

STEVENS STEAK & SEAFOOD HOUSE

For over 71 years our house has been your home.
Tonight, we would like to welcome you to an atmosphere that invites
smiles, laughs, and stories while creating a new memory.

DRINK SPECIALS (FULL BAR IS OPEN)

RICKY'S MICHELADA <i>Served with your choice of beer</i>	\$11.50
LORI'S DAIQUIRI <i>(Light Rum, Lime Juice, Simple Syrup) Shaken</i>	\$11.50
THE CUBAN MOJITO <i>(White Rum, Fresh Mint, Fresh Lime Juice, Simple Syrup, Club Soda) Shaken</i>	\$11.50
THE WONDER MULE <i>Vodka, Lime Juice, Ginger Beer, Lime Wedge, Mint Leaf</i>	\$11.50
BARBARA'S ADULT LEMONADE <i>(Tequila, Raspberries, Limonade, Fresh Mint) Stirred over ice</i>	\$12.50
WATERMELON MARGARITA <i>Tequila, Watermelon, Schnapps, Fresh Lime Juice, and Watermelon Slices</i>	\$13.50

APPETIZERS

GARLIC BREAD <i>Toasted sourdough bread, topped with a variety of cheeses, Italian herbs, and melted garlic butter.</i>	\$6.50
EDAMAME <i>Traditional, or spicy available</i>	\$7.00
MAC AND CHEESE <i>Bow tie pasta baked in our fresh ground four cheese mix</i>	\$8.95
STEVENS VERY OWN CHICKEN QUESADILLA <i>Think pizza quesadilla! Served with salsa</i>	\$11.95
SHISHITO PEPPERS <i>Fried with a sweet chile hoisin sauce</i>	\$12.95
BUFFALO STYLE CHICKEN WINGS <i>THESE WINGS ARE BIG! Your choice of barbecue or buffalo sauce</i>	\$14.95
WORLD FAMOUS CHICKEN NACHOS (MILD SPICE TO IT) <i>Large platter, piled high with crispy corn tortilla chips, melted cheese, refried beans, salsa, guacamole, sour cream, jalapeños, black olives, chives, more cheese, and served with broiled chicken. (Topped with a little tajin)</i>	\$14.50
CALAMARI FRITTI <i>Deep fried crispy calamari served with lemon and spicy marinara sauce</i>	\$16.75
STEVENS MAC AND CHEESE <i>Mushrooms, onions, pieces of prime rib baked in our four cheese mix. Topped with our creamy horseradish.</i>	\$16.95
ASSORTED FRIED APPETIZER <i>Bite size pieces of calamari, fish, shrimp, scallops, lightly breaded and deep fried. Served with French fries.</i>	\$16.95
BAKED STUFFED MUSHROOMS <i>Large mushroom caps, stuffed with seafood and a blend of herbs, spices and parmesan cheese, baked in lemon butter topped with our very own bearnaise sauce</i>	\$17.75
BLACKENED SASHIMI <i>Fresh Seared Ahi Tuna Sushi. Served with fresh wasabi and coleslaw</i>	\$18.95
JUMBO SHRIMP COCKTAIL <i>5 Jumbo large shrimp. Served with our homemade cocktail sauce</i>	\$18.95
STEVENS SHRIMP CEVICHE <i>Topped with avocado, cilantro, and fresh limes. Served with tortilla chips</i>	\$18.95
KING CRAB ROBERTO (Voted Top 100 Taste of LA) <i>Variety of pieces of Alaskan King crab legs, sautéed in lemon butter, and sherry wine.</i>	\$33.95

Please note that we will be adding a 15% service charge to parties of 6 or more

CHEF SPECIAL

VEGETARIAN BOW TIE MARINERA	\$16.95
<i>Homemade bow tie pasta, served with chopped mixed vegetables, sautéed in our homemade marinera sauce.</i>	
HALF BAKED CHICKEN	\$18.95
<i>Baked with a garlic butter sauce topped with barbecue or teriyaki sauce. Served with garlic mash potatoes and asparagus.</i>	
CHICKEN PARMESAN	\$24.95
<i>Lightly sautéed chicken breast topped with our homemade marinera and, melted Italian cheese. Served with side of spaghetti.</i>	
ITALIAN SURF AND TURF	\$49.95
<i>8 oz Filet mignon served with 6 oz lobster tail on top of lobster ravioli.</i>	

