

◀ OKEECHOBEE ▶
STEAKHOUSE
EST. **PRIME STEAKS** 1947
WEST PALM BEACH, FL

Starters

POINT JUDITH CRISPY CALAMARI
Sweet Thai Chili 19.99

FAMOUS 'OLD FLORIDA' CRAB CAKE
Dijon Aioli 22.99

CRAB STUFFED MUSHROOMS
Garlic Butter 19.99

CLASSIC ESCARGOT
Garlic Herb Butter, Puff Pastry 19.99

COLOSSAL SHRIMP COCKTAIL
Signature Cocktail Sauce 25.99

CRISPY MAINE LOBSTER
Tempura Fried Maine Lobster Bites,
Drawn Butter, Sweet Thai Chili 32.99

'THICK CUT' BACON
Sambal Glaze, Blue Cheese, Scallions 19.99

FRENCH ONION SOUP AU GRATIN
Toasted Provolone 12.99

TRUFFLE LOADED TATER TOTS
Bacon, Cheese,
Green Onion Creme Fraiche 11.99

Salads

HOUSE GORGONZOLA
Mixed Greens, Red Onion, Tomato, Gorgonzola
Cheese, Greek Vinaigrette 9.99

CLASSIC CAESAR
Romaine, Garlic Croutons, Parmesan 9.99

STEAKHOUSE WEDGE
Iceberg, Bleu Cheese, Red Onion,
Tomato, Bacon 9.99

Prime Cut Steaks

DRY-AGED CUTS

PORTERHOUSE
24oz 82.99

BONE-IN RIBEYE
Portobello Demi-Glace
28oz 95.99

KANSAS CITY STRIP
20oz 73.99

BONE-IN FILET MIGNON
Bearnaise
16oz 89.99

FILET MIGNON
Béarnaise
12oz 71.99 8oz 59.99

PALM BEACH SIRLOIN
8oz 39.99

NEW YORK STRIP
12oz 55.99

DELMONICO
14oz 57.99

STEAKS FOR TWO

Dry-Aged, Served with Roasted Garlic, House Steak Sauce, Portobello Demi-Glace, Bone Marrow Butter, Bearnaise & Chimichurri
PORTERHOUSE 36OZ...135.99 • TOMAHAWK 40OZ...141.99

Classic Pairings

GORGONZOLA CRUST 9.99
Mushrooms, Onions, Gorgonzola Cheese

HORSERADISH CRUST 6.99
Panko Butter Crust, Fresh Horseradish

BLACK & WHITE 14.99
Shrimp, Demi-Glace, Béarnaise

OSCAR 16.99
Lump Crab, Asparagus, Béarnaise

BROILED LOBSTER TAIL 30.99
Cold Water Lobster

COLOSSAL SHRIMP 24.99
Crab Stuffed or Scampi

CLASSIC SAUCES 6.99
Bearnaise or Portobello Demi-Glace

AU POIVRE 11.99
Peppercorn, Brandy, Cream

TRUFFLE BUTTER FLAMBÉ 8.99
Truffle, Fresh Herbs

BONE MARROW BUTTER 6.99
Roasted Bone Marrow, Chive

CHIMICHURRI 6.99
Parsley, Oregano, Red Pepper,
Garlic, Oil, Vinegar

House Specialties

PAN SEARED SEABASS
Garlic Mashed Potatoes,
Sautéed Spinach,
Citrus Beurre Blanc 50.99

PAN SEARED SCALLOPS
Linguine, Arrabbiata Cream,
Scallions 50.99

CRAB STUFFED SHRIMP
Garlic Mashed Potatoes,
Sautéed Spinach 41.99

SHRIMP SCAMPI
Garlic Butter, Linguine, Crostini 41.99

PAN ROASTED CHICKEN
Airline Double Breast, Garlic Mashed
Potatoes, Sautéed Spinach,
Natural Jus 30.99

PRIME DRY-AGED STEAK BURGER
Cheddar, Applewood Bacon, Lettuce,
Tomato, Onion, Pickle, Fancy Sauce
Served with Fries 10oz 25.99

PORK CHOP
Garlic Mashed Potato, Sautéed Spinach,
Demi-Glace 14oz 38.99

AUSTRALIAN LAMB CHOPS
Garlic Mashed Potatoes, Sautéed Spinach,
Portobello Demi-Glace 16oz 51.99

PRIME-CUT FILET MIGNON TIPS
Béarnaise. Served with Fries 33.99

For the Table

ASPARAGUS 12.99
Gremolata

BROCCOLI 12.99
Herb Butter, Garlic, Parmesan

SPINACH 12.99
Creamed or Garlic & Oil

FIRE ROASTED CREAMED CORN 12.99
Parmesan Cheese, Bacon, Chive

ROASTED BRUSSELS SPROUTS 16.99
Artisan Bleu Cheese,
Candied Bacon, Chili Vinaigrette

HOT HONEY ROASTED CARROTS 12.99

HAND BATTERED ONION RINGS 12.99
Creamy Horseradish Sauce

LOBSTER MAC-N-CHEESE 24.99
Orechiette, Mixed Cheeses

STEAK FRIES 8.99
truffle parmesan +4

GARLIC MASHED POTATOES 9.99

ONE POUND BAKED POTATO 9.99
Butter, Sour Cream, Chive
loaded with bacon, cheese, broccoli +5

SAUTEED BUTTON MUSHROOMS 9.99

SAUTEED SPANISH ONIONS 5.99

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Please alert your server to any food allergies or special dietary requirements at time of order.
No more than two checks per table. 20% Gratuity will be applied to birthday discounts & parties of 8 or more.