

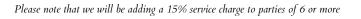


STEVENS STEAK & SEAFOOD HOUSE

For over 71 year's 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 Served with your choice of beer	\$11.50
LORI'S DAIQUIRI (Light Rum, Lime Juice, Simple Syrup) Shaken	\$11.50
THE CUBAN MOJITO White Rum, Fresh Mint, Fresh Lime Juice, Simple Syrup, Club Soda) Shaken	\$11.50
ΓΗΕ WONDER MULE Vodka, Lime Juice, Ginger Beer, Lime Wedge, Mint Leaf	\$11.50
BARBARA'S ADULT LEMONADE Tequila, Raspberries, Limonade, Fresh Mint) Stirred over ice	\$12.50
WATERMELON MARGARITA Tequila, Watermelon, Schnapps, Fresh Lime Juice, and Watermelon Slices	\$13.50
APPETIZERS	
GARLIC BREAD Toasted sourdough bread, topped with a variety of cheeses, Italian herbs, and melted garlic butter.	\$6.50
EDAMAME Traditional, or spicy available	\$7.00
MAC AND CHEESE Bow tie pasta baked in our fresh g <mark>round four-</mark> cheese mix	\$8.95
TEVEN'S VERY OWN CHICKEN QUESADILLA Think pizza quesadilla! Served with salsa	\$11.95
SHISHITO PEPPERS Fried with a sweet chile hoisin sauce	\$12.95
BUFFALO-STYLE CHICKEN WINGS THESE WINGS ARE BIG! Your choice of barbecue or buffalo sauce	\$14.95
NORLD FAMOUS CHICKEN NACHOS (MILD SPICE TO IT) Large platter, piled high with crispy corn tortilla chips, melted cheese, refried beans, salsa, guacamole, sour cream, jalapeños, black hives, and served with broiled chicken. (Topped with a little tajin)	\$14.50 <i>e olives,</i>
CALAMARI FRITTI Deep-fried crispy calamari served with lemon and spicy marinara sauce	\$16.75
TEVENS MAC AND CHEESE Aushrooms, onions, and pieces of prime rib baked in our four-cheese mix. Topped with our creamy horseradish.	\$16.95
ASSORTED FRIED APPETIZER Bite size pieces of calamari, fish, shrimp, scallops, lightly breaded and deep fried. Served with French fries.	\$16.95
BAKED STUFFED MUSHROOMS arge mushroom caps, stuffed with seafood, a blend of herbs, spices, and parmesan cheese, baked in lemon butter topped with our wn bearnaise sauce	\$17.7 5
BLACKENED SASHIMI Fresh Seared Ahi Tuna Sushi. Served with fresh wasabi and coleslaw	\$18.95
JUMBO SHRIMP COCKTAIL 5 Jumbo large shrimp. Served with our homemade cocktail sauce	\$18.95
STEVENS SHRIMP CEVICHE Topped with avocado, cilantro, and fresh limes. Served with tortilla chips	\$18.95
KING CRAB ROBERTO (Voted Top 100 Taste of LA) Variety of pieces of Alaskan King crab legs, sautéed in lemon butter, and sherry wine.	\$33.95

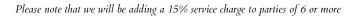






CHEF SPECIAL

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VEGETARIAN BOW TIE MARINARA Homemade bow tie pasta, served with chopped mixed vegetables, sautéed in our homemade marinera sauce.	\$16.95
HALF-BAKED CHICKEN Baked with a garlic butter sauce topped with barbecue or teriyaki sauce. Served with garlic mash potatoes and asparagus.	\$18.95
CHICKEN PARMESAN Lightly sautéed chicken breast topped with our homemade marinara and, melted Italian cheese. Served with a side of spaghetti.	\$24.95
ITALIAN SURF AND TURF 8 oz Filet mignon served with 6 oz lobster tail on top of lobster ravioli.	\$49.95
SALADS	
CAESAR SALAD Romaine lettuce and our own signature Caesar dressing. Topped with fresh baked croutons and parmesan cheese. — Add 80z Grilled Salmon \$19.95 Add Chicken \$11.95	\$10.95
JIMMY'S SALAD Wedge of iceberg, bacon, onion, tomato, aged bleu cheese crumbles, topped with homemade bleu cheese dressing.	\$11.50
CAPRESE SALAD Fresh sliced Roma tomatoes with fresh mozzarella, topped with olive oil and a touch of garlic salt	\$12.50
SANDWICHES	
THE CHEESEBURGER 12 oz Angus beef patty topped with che <mark>ddar cheese, pickles, tomato, lettuce, and Steven's butter sauce, served</mark> with French fries.	\$12.95
CALIFORNIA PASTRAMI Fresh baked French roll, filled with <mark>aged peppere</mark> d pastrami, grilled onion, topped with Thousand Isla <mark>nd Dressing</mark> and pickles. Served with French fries.	\$17.95
OUR FRENCH DIP Open-faced French Roll filled wit <mark>h carved slow-roasted prime rib. Topped with grilled onions and mushrooms. Served with French frie.</mark>	\$17.95
PASTA	
SPAGHETTI WITH MEAT SAUCE Spaghetti noodles. Served with o <mark>u</mark> r homemade meat	\$14.95
VITO'S ITALIAN PASTA 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	\$18.95
CHICKEN FETTUCCINE ALFREDO Fettuccine noodles. Served with our homemade Alfredo garlic sauce	\$18.95
SHRIMP SCAMPI FETTUCCINE Fettuccine pasta with shrimp. Served with our garlic Alfredo sauce.	\$25.95
SAUTÉED SCALLOPS FETTUCCINE ALFREDO Scallops with fettuccine creamy Alfredo sauce. Served with our homemade Alfredo sauce	\$31.95
ELI'S MIDNIGHT SPECIAL served with garlic bread Sautéed shrimp, scallops, and king crab legs on top of fettuccine Alfredo garlic cheese sauce.	\$34.95
PAIGE'S HOMEMADE PIZZAS BIG ENOUGH FOR THREE!	
CHEESE PIZZA Homemade tomato sauce and mozzarella cheese	\$14.95
THE HAWAIIAN Pineapple, Canadian bacon, jalapeños, with homemade tomato sauce, and mozzarella cheese	\$17.95
PEPPERONI PIZZA Homemade tomato sauce, with pepperoni, covered with mozzarella cheese.	\$18.95
MARGHERITA PIZZA A fresh mozzarella, tomato, and basil pizza	\$18.95
MEAT LOVERS PIZZA	\$20.95
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LATIN TOUCH

TAJIN BURRITO \$13.95

A large fresh baked tortilla. Filled with broiled tajin chicken, refried beans, Mexican rice, cheddar cheese, guacamole, salsa, and sour cream

POLLO RANCHERO \$16.95

A large boneless breast of chicken, served with Mexican rice and beans, mushrooms, cheese, and a special ranchero sauce.

CARNE ASADA Y CAMARONES \$24.95

Served with grilled onions, rice and beans. Choice of corn or flower tortilla

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

No separate checks

8 oz Filet or 22 oz Porterhouse either served with 8 oz lobster tail

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

