# +OKEECHOBEE+ STEAKHOUSE

EST. PRIME STEAKS 1947

WEST PALM BEACH, FL

### APPETIZERS

COLOSSAL SHRIMP COCKTAIL 25.99

Signature Cocktail Sauce

POINT JUDITH CRISPY CALAMARI 19.99

Sweet Thai Chili

CRAB STUFFED MUSHROOMS CAPS 19.99

Garlic Butter

FAMOUS 'OLD FLORIDA' CRAB CAKE 22.99

Dijon Aioli

TRUFFLE LOADED TATER TOTS \* 11.99

Bacon, Cheese, Green Onion Creme Fraiche

**CLASSIC ESCARGOT** 19.99

Garlic Herb Butter, Puff Pastry

FRENCH ONION SOUP AU GRATIN 11.99

'THICK CUT' BACON ★ 19.99

Sambal Glaze, Blue Cheese, Scallions

## **SIDES TO SHARE**

**ASPARAGUS** Gremolata 12.99

**BROCCOLI** Herb Butter, Garlic, Parmesan 12.99

SPINACH Creamed or Garlic & Oil 12.99

**HOT HONEY ROASTED CARROTS** ★ 12.99

ROASTED BRUSSELS SPROUTS Artisan Bleu

Cheese, Candied Bacon Chili Vinaigrette 16.99

FIRE ROASTED CREAMED CORN Parmesan

Cheese, Bacon, Chive 12.99

LOBSTER MAC-N-CHEESE Orechiette, Mixed

HAND BATTERED ONION RINGS Creamy

Horseradish Sauce 12.99

**SAUTEED BUTTON MUSHROOMS** 11.99

**SAUTEED SPANISH ONIONS** 5.99

**GARLIC MASHED POTATOES** 10.99

**STEAK FRIES** 9.99

**BAKED POTATO** Butter, Sour Cream, Chive 11.99

## SEAFOOD

Add a Signature House Salad, Caesar Salad, Gorgonzola Salad, or Steakhouse Wedge 9.99

PAN SEARED SEABASS 50.99

Parmesan Risotto, Sauteed Spinach, Citrus Beurre Blanc

PAN SEARED SCALLOPS **★** 50.99

Parmesan Risotto, Arrabbiata Cream, Scallions

SHRIMP SCAMPI 41.99

Garlic Butter, Linguine, Crostini

CRAB STUFFED SHRIMP 41.99

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 9.99

NEW YORK STRIP 12oz 59.99

**DELMONICO** 14oz 62.99

**FILET MIGNON** 13oz 76.99 9oz 65.99

Served with Béarnaise

**BONE-IN FILET MIGNON** 16oz 99.99

Dry Aged, Served with Bearnaise

KANSAS CITY STRIP 20oz 78.99

Dry Aged

**PORTERHOUSE** 24oz 88.99 For Two 36oz 145.99

Dry Aged

**BONE-IN RIBEYE** ★ 28oz 110.99

Dry Aged, Served with Portobello Demi-Glace

#### **STEAK ADDITIONS**

#### HORSERADISH CRUST

Panko Butter Crust, Fresh Horseradish 6.99

GORGONZOLA CRUST

Mushrooms, Onions, Gorgonzola Cheese 8.99

**BROILED LOBSTER TAIL** 

Cold Water Lobster market

COLOSSAL SHRIMP Crab Stuffed or Scampi 21.99

**OSCAR** 

Lump Crab, Asparagus, Béarnaise 16.99

**BONE MARROW BUTTER** Roasted Bone Marrow, Chive 6.99

TRUFFLE BUTTER FLAMBÉ \*

Truffle, Fresh Herbs 8.99

**AU POIVRE** 

Peppercorn, Brandy, Cream 11.99

**CLASSIC SAUCES** 

Bearnaise or Portobello Demi-Glace 6.99 **BLACK & WHITE** 

Shrimp, Demi-Glace, Béarnaise 14.99

#### **SAVOR THE FLAVOR**

#### Tomahawk Steak

Dry Aged, Served with Roasted Garlic, House Steak Sauce, Portobello Demi-Glace, Bone Marrow Butter. Bearnaise & Chimichurri 152.99

## STEAKHOUSE FAVORI

Add a Signature House Salad, Caesar Salad, Gorgonzola Salad, or Steakhouse Wedge 9.99

PRIME DRY AGED STEAK BURGER 10oz 25.99

Fried Shoestring Onions, Cheddar Cheese, Fancy Sauce, Pickles Choice of Potato Add Bacon \$2.5

PRIME-CUT FILET MIGNON TIPS 32.99

Classic Béarnaise Sauce, Choice of Potato

PRIME NEW YORK STRIP \* 80z 44.99 Choice of Potato

PAN ROASTED CHICKEN 30.99 Airline Double Breast, Garlic Mashed Potatoes, Charred Asparagus, Natural Jus

**PORK CHOP** 14oz 38.99

Mushroom Risotto, Roasted Carrots, Demi-Glace

AUSTRALIAN LAMB CHOPS 16oz 51.99

Parmesan Risotto, Charred Asparagus, Demi-Glace