



## Regal Steak and Chops Menu

### Entrée Offerings

1. New York Strip Loin New York Style: Choice grade NY strip herbed and seasoned to perfection, and cut into 7 ounce portions and seared to perfection and finished with sautéed mushrooms, gorgonzola cheese, and finished with a red wine pan reduction sauce.
2. Rib Eye Steak ancho chili marinated with a Ancho Chili puree tequila sauce: Ancho chili marinated rib eye roast then seared and roasted to perfection. Served with a ancho chili and tequila puree pan sauce.
3. Prime Rib Carving Station with choice of homemade Au Jus & Homemade horseradish Crème Fraiche: Traditional but timeless favorite. Prime grade standing rib roast seasoned and herbed to perfection and roasted to a perfect medium rare or preferred doneness and served with a house made Au Jus and horseradish crème fraiche.
4. Filet Mignon Steak Au Poir: A classic French dish made with prime grade filet mignon pismo, and served with a sherry pepper cream sauce.
5. Beef Braciolo: Choice beef bottom round cut and pounded thin, and layered with prosciutto de parma, imported provolone, parmigiano reggiano, hard boiled eggs, escarole, and golden raisins among many other flavorful herbs and aromatics. Served with a decadently smooth and flavorful polenta and fresh ragout to top!
6. Asian Marinated Beef Hanger Steak with a mushroom beef demi glaze: Choice grade tender hanger steaks marinated in sesame oil, rice wine vinegar, soy sauce, olive oil, fresh ginger, coriander, shallots, and garlic among other accoutrements, and seared to perfection and served with our signature veal demi glaze with sautéed mushroom medley.
7. Chateau Briand Prime Beef Tenderloin served with a champagne and violet mustard béarnaise sauce: Prime grade beef tenderloin roasted to a perfect medium rare and served with w moët champagne, violet mustard, tarragon sauce béarnaise.
8. Puff Pastry Veal Chops served with a champagne Veal sauce Veloute: Homemade puff pastry wrapped around fresh Frenched Bob Veal chops served with a moët champagne and fresh herbed sauce veloute.
9. Hickory Smoked Tri Tip served with a blackberry and molasses sweet barbeque sauce: American Wagyu grade beef tri tip smoked over bourbon soaked hickory chips and served with a fresh blackberry pureed molasses sweet barbeque sauce.

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## Chef Adam's Catering Service

A Little Taste of Heaven



10. Pancetta wrapped & stuffed Prime Sirloin with a Romesco cheese sauce Veloute: Italian pancetta wrapped prime grade sirloin steak that is stuffed in our signature Quattro formaggio medley of imported cheeses and smothered in our homemade pimento roasted pepper cheese sauce veloute.
11. Kosher Beef Shortrib with Porcini Veal Demi Glace (Can do a Beef Demi Glace as well): Kosher grade beef short rib, bone in, and slow braised for over 5 hours till tender and succulent perfection. Served with a porcini maderia wine veal demi glace.
12. Stuffed Pork Chops with a Blackberry port sauce Espangnole: Fresh bone in Pork Chops partially butter fried, and stuffed with a sweet and savory herbed stuffing. Pan seared and served at a perfect medium and served along with a fresh blackberry port wine sauce espangnole.
13. New Zealand Rack of Lamb with a fresh cranberry and cherry honey gastrique: Fresh New Zealand rack of lamb lightly pan seared in clarified butter the brushed with our mission fig and nicoise olive tapenade and crusted with a fresh herb and toasted chopped macadamia nut crumble and served with a fresh cranberry and cherry honey gastrique.
14. Pan Seared Duck Breast, and duck confit served with champagne mint and apricot veloute: Fresh Mallard duck breast served with crisp skin medium rare along sided 2 Oz. of slow braised duck confit, with mint champagne apricot sauce coulees.
15. Veal Oso Bucks with Braising Redux Ragout: Fresh Veal Shanks slow braised with flavorful aromatics, herbs, and other delights and served with a fresh ragout of creminni mushrooms, fresh baby artichokes, fresh pearl onions, and nicoise olives with a redux of the flavor infused braising liquid. Magnifico!

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