

Starters

Colossal Shrimp Cocktail

Steamed with Fresh Lemon
House Made Cocktail Sauce 20.99

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! 15.99

Point Judith Crispy Calamari

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

Lobster Mac-n-Cheese 18.99

Favorites

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

Prime Steak Sandwich

Greatest Tasting Steak Sandwich EVER!
Balsamic Onions Gorgonzola Mayo and Steak Fries 22.99

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 18.99
Add Cheese, Mushrooms, Sautéed Onions or Bacon 1.5ea.

Classic Chopped Steak

Prime House Ground Blend
Demi-Glace Mushrooms & Onions
Garlic Mashed Potatoes 16oz. 29.99

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.....18.99

Fresh 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

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 52.99
Boneless Center Cut 8oz 34.99

Surf and Turf

Thick and Juicy Palm Beach Sirloin® 10oz
South African Lobster Tail 65.99

Palm Beach Sirloin®

Thick and Juicy 10oz Steak, *Our Trademark Cut*
Available only at *Okeechobee Steakhouse* 40.99

Bone-in Ribeye Steak

What Steak Taste Like in Heaven 27oz 69.99

Porterhouse Steak

The True Steak Lovers Cut, Dry Aged 24oz 67.99

Delmonico Steak

Fabulous, Incredible Flavor 14oz 52.99

Kansas City Sirloin

The BEST Dry-Aged Sirloin in the World 20oz 64.99

** Prime Rib of Beef **

FRIDAY, SATURDAY & SUNDAY ONLY

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

Rock Lobster Tails

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

Fried Shrimp

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

Grilled Salmon

Maple Mustard Glaze, Sautéed Spinach
Parmesan Herb Risotto 34.99

Classic Steak Additions

Shrimp - Fried or Scampi 16.99

Famous 'Old Florida' Crab Cake

Dijon Aioli 15.99

Broiled Lobster Tail Market

Classic Sauces

Béarnaise or Portobello Mushroom Demi-Glace 2.99

**** Bone Marrow Butter ****

Roasted Bone Marrow, Chive 4.99

Oscar

Jumbo Lump Crabmeat, Asparagus
Béarnaise Sauce 13.99

Au-Poivre

Remy Martin Cognac, Cream
Black Peppercorn Sauce 8.99

Gorgonzola Cheese Crust

With Sautéed Mushrooms, Caramelized Onions. 5.99
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 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

