

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

Classic Escargot

Baked Tender with Garlic Herb Butter
Golden Puffed Pastry 15.99

French Onion Soup Au Gratin 8.99

Lobster Mac-n-Cheese 17.99

Favorites

Add a Signature House Salad, Caesar Salad, Gorgonzola Salad, or Steakhouse Wedge 7.99

Prime 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 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.....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 50.99

New York Strip Steak

Thick Boneless Center Cut 14oz 51.99
 Boneless Center Cut 8oz 33.99

Surf and Turf

Thick and Juicy Palm Beach Sirloin® 10oz
 South African Lobster Tail 64.99

Palm Beach Sirloin®

Thick and Juicy 10oz Steak, *Our Trademark Cut*
 Available only at Okeechobee Steakhouse 39.99

Bone-in Ribeye Steak

What Steak Taste Like in Heaven 27oz 69.99

Porterhouse Steak

The True Steak Lovers Cut, Dry Aged 24oz 65.99

Delmonico Steak

Fabulous, Incredible Flavor 14oz 50.99

Kansas City Sirloin

The BEST Dry-Aged Sirloin in the World 20oz 62.99

** Prime Rib of Beef **

FRIDAY, SATURDAY & SUNDAY ONLY

Prime Aged, Boneless, Slow Roasted to Perfection
 Served with Au Jus & Creamy Horseradish 16oz 51.99
 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 54.99

Grilled Salmon

Maple Mustard Glaze, Sautéed Spinach
 Parmesan Herb Risotto 33.99

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

