

• OKEECHOBEE • STEAKHOUSE

EST. PRIME STEAKS 1947
WEST PALM BEACH, FL

APPETIZERS

COLOSSAL SHRIMP COCKTAIL
Signature Cocktail Sauce

POINT JUDITH CRISPY CALAMARI
Sweet Thai Chili

CRAB STUFFED MUSHROOMS CAPS
Garlic Butter

FAMOUS 'OLD FLORIDA' CRAB CAKE
Dijon Aioli

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

CLASSIC ESCARGOT
Garlic Herb Butter, Puff Pastry

FRENCH ONION SOUP AU GRATIN

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

SIDES TO SHARE

ASPARAGUS *Gremolata*

BROCCOLI *Herb Butter, Garlic, Parmesan*

SPINACH *Creamed or Garlic & Oil*

HOT HONEY ROASTED CARROTS ★

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

FIRE ROASTED CREAMED CORN *Parmesan Cheese, Bacon, Chive*

LOBSTER MAC-N-CHEESE *Orechiette, Mixed Cheeses*

HAND BATTERED ONION RINGS *Creamy Horseradish Sauce*

SAUTEED BUTTON MUSHROOMS

SAUTEED SPANISH ONIONS

GARLIC MASHED POTATOES

STEAK FRIES

BAKED POTATO *Butter, Sour Cream, Chive*

SEAFOOD

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

PAN SEARED SEABASS
Parmesan Risotto, Sauteed Spinach, Citrus Beurre Blanc

PAN SEARED SCALLOPS ★
Parmesan Risotto, Arrabbiata Cream, Scallions

SHRIMP SCAMPI
Garlic Butter, Linguine, Crostini

CRAB STUFFED SHRIMP
Choice of Potato

LOBSTER TAILS
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 +*

NEW YORK STRIP 12oz

DELMONICO 14oz

FILET MIGNON 13oz 9oz
Served with Béarnaise

BONE-IN FILET MIGNON 16oz
Dry Aged, Served with Bearnaise

KANSAS CITY STRIP 20oz
Dry Aged

PORTERHOUSE 24oz For Two 36oz
Dry Aged

BONE-IN RIBEYE ★ 28oz
Dry Aged, Served with Portobello Demi-Glace

STEAK ADDITIONS

HORSERADISH CRUST
Panko Butter Crust, Fresh Horseradish

GORGONZOLA CRUST
Mushrooms, Onions, Gorgonzola Cheese

BROILED LOBSTER TAIL
Cold Water Lobster market

COLOSSAL SHRIMP
Crab Stuffed or Scampi

OSCAR
Lump Crab, Asparagus, Béarnaise

BONE MARROW BUTTER
Roasted Bone Marrow, Chive

TRUFFLE BUTTER FLAMBÉ ★
Truffle, Fresh Herbs

AU POIVRE
Peppercorn, Brandy, Cream

CLASSIC SAUCES
Bearnaise or Portobello Demi-Glace

BLACK & WHITE
Shrimp, Demi-Glace, Béarnaise

SAVOR THE FLAVOR

Tomahawk Steak

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

STEAKHOUSE FAVORITES

*Add a Signature House Salad, Caesar Salad,
Gorgonzola Salad, or Steakhouse Wedge +*

PRIME DRY AGED STEAK BURGER 10oz
*Fried Shoestring Onions, Cheddar Cheese, Fancy Sauce, Pickles
Choice of Potato
Add Bacon*

PRIME-CUT FILET MIGNON TIPS
Classic Béarnaise Sauce, Choice of Potato

PRIME NEW YORK STRIP ★ 8oz
Choice of Potato

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

PORK CHOP 14oz
Mushroom Risotto, Roasted Carrots, Demi-Glace

AUSTRALIAN LAMB CHOPS 16oz
Parmesan Risotto, Charred Asparagus, Demi-Glace

No more than two checks per table. 20% Gratuity will be added to Parties of 8 or More.

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.