

# CK'S STEAK HOUSE

## DINNER MENU

### APPETIZERS

<b>FIVE-ONION SOUP</b>	<b>\$5.95</b>
<b>MARYLAND JUMBO LUMP CRABCAKE</b> Chorizo and Potato Hash, Citrus Aioli	<b>\$10.95</b>
<b>CHILLED GULF SHRIMP COCKTAIL</b> Horseradish Cocktail Sauce	<b>\$11.50</b>
<b>FRIED CALAMARI</b> Tossed in Rice Flour and Sesame, Thai Chili Sauce	<b>\$9.00</b>
<b>BRUSCHETTA</b> Fresh Mozzarella, Tomato-Basil Salsa, Grilled Tuscan Bread	<b>\$7.00</b>
<b>CK'S STEAK TARTARE</b> Crostiti, Horseradish Mustard	<b>\$8.50</b>

### ENTRÉE SIZE SALADS

<b>POINT REYES SALAD</b> Mixed Lettuces with Apple Raisin Chutney, Spiced Pecans, Point Reyes Bleu Cheese, Maple Balsamic Vinaigrette	<b>\$7.50</b>
<b>CAESAR SALAD</b>	<b>\$7.50</b>
<b>TOMATO &amp; MOZZARELLA SALAD</b> Tomato & Fresh Mozzarella with Fresh Greens, Balsamic Reduction, Extra Virgin Olive Oil and Parmesan Crostiti	<b>\$7.50</b>
<b>BABY GREENS AND FRESH HERB SALAD</b> Warm Wild Mushroom Bread Pudding, Goat Cheese, Parmesan Crisps, Roasted Garlic Vinaigrette	<b>\$7.25</b>

### LIGHT ENTREES

<b>STEAK SANDWICH</b> Herbed Neufchatel, Roasted Mushroom-Tomato Relish, Pomes Frites	<b>\$11.00</b>
<b>CK'S ANGUS BURGER</b> Fresh Mozzarella, Tomato, Spinach-Arugula Pesto, Micro Greens, Pomes Frites	<b>\$11.00</b>
<b>GRILLED CHICKEN CAESAR</b> Crisp Romaine, Shaved Parmesan, Croutons & Homemade Caesar Dressing	<b>\$12.00</b>
<b>Alternate Grilled Beef Tenderloin or Shrimp Add</b>	<b>\$4.00</b>

### SIDE DISHES

<b>SIGNATURE LOBSTER MASHED POTATOES</b>	<b>\$9.00</b>
<b>POTATO PANCAKES</b> With Sour Cream & Chives	<b>\$5.50</b>
<b>GRILLED ASPARAGUS</b>	<b>\$6.50</b>
<b>CK's MACARONI &amp; CHEESE</b> With White Cheddar and Truffles	<b>\$6.75</b>
<b>CARAMELIZED BRUSSEL SPROUTS</b> With Bacon and Shallots	<b>\$6.50</b>
<b>FRESH CUT STEAK FRIES</b>	<b>\$5.50</b>
<b>SAUTÉED MUSHROOMS</b>	<b>\$6.00</b>
<b>JUMBO BAKED POTATO</b>	<b>\$5.50</b>

### STEAKS

ALL STEAKS SERVED WITH CHEF'S SELECTION OF STARCH AND VEGETABLES. SIDE SALAD AVAILABLE AT \$2.95.

<b>NEW YORK STRIP</b>	<b>12 oz.</b>	<b>\$26.95</b>
	<b>16 oz.</b>	<b>\$33.95</b>
<b>PEPPERED NEW YORK STRIP</b>	<b>12 oz.</b>	<b>\$27.95</b>
	<b>16 oz.</b>	<b>\$34.95</b>
<b>BONE-IN RIB EYE</b>	<b>16 oz.</b>	<b>\$31.95</b>
<b>CENTER CUT FILET MIGNON</b>	<b>9 oz.</b>	<b>\$26.95</b>
	<b>12 oz.</b>	<b>\$31.95</b>
<b>CK'S SIGNATURE MEDALLIONS OF BEEF TENDERLOIN</b> Wrapped with Applewood Smoked Bacon, Topped with Gorgonzola Cheese		<b>\$26.95</b>
<b>PETITE FILET MIGNON</b>	<b>6 oz.</b>	<b>\$22.95</b>

Rare: very cool center

Medium Rare: red, warm center

Medium: pink center

Medium Well: slightly pink center

Well: cooked throughout, no pink

OPTIONAL STEAK SAUCES OF TRUFFLED DEMI OR BLEU CHEESE FONDUE AVAILABLE

### FRESH FISH

<b>CEDAR PLANKED SALMON</b> Soy Glazed, Topped with Salsa Cruda, Avocado Mousse	<b>\$20.00</b>
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### HOUSE SPECIALTIES

<b>GARLIC CURED CHICKEN LINGUINE</b> Tossed with Escarole, Tomatoes, Chardonnay Butter Sauce	<b>\$19.00</b>
<b>BAKED LOBSTER ZITI</b> Roasted Mushrooms, Spinach, Sauce de Homard	<b>\$23.00</b>
<b>"SURF AND TURF" BLACK PEPPER FETTUCINNE</b> Seared Tenderloin Tips and Shrimp, Tossed with Asparagus, Fresh Tomatoes, Basil, Truffle Alfredo	<b>\$23.00</b>
<b>MAPLE BRINED BLACK PEARL PORK CHOP</b> "Quick Kraut," Cider Jus, Lingonberry Jam	<b>\$20.00</b>
<b>SEARED ORGANIC CHICKEN</b> Parmigiana Reggiano Risotto, Truffle Jus	<b>\$19.00</b>

Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions. Please advise your wait staff of any food allergies or restrictions prior to ordering.  
All items are cooked to order. 07/09

CK'S  
STEAK HOUSE

Executive Chef  
Robert Harris

18% Service Charge Added To Parties of (6) or More

Executive Sous Chef  
Jonathan Buchner