

WINE

BUBBLES

- PRESTO PROSECCO BRUT**
italy7, 25
- GRUET BLANC DE NOIR**
new mexico (half bottle) 20
- J SPARKLING CUVÉE,**
russian river valley, california .. 59

WHITE

- LA TERRE – CHARDONNAY**
california6, 22
- WILLIAM HILL – CHARDONNAY**
central coast, california8, 29
- MATUA – SAUVIGNON BLANC**
marlborough, new zealand 8, 28
- CORTE GIARA – PINOT GRIGIO**
della venezia, italy7, 25
- ANDELUNA – TORRONTES**
mendoza, argentina7.5, 26
- SMOKING LOON – VIOGNIER**
sonoma, california7.5, 26

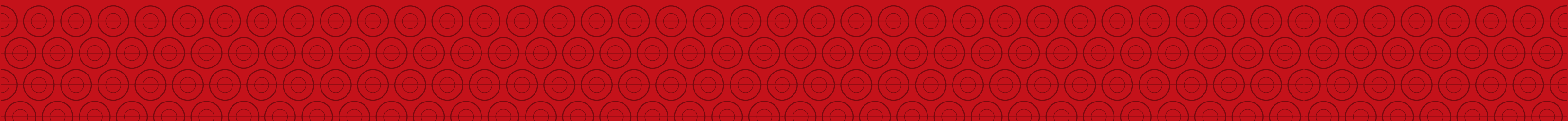
RED

- PEPPERWOOD – MERLOT**
california7, 25
- LANDER JENKINS – CABERNET**
california8, 28
- PUNTO FINAL – MALBEC**
argentina8.5, 30
- MONTGRAS QUATRO – BLEND**
chile 11.5, 38
- FREI BROTHERS RESERVE – ZINFANDEL**
dry creek valley, california... 10, 38
- MARK WEST – PINOT NOIR**
sonoma, california8, 29
- TORRES SANGRE DE TORO –
TEMPRANILLO**
castilla y leon, spain7, 25
- IRONY – CABERNET**
napa, california9, 35

PORT

- SANDEMAN**
RUBY PORTO 8
- TAYLOR FLADGATE**
10 YEAR OLD TAWNY 10
- TAYLOR FLADGATE**
20 YEAR OLD TAWNY 15

LOOSE
STEAKBAR



MEET. EAT. DRINK. LATE.

MARINATED OLIVES/ROSEMARY ALMONDS a small plate of each for sharing 6

HOUSE SALAD 7 red wine-herb vinaigrette	BIBB, TOMATO AND BLUE CHEESE SALAD 8 with red onion, housemade blue cheese dressing
BLUE RIBBON "SALT & PEPPER" SHRIMP 12 fried crispy in the shell with marinated cucumbers	HOUSE SMOKED TROUT PLATE 12 with apple fennel salad, pickled onions
POLIDORI STUFFED MUSHROOMS 10 our neighbor's great sausage in garlic, herbs and sherry	BUFFALO CHICKEN WINGS 10 housemade ranch or blue cheese dressing
BLUE CHEESE FONDUE 8 served with warm potato chips	BROILED BBQ OYSTERS 12 with bacon, shallots, thyme and hot sauce
HOUSEMADE HUMMUS 8 roasted peppers, olives and flatbread	STEAKBAR BLACK BEAN STEAK CHILI 9 with sour cream, scallions and a little grilled cheese
DRIED CHORIZO & MANCHEGO CHEESE PLATE ... 12 apples, medjool dates and crostini	FRENCH ONION SOUP 8 broiled with gruyere and swiss cheese

CLASSIC STEAK FRITES

steaks are broiled and served with one sauce of your choice and crispy frites

19 STEAKBAR STEAK 8 oz.	24 FILET MIGNON 8 oz.	23 NY STRIP STEAK 10 oz.	32 BIG NY STRIP STEAK 16 oz.
garlic-herb butter – béarnaise sauce – blue cheese butter – shallot steak sauce			

BROILED FRESH SEAFOOD OF THE DAY MARKET PRICE
our seafood selection is cooked simply and served with an array of seasonal accompaniments

HOUSE GROUND CHUCK HAMBURGER

our hamburgers are fresh ground every day in our very own kitchen and served with lettuce, tomato, pickle, red onion and crispy frites

EL TEJON 12 fried egg, chili & cheddar	BLUE SMOKE 12 onions, bacon & blue	HIGHLANDER 13 mushrooms, swiss & béarnaise
build your own hamburger ... 9 avocado, onions, bacon, cheese, chili, fried egg, mushrooms ... 1 each		

WE SERVE LUNCH EVERY FRIDAY AT 11 AM
BRUNCH MENU SERVED EVERY SATURDAY AND SUNDAY, 10 TO 3

SANDWICHES

served with our crispy frites or small side salad

OPEN FACE STEAK SANDWICH 13 on toast with sautéed mushrooms	GRILLED CHEDDAR CHEESE 7 with ripe tomato on sourdough bread, served with pickles
ROCK SHRIMP PO'BOY 12 with creole mustard sauce on a toasted baguette	FRIED EGG SANDWICH with BACON & CHEDDAR CHEESE 8 served on a brioche bun with sliced tomatoes
WARM CHICKEN CLUB SANDWICH . 11 lettuce, tomato, bacon and avocado on sourdough toast	

ENTRÉE SALADS

STEAK SALAD 15 sliced strip steak with tomatoes, red onion, cucumber and blue cheese crumbles over mixed greens and served with the house vinaigrette	BROILED SCALLOP SALAD 16 with orange slices, roasted beets, medjool dates, red onions, mixed greens and house vinaigrette
ROASTED CHICKEN SALAD 15 1/2 crispy roasted chicken with bibb lettuce, almonds, cherry tomatoes, avocado and goat cheese with agave & lime dressing	BIG SALAD SALAD 13 vegetarian salad with sliced tomato, red onion, roasted beets, cucumbers, avocado, dates and goat cheese over mixed greens and served with the house vinaigrette

BIG PLATES

LOHI STEAK & EGGS 14 sliced strip steak over toast with two fried eggs, a griddled tomato and frites	HOUSE-CURED PORK RIB CHOP 18 with house-made apple sauce, Stranahan's Colorado whiskey butter and frites
POACHED MAINE MUSSELS 13 in saffron tomato broth with toasted baguette and frites	ROASTED LOCAL 1/2 CHICKEN 17 with creamed spinach, herbed dark jus and frites

DESSERTS

AMERENA CHERRY CHEESECAKE 7 from Living the Sweet Life bakery
DOUBLE CHOCOLATE PUDDING 6 whipped cream and shaved chocolate
DECADENT BANANA SPLIT 8 a reprise of the old malt shop classic
BISTRO STYLE LEMON TART 6 berry sauce and whipped cream
ICE CREAM OR SORBET BY THE SCOOP ... 3 from our neighbor Little Man Ice Cream

SIDES

BIG BOWL OF FRITES 6 served with house ketchup
5 PM BAKED POTATO 5 butter, sour cream and chives (limited availability)
CHILI CHEESE FRIES 8 with sour cream and scallions
CREAMED SPINACH 7 a SteakBar favorite
TODAY'S VEGETABLE 6 always seasonal

SEAN KELLY, PROPRIETOR/CHEF • 3200 TEJON STREET | 303-927-6334

THE
STEAKBAR