahawk Steak	55
<i>Coffee Cowboy Topping</i>	
8 oz. Petite Filet Mignon and Twin Australian Lobster Tails	65
8 oz. Petite Filet Mignon and 8 oz. Alaskan Red King Crab	48

Prime Ribs of Beef

Our USDA Certified Angus Beef® brand Prime Ribs are hand rubbed with our house spice blend and slow roasted for 10 hours to bring out the most tender, flavorful beef. Served with creamy Horseradish Sauce and Beef Jus.

12 oz. Regular Cut Prime Rib	24
16 oz. Regular Cut Prime Rib	28
12 oz. Blackened Prime Rib, Whiskey Butter	26
16 oz. Blackened Prime Rib, Whiskey Butter	30

A la Carte

Spinach, Steamed or Creamed	4	Bleu Cheese Crumbles	4
Jalapeño Corn	4	Asparagus with Béarnaise	6
Mushrooms, Sautéed	4	Parmesan Risotto	6
Cowboy Topping	4	Lobster Risotto	8
Onions, Sautéed	4	Roasted Vegetables	4
Button Mushrooms, Sautéed	4		

Our Meat Temperatures

<i>Blue</i>	<i>Very Red, Cold</i>
<i>Rare</i>	<i>Cold Red Center, Soft</i>
<i>Medium Rare</i>	<i>Warm Red Center, Firmer</i>
<i>Medium</i>	<i>Pink, Firm</i>
<i>Medium Well</i>	<i>Small Amount of Pink in the Center</i>
<i>Well Done</i>	<i>Brown Throughout, Firm</i>

From the Oceans

Served with Soup of the Day or House Salad, Seasonal Vegetable and choice of Potato or Rice.

Parmesan Crusted Halibut 26

Grape Tomatoes, Artichokes, Basil, Chardonnay Cream

Pan Seared Chilean Sea Bass 27

Malibu Rum Lobster Sauce

🥜 Macadamian Sea Bass 34

(not offered with Seasonal Vegetable or Starch)

Coconut Lobster Risotto, Mango and Sweet Chili Gastrique, Sautéed Baby Spinach

Roasted Salmon 25

(not offered with Seasonal Vegetable or Starch)

*Parmesan Risotto, Sautéed Spinach, Grilled Asparagus,
Sundried Cranberries, Chardonnay Butter Sauce*

Petaluma Seafood Pasta 28

(not offered with Seasonal Vegetable or Starch)

*Shrimp, Scallops, King Crab, Linguine, Sundried Tomatoes,
Basil and Mushrooms in a Lobster Cream*

Coconut Prawns 27

Orange Marmalade, Sweet Chili Sauce

Alaskan Red King Crab Legs 43

Sweet Butter Fondue, Caramelized Lemon

Twin Australian Lobster Tails 55

Sweet Butter Fondue, Caramelized Lemon

Signature Dishes

Served with Soup of the Day or House Salad, Seasonal Vegetable and choice of Potato or Rice.

Steak Dianne 33

Beef Tenderloin, Mushrooms, Merlot, Brandy, Garlic, Beef Essence

Mushroom Ravioli 20

(not offered with Seasonal Vegetable or Starch)

Porcini and Truffle Raviolis in a Mushroom Alfredo Cream

Filet Oscar 42

Beef Tenderloin, Alaskan King Crab, fresh Asparagus, Béarnaise Sauce

Chicken Cordon Bleu 23

Golden fried Chicken Breast, Smoked Ham, Swiss Cheese, Sauce Supreme

Steak House Mixed Grill (no substitutions) 38

Combination of Scampi style Prawns, Filet Mignon, Lamb Chop

Chicken Piccata 23

Egg dipped Chicken Breast, Chardonnay, Capers, fresh Lemon

Chateaubriand (for two or more) 64

Double Filet Mignon, carved tableside, Cabernet Jus, Béarnaise Sauce

Bone-in Pan Seared Chicken Breast 23

Seasoned Bone-In Chicken Breast served with Chicken Jus

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