SALADS

CAESAR SALAD	\$10.95
<i>Romaine lettuce and our own signature Caesar dressing. Topped with fresh baked croutons and parmesan cheese.</i> — Add 8oz Grilled Salmon \$19.95 Add Chicken \$11.95	
JIMMY'S SALAD	\$11.50
<i>Wedge of iceberg, bacon, onion, tomato, aged bleu cheese crumbles, topped with homemade bleu cheese dressing.</i>	
CAPRESE SALAD	\$12.50
<i>Fresh sliced Roma tomatoes with fresh mozzarella, topped with olive oil and a touch of garlic salt</i>	

SANDWICHES

THE CHEESEBURGER	\$12.95
<i>12 oz Angus beef patty topped with cheddar cheese, pickles, tomato, lettuce, and Steven's butter sauce, served with French fries.</i>	
CALIFORNIA PASTRAMI	\$17.95
<i>Fresh baked French roll, filled with aged peppered pastrami, grilled onion, topped with Thousand Island Dressing and pickles. Served with French fries.</i>	
OUR FRENCH DIP	\$17.95
<i>Open faced French Roll filled with carved slow roasted prime rib. Topped with grilled onions and mushrooms. Served with French fries</i>	

PASTA

SPAGHETTI WITH MEAT SAUCE	\$14.95
<i>Spaghetti noodles. Served with our homemade meat</i>	
VITO'S ITALIAN PASTA	\$18.95
<i>Spaghetti sautéed in Mama's homemade meat sauce, Italian sausage. Topped with fresh mozzarella cheese, baked to perfection. Two pieces of garlic bread and it's goodnight to all</i>	
CHICKEN FETTUCCINI ALFREDO	\$18.95
<i>Fettuccini noodles. Served with our homemade Alfredo garlic sauce</i>	
SHRIMP SCAMPI FETTUCINI	\$25.95
<i>Fettuccini pasta with shrimp. Served with our garlic Alfredo sauce.</i>	
SAUTÉED SCALLOPS FETTUCCINE ALFREDO	\$31.95
<i>Scallops with fettuccine creamy Alfredo sauce. Served with our homemade Alfredo sauce</i>	
ELI'S MIDNIGHT SPECIAL served with garlic bread	\$34.95
<i>Sautéed shrimp, scallops and king crab legs on top of fettuccini Alfredo garlic cheese sauce.</i>	

PAIGE'S HOMEMADE PIZZAS BIG ENOUGH FOR THREE!

CHEESE PIZZA	\$14.95
<i>Homemade tomato sauce and mozzarella cheese</i>	
THE HAWAIIAN	\$17.95
<i>Pineapple, Canadian bacon, jalapeños, with homemade tomato sauce, and mozzarella cheese</i>	
PEPPERONI PIZZA	\$18.95
<i>Homemade tomato sauce, with pepperoni, covered with mozzarella cheese.</i>	
MARGHERITA PIZZA	\$18.95
<i>A fresh mozzarella, tomato, and basil pizza</i>	
MEAT LOVERS PIZZA	\$20.95
<i>Tomato sauce, mozzarella cheese pizza topped Italian sausage, bacon and pastrami</i>	

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LATIN TOUCH

TAJIN BURRITO <i>A large fresh baked tortilla. Filled with broiled tajin chicken, refried beans, Mexican rice, cheddar cheese, guacamole, salsa, and sour cream</i>	\$13.95
POLLO RANCHERO <i>A large boneless breast of chicken, served with Mexican rice and beans, mushrooms, cheese, and a special ranchero sauce.</i>	\$16.95
CARNE ASADA Y CAMARONES <i>Served with grilled onions, rice and beans. Choice of corn or flower tortilla</i>	\$24.95

PROTEIN PLATES

Our protein plates are custom to your order.
All Entrées include Chicken Noodle Soup or Salad and our World Famous Homemade Pasta.

