



I have been developing my skills in the hospitality industry all my life for the opportunity to bring Plano a restaurant I am proud to put my name on. A warm, inviting, upscale steak and lobster house with an atmosphere of romantic elegance offering our guests lively piano bar entertainment, delicious wines, tender prime steaks and fresh lobster right from our tank. All served by a friendly, hospitable staff that is here to ensure you have a wonderful dining experience. I am honored to have your business.

This is just the beginning of a beautiful relationship.

– Steve Fields

APPETIZERS

St. James Reserve Hot-Smoked Salmon \$12

With lemon zest, cream cheese, capers and onions served with garlic crostinis

Tuna Tartare Tower \$15

Chilled Peekytoe crab, avocado, tomato and marinated sushi-grade tuna served with a duet of sauces and prawn crackers for dipping

Fried Calamari \$12

Crispy golden brown calamari served with flash fried spinach, spicy mustard and sweet chili sauce.

Lobster and Crab Dip \$13

Creamy dip with lobster, crab, sweet onions, and garlic crostinis for dipping

Beef Crostinis \$10

Tender slices of beef tenderloin on toasted crostinis with rich Béarnaise and fresh Roma tomato and onion

Jumbo Shrimp Cocktail \$14

Five wild-caught jumbo shrimp with a spicy deviled cocktail sauce

Pan-Seared Jumbo Crab Cake \$14

Serious crab cake made with giant lumps of Blue crab with old fashioned tartar sauce

House-Made Potato Chips \$6

Crispy Yukon Gold potatoes served with ranch & Brie dip

Sautéed Peekytoe Crab Claws \$15

In a rich and tangy sauce with lemon, capers, whole butter and toasted crostinis

Crunchy Lobster Pizza \$13

Maine lobster, Blue crab, leeks and a trio of cheeses on a thin and crispy crust

Lobster Sliders \$16

Three mini lobster club sandwiches on sweet Hawaiian bread with creamy dijon, Applewood smoked bacon, tomato and avocado

SOUPS AND SALADS

Lobster Bisque \$8

Rich and smooth with fresh Maine lobster and sweet sherry

Wedge Salad \$7

Wedge of crisp Iceberg topped with Neuske's bacon, Iowa blue cheese, tomatoes, and a spicy herb vinaigrette

Chicken Tortilla Soup \$5

Flavorful and delicious with onions, carrots, avocados, celery and topped with Monterey Jack cheese and tortilla strips

Steakhouse Tomato and

Blue Cheese Salad \$7

Beef steak tomatoes with thick sliced red onions topped with Blue cheese crumbles and cracked black pepper

Blue Crab and Corn Chowder \$7

Velvety stew of sweet crab, roasted corn and cream

Steve's Caesar Salad \$8

With freshly made croutons, anchovies, and a zesty Caesar dressing

SIDES

Sautéed Mushrooms \$6 Sautéed Garlic Spinach \$6 Lobster Mashed Potatoes \$14

Smoked Cheddar Mac 'n' Cheese \$6 Grilled Jumbo Asparagus \$8 Jumbo Baked Potato \$6

Seasoned French Fries \$5 Steamed Broccoli \$6 Creamed Sweet Corn \$7 Whipped Sweet Potatoes \$6

Roasted Garlic Parmesan Mashed Potatoes \$6 Mixed Vegetables \$5 Fried Onion Straws \$6

SURF FOR YOUR TURF

Wild-Caught Gulf Shrimp *Fried/Grilled* \$8 Petite Australian Lobster Tail *Market Price*

½ lb. Alaskan Red King Crab \$21 Full Sized Australian Lobster Tail *Market Price* Chef's Topping \$9

OUR PRIVATE PARTY ROOM IS PERFECT FOR YOUR SPECIAL EVENT!

BEEF FILETS

Each filet is accompanied by a loaded jumbo baked Idaho potato.

Filet Mignon 8 oz. \$30 12 oz. \$39 **Peppercorn Coated Filet** 8 oz. \$32 12 oz. \$40

Wild Mushroom Coated Filet 8 oz. \$32 12 oz. \$40 **Blue Cheese Stuffed Filet** 8 oz. \$32 12 oz. \$40

Mixed Grill \$33

Tenderloin medallions, chicken breast and shrimp with roasted garlic Parmesan mashers and a duo of sauces

Bone-In Filet of Beef 14 oz. \$48

Crème de la crème of tenderloin slow roasted on the bone for added flavor

Medallions of Beef \$32

Three 3 oz. Medallions with red wine demi-glaze, onion straws and portabella mushrooms

Chef's Filet 8 oz. \$38

Topped with sautéed shrimp, lump crab meat & Béarnaise sauce

PRIME STEAKS AND CHOPS

All of our Prime steaks are aged a minimum of 28 days and seasoned with our special unique blend and then broiled in our high-temperature broiler. Each steak is accompanied by a loaded jumbo baked Idaho potato, except where noted.

Prime New York Strip 14 oz. \$43 **Prime Bone-In Rib Eye 20 oz. \$44**

Prime Porterhouse 22 oz. \$48 **Veal Chop 16 oz. \$39**

The "Chop" 22 oz. \$23

Our signature bone-in center-cut pork chop with cranberry demi

Free-Range Australian Double Lamb Chops 12 oz. \$33

with buttery pistachio-mustard sauce and roasted garlic Parmesan mashed potatoes

Free-Range Lemon Chicken \$19

Marinated, oven roasted and served with roasted garlic mashed potatoes and a rich pan sauce

ROASTED PRIME RIB OF BEEF

When it's gone, it's gone. Slow roasted on the bone and hand-carved to order. Served with a rich jus, Atomic horseradish cream and a loaded jumbo baked Idaho potato.

12 ounce \$27 16 ounce \$33

BEEF COOKING TEMPERATURES

Rare: Very red, cool center Medium Rare: Red, warm center Medium: Pink center
Medium Well: Slightly pink center Well: Broiled throughout, no pink

LOBSTERS

All lobsters are served with your choice of side

Grilled Cold-Water Australian Lobster Tail Market Price

A rich and succulent lobster tail brushed with lemon and garlic butter (Ask your server for sizes)

Stuffed Lobster Fields \$38

One pounder loaded with shrimp, crawfish, lobster and mushrooms

Fresh Maine Lobster

Market Price

See your server for tonight's available sizes

The Lobster Cruz \$36

One pounder stuffed with Blue crab and lobster risotto

FRESH SEAFOOD

Maple Glazed Scallops \$26

With sweet Shiner Bock glaze, whipped sweet potatoes and sautéed spinach

Sesame Tuna \$28

Sesame-crusting #1 grade Hawaiian tuna served with roasted garlic Parmesan mashed potatoes, tamari wine sauce and spicy wasabi

Steamed Red Alaskan King Crab \$43

Sweet, succulent and easy to eat. Served with grilled asparagus and roasted garlic Parmesan mashed potatoes

Kona Chilean Sea Bass \$29

Marinated, slow roasted and served with sautéed vegetables, roasted garlic Parmesan mashed potatoes and pineapple-soy syrup

Grilled Atlantic Salmon \$25

Farm-raised filet topped with lump crab, shrimp, and Béarnaise sauce over roasted garlic Parmesan mashed potatoes and sautéed vegetables

Pecan-Crusted Trout \$22

Clear Springs Idaho Trout crusted with toasted Texas pecans and drizzled with lemon pecan butter over roasted garlic Parmesan mashed potatoes and sautéed vegetables

Fried or Grilled Shrimp \$19

Jumbo shrimp cooked to perfection and served with seasoned french fries

For parties of six or more an 18% gratuity may apply.