

# Starters

## **Colossal Shrimp Cocktail**

Steamed with Fresh Lemon  
House Made Cocktail Sauce 21.99

## **Crab Stuffed Mushrooms Caps**

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

## **French Onion Soup Au Gratin** 9.99

## **Famous 'Old Florida' Crab Cake**

Jumbo Lump Crab, Dijon Aioli  
You *MUST* Taste It! 16.99

## **Point Judith Crispy Calamari**

Lightly Dusted in Our Secret House Recipe  
Served with Spicy-Sweet Asian Sauce 16.99

## **Prime Beef Carpaccio**

Ancho Crusted Seared, Horseradish Sauce 18.99

## **Classic Escargot**

Baked Tender with Garlic Herb Butter  
Golden Puffed Pastry 15.99

## **Lobster Mac-n-Cheese** 19.99

# Favorites

*Add a Signature House Salad, Caesar Salad, Gorgonzola Salad, or Steakhouse Wedge 8.99*

## **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 19.99  
Add Cheese, Mushrooms, Sautéed Onions or Bacon 1.5ea.

## **Classic Chopped Steak**

Prime House Ground Blend  
Demi-Glace Mushrooms & Onions  
Garlic Mashed Potatoes 16oz. 30.99

# Salads

## **Classic Caesar Salad**

Crisp Romaine, Grated Parmesan, Garlic Croutons, Classic Dressing 14.99  
Half Salad 8.99  
Available with All-Natural Grilled Chicken add 8.99

## **Gorgonzola Cheese Salad**

Crisp Romaine, Red Onions, Vine Ripened Tomatoes, Greek Vinaigrette 14.99  
Half Salad 8.99  
Available with All-Natural Grilled Chicken add 8.99

## **Steakhouse Wedge**

Iceberg Wedge, Heirloom Tomatoes, Red Onion, Applewood Smoked Bacon, Blue Cheese Dressing 14.99  
Half Salad 8.99  
Available with All-Natural Grilled Chicken add 8.99

# Sides & Vegetables

**Sautéed Broccoli**, Garlic & Oil.....10.99

**Spinach**, Creamed or Garlic.....10.99

**Roasted Brussel Sprouts**.....13.99  
Artisan Blue Cheese, Red Chili Vinaigrette, Candied Bacon

**Steamed Asparagus**.....10.99

**Lobster Mac-n-Cheese**.....19.99

**Fire Roasted Creamed Corn**.....10.99  
Parmesan Cheese, Bacon, Chive

**Hand Battered Onion Rings**.....9.99  
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

\*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

# 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 66.99  
9oz 51.99

## New York Strip Steak

Thick Boneless Center Cut 14oz 53.99  
Boneless Center Cut 8oz 35.99

## Palm Beach Sirloin®

Thick and Juicy 10oz Steak, *Our Trademark Cut*  
Available only at Okeechobee Steakhouse 41.99

## Delmonico Steak

Fabulous, Incredible Flavor 14oz 54.99

## Bone-in Ribeye Steak

What Steak Taste Like in Heaven 27oz 71.99

## Porterhouse Steak

The True Steak Lovers Cut, Dry Aged  
24oz 69.99  
*For Two* 36oz 115.99

## Kansas City Sirloin

The BEST Dry-Aged Sirloin in the World 20oz 66.99

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

**FRIDAY, SATURDAY & SUNDAY ONLY**

Prime Aged, Boneless, Slow Roasted to Perfection  
Served with Au Jus & Creamy Horseradish 16oz 56.99  
Limited Amount Available

# Fresh Seafood

Add a Signature House Salad, Caesar Salad, Gorgonzola Salad, or Steakhouse Wedge 8.99

## Shrimp Scampi

Colossal Shrimp, Garlic Butter  
Capellini Pasta, A Steak House Classic 35.99

## Fried Shrimp

Hand Breaded, Served with House Tartar Sauce  
Choice of Potato 35.99

## Rock Lobster Tails

South African Tails, Broiled To Perfection  
Served with Drawn Butter, Choice of Potato 54.99

## Grilled Salmon

Maple Mustard Glaze, Sautéed Spinach  
Parmesan Herb Risotto 35.99

## Surf and Turf

Thick and Juicy Palm Beach Sirloin® 10oz  
South African Lobster Tail 66.99

## Classic Steak Additions

**Shrimp** Choice of Fried or Scampi 16.99

**Famous 'Old Florida' Crab Cake**

Dijon Aioli 16.99

### Classic Sauces

Béarnaise or Portobello Mushroom Demi-Glace 2.99

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

Roasted Bone Marrow, Chive 4.99

**Broiled Lobster Tail** Market

### Oscar

Jumbo Lump Crabmeat, Asparagus

Béarnaise Sauce 14.99

### Au-Poivre

Remy Martin Cognac, Cream  
Black Peppercorn Sauce 9.99

### Gorgonzola Cheese Crust

Sautéed Mushrooms, Caramelized Onions 6.99  
Highly Recommended by Our Chef

## GRILLING INSTRUCTIONS

Rare - Red Cool Center  
Medium Rare - Red Warm Center  
Medium - Pink Hot Center  
Medium Well - Cooked Thoroughly  
Well Done - Not Responsible

Sharing Charge...\$9.99 *Choice of Potato (Salad Extra)*

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