ONION SOUP \$4.95

Choose your Starch and Vegetables below.

Rare - Red Cool Center | Medium Rare - Red Warm Center | Medium Well - Slightly Pink Center | Well - Cooked Throughout

STARCH

Garlic Mash | Baked Potato | Rice Pilaf | French Fries | Garlic Fries

VEGETABLES

Asparagus with béarnaise sauce /Chef's mixed vegetables

CHICKEN BREAST 12oz	\$18.95
BEER BATTERED FISH AND CHIPS <i>Wild Pacific cod, fries, tartar sauce.</i>	\$26.50
GRILLED / SAUTÉED SALMON STEAK <i>Topped in a lemon garlic caper sauce</i>	\$31.95
GRILLED / SAUTÉED ORANGE ROUGHY <i>Topped in a lemon garlic caper sauce</i>	\$31.95
GRILLED / HALIBUT <i>Topped in a lemon garlic caper sauce</i>	\$39.95
CHILEAN SEA BASS <i>Sautéed to perfection in a light olive oil, caper sauce and fresh squeezed lemon. Served on a bed of rice pilaf and asparagus</i>	\$34.95
SIX JUMBO SHRIMP SCAMPI	\$31.95
12oz NEW YORK STEAK <i>Sits on top of a light steak sauce</i>	\$37.95
16oz RIBEYE 28 DAY AGED <i>Sits on top of light steak sauce</i>	\$42.75
10oz FILET AGED ANGUS STEAK <i>Sits on top of light steak sauce -Well done filets will be butterflied-</i>	\$44.75
LADIES CUT 10oz PRIME RIB	\$26.95
16oz JIM JR PRIME RIB	\$41.95
BIG JIM 32oz PRIME RIB <i>Served with bone</i>	\$49.95
24oz PORTERHOUSE STEAK DRY AGED 28 DAYS <i>Sits on top of light steak sauce</i>	\$48.95
NEW YORK STEAK AND SHRIMP SCAMPI <i>Served with rice pilaf and broccoli.</i>	\$48.95
22oz ALASKAN KING CRAB LEGS	\$74.95
NEW YORK STEAK AND LOBSTER <i>Served with bake potato and asparagus.</i>	\$79.00
10oz AUSTRALIAN LOBSTER TAIL	\$64.00
FILET MIGNON OR PORTERHOUSE AND LOBSTER COMBO <i>8 oz Filet or 22 oz Porterhouse either served with 8 oz lobster tail</i>	\$89.00

No separate checks

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PORTS APERITIFS

DRY SACK	\$9.75
SANDEMAN TAWNEY	\$12.50
COCKBURN SPECIAL RESERVE	\$15.50

DESSERTS

FLAN	\$5.50
<i>Custard topped with soft caramel. The smoothest & creamiest. It's the most</i>	
THE BEST CHOCOLATE CAKE ON EARTH!	\$7.50
<i>Chocolate cake with a pudding like icing that will make you want to drink it! We wake this up and tip it with some vanilla bean ice cream.</i>	
HOMEMADE BREAD PUDDING	\$7.50
<i>For over fifty years our chef has taken a New Orleans flavor and put it in a bread pudding. We top it with a custom caramel brandy blend.</i>	
NEW YORK STYLE CHEESECAKE	\$7.50
<i>Is rich with a dense, smooth, and creamy consistency. Topped with ground almonds</i>	
CARROT CAKE	\$7.50
<i>Two layers of cake made with carrots, raisins, pineapple, and pecans. Layered and covered with cream cheese frosting. Surrounded with diced almonds and topped with white chocolate leaves.</i>	
TIRAMISU	\$9.50
<i>A coffee-flavored Italian dessert. Made with ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese. A Steven's family recipe</i>	

BEVERAGES

MILK	\$1.95
COKE, DIET COKE, SPRITE	\$2.95
COFFEE	\$3.95
TEA	\$3.95
DECAFFEINATED COFFEE	\$3.95
ICED TEA	\$3.95
ICED COFFEE	\$3.95
BOTTLED WATER	\$3.95
CAPPUCCINO	\$4.95
ESPRESSO	\$4.95

