

# Starters

## Colossal Shrimp Cocktail

Steamed with Fresh Lemon  
House Made Cocktail Sauce 20.99

## Point Judith Crispy Calamari

Lightly Dusted in Our Secret House Recipe  
Served with Spicy-Sweet Asian Sauce 15.99

## Crab Stuffed Mushrooms Caps

Fresh Crab Meat Stuffing, Roasted Golden Brown  
with Garlic Butter 15.99

## Prime Beef Carpaccio

Ancho Crusted Seared, Horseradish Sauce 17.99

## French Onion Soup Au Gratin 8.99

## Classic Escargot

Baked Tender with Garlic Herb Butter  
Golden Puffed Pastry 15.99

## Lobster Mac-n-Cheese 17.99

# Favorites

*Add a Signature House Salad, Caesar Salad, Gorgonzola Salad, or Steakhouse Wedge 6.99*

## Prime Sliced Steak Sandwich

Greatest Tasting Steak Sandwich EVER!  
Balsamic Onions Gorgonzola Mayo and Steak Fries 21.99

## Prime-Cut Filet Mignon Tips

Served with Classic Béarnaise Sauce and Steak Fries 30.99

## Prime Steak Burger

BEST Burger in Florida!  
Served with Lettuce, Tomato, Onion, Pickle  
Special House Sauce and Steak Fries 17.99  
Add Cheese, Mushrooms, Sautéed Onions or Bacon 1.5ea.

## Classic Chopped Steak

Prime House Ground Blend  
Demi-Glace Mushrooms & Onions  
Garlic Mashed Potatoes 16oz. 28.99

# Salads

## Classic Caesar Salad

Crisp Romaine, Grated Parmesan, Garlic Croutons, Classic Dressing 13.99  
Half Salad 8.99  
Available with All-Natural Grilled Chicken add 7.99

## Gorgonzola Cheese Salad

Crisp Romaine, Red Onions, Vine Ripened Tomatoes, Greek Vinaigrette 13.99  
Half Salad 8.99  
Available with All-Natural Grilled Chicken add 7.99

## Steakhouse Wedge

Iceberg Wedge, Heirloom Tomatoes, Red Onion, Applewood Smoked Bacon, Blue Cheese Dressing 13.99  
Half Salad 8.99  
Available with All-Natural Grilled Chicken add 7.99

# Sides & Vegetables

Sautéed Broccoli, Garlic & Oil.....9.99

Spinach, Creamed or Garlic.....9.99

Roasted Brussel Sprouts.....9.99  
Artisan Bleu Cheese, Candied Bacon, Chili Vinaigrette

Steamed Asparagus.....9.99

Lobster Mac-n-Cheese.....17.99

Fresh Roasted Creamed Corn.....9.99  
Parmesan Cheese, Bacon, Chive

Hand Battered Onion Rings.....8.99  
Creamy Horseradish Sauce

Sautéed Spanish Onions.....3.99

Sautéed Button Mushrooms.....7.99

\* *Certified USDA **Prime Beef**, Dry Aged and Hand Cut in House, GUARANTEED! \**

GIFT CARDS AVAILABLE FOR THE PERFECT GIFT

**OKEECHOBEE STEAKHOUSE EST. 1947**

# Prime Steak Cuts

\* **Certified USDA Prime Beef, Dry Aged and Hand Cut in House, GUARANTEED!** \*  
Our Prime Cut Steaks Include House Salad & Choice of Potato

## Filet Mignon

Tender and Mouth Watering  
Center "Barrel Cut"  
13oz 65.99  
9oz 49.99

## New York Strip Steak

Thick Boneless Center Cut 14oz 50.99  
Boneless Center Cut 8oz 32.99

## Surf and Turf

Thick and Juicy Palm Beach Sirloin® 10oz  
South African Lobster Tail 62.99

## Palm Beach Sirloin®

Thick and Juicy 10oz Steak, *Our Trademark Cut*  
Available only at *Okeechobee Steakhouse* 38.99

## Bone-in Ribeye Steak

What Steak Taste Like in Heaven 27oz 67.99

## Porterhouse Steak

The True Steak Lovers Cut, Dry Aged 24oz 64.99

## Delmonico Steak

Fabulous, Incredible Flavor 14oz 49.99

## Kansas City Sirloin

The BEST Dry-Aged Sirloin in the World 20oz 61.99

## \*\* Prime Rib of Beef \*\*

FRIDAY, SATURDAY & SUNDAY ONLY

Prime Aged, Boneless, Slow Roasted to Perfection  
Served with Au Jus & Creamy Horseradish 16oz 50.99  
Limited Amount Available

# Fresh Seafood

Add a Signature House Salad, Caesar Salad, Gorgonzola Salad, or Steakhouse Wedge 6.99

## Shrimp Scampi

Colossal Shrimp, Garlic Butter  
Capellini Pasta, A Steak House Classic 34.99

## Fried Shrimp

Hand Breaded, Served with House Tartar Sauce  
Choice of Potato 34.99

## Rock Lobster Tails

South African Tails, Broiled To Perfection  
Served with Drawn Butter, Choice of Potato 53.99

## Grilled Salmon

Maple Mustard Glaze, Sautéed Spinach  
Parmesan Herb Risotto 32.99

## Classic Steak Additions

**Shrimp** - Fried or Scampi 15.99

**Broiled Lobster Tail** Market

### Classic Sauces

Béarnaise 2.99

Portobello Mushroom Demi-Glace 2.99

**\*\* Bone Marrow Butter \*\***

Roasted Bone Marrow, Chive 3.99

### Oscar

Jumbo Lump Crabmeat, Asparagus  
Béarnaise Sauce 12.99

### Au-Poivre

Remy Martin Cognac, Cream  
Black Peppercorn Sauce 7.99

### Gorgonzola Cheese Crust

With Sautéed Mushrooms, Caramelized Onions. 5.99  
Highly Recommended by our Chef

## GRILLING INSTRUCTIONS

Extra Rare - No Char, Very Cold Red Center  
Rare - No to Light Char, Cold Red Center  
Medium Rare - Light Char, Cool Warm Red Center  
Medium - Slightly Dark Char, Warm Red to Pink Center

Medium Well - Slightly Dark Char, Light Pink Center  
Well Done - Dark Char, Cooked Through, Dry  
Pittsburgh - Dark Char, Cold Red Center

Sharing Charge....9.99 Choice of Potato (Salad is extra)



\*Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness\*  
We Reserve The Right To Refuse Or Discontinue The Serving Of Alcohol. Please Don't Be Offended. Drive Safely