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WINES BY THE GLASS (CATEGORIES FROM MILD TO DRY)

CHARDONNAY

LA TERRE, CALIFORNIA <i>Fresh apples, pears with a touch of apricot mixed in the aroma.</i>	\$8.75
LA CREMA <i>Tropical fruit notes of pineapple and a hint of white peach</i>	\$10.25
CHARDONNAY COPPOLA <i>Reflects the distinctive personality of Monterrey vineyards, which boast juicy apple, guava and melon flavors.</i>	\$10.50
MONDAVI BUTTERY CHARDONNAY <i>Aromas of apple pie and a rich creaminess that surrounds you at each sip</i>	\$13.25

WHITES

WHITE ZINFANDEL, LA TERRE, CALIFORNIA, 2008 <i>Slightly sweet, with aromas of strawberries and tropical fruit</i>	\$8.75
STELLA ROSA, MOSCATO D'ASTI <i>Sweet, but not overly sweet with just enough bubbles. Great as an aperitif or with light meals. Refreshing taste with a clean finish</i>	\$9.50
GEWURZTRAMINER, PACIFIC RIM, COLUMBIA VALLEY, WASHINGTON <i>Crisp with flavors of lychee, melon and tangerine.</i>	\$9.75
PINOT GRIGIO, SANTA MARGARITA, ITALY <i>Dry white wine, intense aroma and bone dry tastes with appealing tastes of golden delicious apples</i>	\$11.00
FUME BLANC, FERRARI CARANO, SONOMA COUNTY, CALIFORNIA <i>Zesty Flavors of kiwi, gooseberry, pineapple and mangos.</i>	\$11.00
STELLA PINOT GRIGIO <i>Its fresh, sweet pear flavors, weightier and less steely than the versions from northern Italy, end in a clean, full finish.</i>	\$11.00

CABERNET SAUVIGNON

LA TERRE, CALIFORNIA <i>Black fruit characters full of blackberry and plum with hints of oak, spices, and vanilla.</i>	\$8.75
SIMI CABERNET <i>Aromas of baking spices, hints of cedar, chocolate, and toasty oak notes from a bright fruit of red cherry, black plum, and Cranberry</i>	\$10.50
SUMMERLAND CABERNET <i>Hints of blackberry, black currant, and forest</i>	\$11.50
FRANCIS FORD COPPOLA "IVORY LABEL DIAMOND SERIES", CALIFORNIA <i>Aromas of currants, raspberry and vanilla with layers of plum, black cherries, clove and anise</i>	\$12.25
CHATEAU STE. MICHELLE, "INDIAN WELLS", COLUMBIA VALLEY <i>Velvety in texture, with ripe currant and purple plum aromas and flavors</i>	\$14.75

MERLOT

LA TERRE, CALIFORNIA <i>Aromas of cherries and Blueberries with a slight herbal undertone.</i>	\$8.75
RODNEY STRONG, SONOMA COUNTY, CALIFORNIA <i>Plum and blueberry flavors with a touch of dried herb and a toasty, spicy vanilla character.</i>	\$12.25
CHATEAU STE. MICHELLE <i>Light and silky with boysenberry and spice flavors that linger on the finish.</i>	\$14.75

REDS

STELLA ROSA, ROSSO <i>Semi-sweet, semi-sparkling. Fresh strawberry and red berry characteristics</i>	\$10.25
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CHIANTI, RUFFINO, TUSCANY, ITALY	\$10.50
<i>Semi-sweet, semi-sparkling. Fresh strawberry and red berry characteristics</i>	
PINOT NOIR, RED DIAMOND WINERY, CALIFORNIA	\$10.50
<i>Flavors of red berries and black cherries that ends with a crisp and lingering finish</i>	
KENWOOD PINOT NOIR	\$10.50
<i>Intense aromas of cherries and black raspberries followed by subtle aromas of rose petals and spice with an array of raspberry and plum flavors on the palate with a nice lingering finish</i>	
MALBEC, FINCA LA LINDA, LUJA DE CUYO, MENDOZA, ARGENTINA	\$12.75
<i>A velvety, elegant, and modern wine with a sound structure.</i>	

WINE BY THE BOTTLE

SPARKLING / CHAMPAGNE

BRUT, J. ROGET, CALIFORNIA	\$29.00
<i>Medium dry with crisp fruit flavors. Aromas of apple and pear are balanced with notes of toasty yeast and floral nuances.</i>	
CHAMPAGNE, POL REMY BRUT	\$40.00
<i>Light fresh and fruity bubbly, with aromas of apple and peach</i>	
SPARKLING, MUMM NAPA BRUT ROSE	\$59.00
<i>Vivid aromas of black cherries, red berries, and citrus</i>	
CHAMPAGNE, VEUVE CLICQUOT YELLOW LABEL	\$152.00
<i>Aromas of bright and beautiful ripe fruit, poached pear, graded ginger, and light cream</i>	
CHAMPAGNE, BRUT, DOM PÉRIGNON, FRANCE	\$352.00
<i>Notes of aniseed and dried ginger linger on the skin of fruits with a smooth, mellow, all-encompassing finish.</i>	
CHAMPAGNE, BRUT, LOUIS ROEDERER, "CRISTAL", FRANCE	\$447.00
<i>Floral, citrus and spice aromas, and flavors are at the forefront which is harmonious and well-defined.</i>	
CHAMPAGNE, ACE OF SPADES	\$560.00
<i>Filled with notes of toast, citrus, and white flowers that blossom on the palate</i>	

CHARDONNAY

CASILLERO DEL DIABLO (CONCHA Y TORO), CHARDONNAY, "RESERVA", CHILE	\$28.00
<i>Ripe, mouth filling glazed pear notes stay fresh and lively, as honeysuckle and green plum mark the finish.</i>	
GEYSER PEAK, CHARDONNAY, SONOMA COUNTY, CALIFORNIA	\$35.00
<i>Aromas of green apple, lemon with flavors of guava, pineapple, and pear mixed with creamy finish.</i>	
COPPOLA CHARDONNAY	\$39.00
<i>Reflects the distinctive personality of Monterrey vineyards, which boast juicy apple, guava and melon flavors.</i>	
FRANCISCAN, CHARDONNAY, NAPA VALLEY, CALIFORNIA	\$45.00
<i>Layered with ripe apple and bright citrus flavors that are framed by rich vanilla and cream.</i>	
CHATEAU STE. MICHELLE, CHARDONNAY, COLUMBIA VALLEY	\$49.00
<i>Notes of citrus and lemon on the pallet that finishes with subtle notes of peach</i>	
BERINGER, CHARDONNAY, "PRIVATE RESERVE", NAPA VALLEY, CALIFORNIA	\$73.00
<i>Big, ripe and complex, with full-bodied apple, melon, pear and citrus notes that gain depth and turn creamy in texture.</i>	
STAG'S LEAP, HANDS OF TIME CHARDONNAY	\$78.00
<i>Pleasing aromas of lightly-spiced golden delicious apples and vanilla wafers along with citrus notes of tangerine and lemon.</i>	
DUCKHORN	\$78.00
<i>Expressive chardonnay with layered aromas of peach, citrus zest, and crème brûlée.</i>	

WHITES

SUTTER FREE, NON ALCOHOLIC WHITE ZINFANDEL	\$24.00
<i>Notes of strawberry and cranberry aromas, leading flavors of ripe berries</i>	
RIESLING, CHATEAU STE. MICHELLE, COLUMBIA VALLEY, WASHINGTON	\$33.00
<i>Ripe peach and juicy pear with subtle mineral notes.</i>	
STELLA ROSA MOSCATO D'ASTI	\$34.00
<i>Sweet but not overly sweet with just enough bubbles. Great as an aperitif or with light meals. Refreshing taste with a clean finish</i>	
WHITE ZINFANDEL, BLACK RIDGE	\$37.00
<i>Fresh fruit, ripe berry and watermelon, crisp, refreshing, aromas of strawberries, citrus and spice come to the forefront.</i>	

Sorry No Separate Checks

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STELLA ROSA PINOT GRIGIO*Notes of honey, green apple, and pear***\$38.00****PINOT GRIGIO, SANTA MARGARITA, ITALY***Dry white wine, intense aroma and bone dry tastes with appealing tastes of golden delicious apples.***\$40.00****GEWURZTRAMINER, PACIFIC RIM, COLUMBIA VALLEY, WASHINGTON***Crisp with flavors of lychee, melon and tangerine.***\$42.00****FUME BLANC, FERRARI CARANO, SONOMA COUNTY, CALIFORNIA***Zesty flavors of kiwi, gooseberry, pineapple and mangos.***\$48.00****CABERNET****GREYSTONE CELLARS CABERNET SAUVIGNON, CALIFORNIA***The bright entry enhances the plum fruit flavors and minerality through the core of this wine. Oak highlights the mid-palate to finish with tobacco, vanilla and toasty notes.***\$34.00****SIMI CABERNET***Aromas of baking spices, hints of cedar, chocolate, and toasty oak notes from a bright fruit of red cherry, black plum, and Cranberry***\$43.00****FRANCIS FORD COPPOLA, CABERNET SAUVIGNON, "IVORY LABEL DIAMOND SERIES", CALIFORNIA***Aromas of currants, raspberry and vanilla with layers of plum black Cherries, Clove and anise.***\$44.00****SUMMERLAND, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA***Black-fruit focused aromatics, and ripe plum laced with cedar, spice and rose petals.***\$45.00****CHATEAU STE. MICHELLE, CABERNET SAUVIGNON, "INDIAN WELLS", COLUMBIA VALLEY, WA.***Velvety in texture, with ripe currant and purple plum aromas and flavors.***\$47.00****STAG'S LEAP WINE CELLARS, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA***Aromas of cassis and caramel rise and give way to earthy notes of black olive, black pepper and truffles.***\$125.00****CAKEBREAD CELLARS, CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA***Black cherry, plum and cassis offset by notes of chocolate, herbs and cedar.***\$137.00****SILVER OAK, CABERNET SAUVIGNON, 2016***Aromas and flavors of black currant, rose petals, chocolate, and sandalwood***\$145.00****MERLOT****RODNEY STRONG, MERLOT, SONOMA COUNTY, CALIFORNIA***Plum and blueberry flavors with a touch of dried herb and a toasty, spicy vanilla character and a lingering berry finish.***\$46.00****CHATEAU STE. MICHELLE, MERLOT, "INDIAN WELLS", COLUMBIAN VALLEY, WASHINGTON***Smooth and generous, currant and mocha flavors through a lively finish against supple Tannins.***\$55.00****RUTHERFORD HILL, MERLOT, NAPA VALLEY, CALIFORNIA***Pleasant with supple plum and black cherry fruit that's smooth and refined.***\$65.00****REDS****STELLA ROSA ROSSO***Semi-sweet, semi-sparkling. Fresh strawberry and red berry characteristics.***\$34.00****CHIANTI, RUFFINO, TUSCANY, ITALY***Black cherry and sweet spices, smoothly finished with berries, dark chocolate, and hints of vanilla.***\$38.00****PINOT NOIR, RED DIAMOND WINERY, CALIFORNIA***Flavors of red berries and black cherries, that ends with a crisp and lingering finish.***\$42.00****PINOT NOIR, KENWOOD VINEYARDS, RUSSIAN RIVER VALLEY CALIFORNIA***Enticing flavors of cherry and plum blend with floral aromas of rose petals. Castle rock blend reserve, Columbia Valley California***\$47.00****MALBEC, FINCA LA LINDA, LUJAN DE CUYO, MENDOZA, ARGENTINA***A velvety, elegant and modern wine, with a sound structure.***\$49.00****CASTLE ROCK BLEND RESERVE, COLUMBIA VALLEY CALIFORNIA***Ripe berry flavors with hints of pepper, leather, and vanilla spice.***\$49.00****CORKAGE FEE \$15.00***Please note that we will be adding a 15% service charge to parties of 6 or more*