

STEVENS STEAK & SEAFOOD HOUSE

For over 73 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)

LORI'S DAIQUIRI <i>(Light Rum, Lime Juice, Simple Syrup) Shaken</i>	\$12.50
THE CUBAN MOJITO <i>(White Rum, Fresh Mint, Fresh Lime Juice, Simple Syrup, Club Soda) Shaken</i>	\$12.50
THE WONDER MULE <i>Vodka, Lime Juice, Ginger Beer, Lime Wedge, Mint Leaf</i>	\$12.50
RICKY'S MICHELADA <i>Served with your choice of beer</i>	\$13.50
BARBARA'S ADULT LEMONADE <i>(Tequila, Raspberries, Limonade, Fresh Mint) Stirred over ice</i>	\$13.50
WATERMELON MARGARITA <i>Tequila, Watermelon, Schnapps, Fresh Lime Juice, and Watermelon Slices</i>	\$14.50

APPETIZERS

GARLIC BREAD <i>Toasted sourdough bread, topped with a variety of cheeses, Italian herbs, and melted garlic butter.</i>	\$8.50
EDAMAME <i>Traditional, or spicy available</i>	\$8.50
MAC AND CHEESE <i>Bow tie pasta baked in our fresh ground four-cheese mix</i>	\$9.95
SINATRA'S FRIED MOZZARELLA CHEESE SQUARE <i>(Voted LA's 100 best) Aged Mozzarella topped with fresh garlic and homemade marinara sauce</i>	\$11.50
STEVENS VERY OWN CHICKEN QUESADILLA <i>Think pizza quesadilla! Served with salsa</i>	\$13.95
SHISHITO PEPPERS <i>Fried with a sweet chile hoisin sauce</i>	\$13.95
BUFFALO-STYLE CHICKEN WINGS <i>THESE WINGS ARE BIG! Your choice of barbecue or buffalo sauce</i>	\$15.95
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, and served with broiled chicken. (Topped with a little tajin)</i>	\$15.50
CALAMARI FRITTI <i>Deep-fried crispy calamari served with lemon and spicy marinara sauce</i>	\$17.75
STEVENS MAC AND CHEESE <i>Mushrooms, onions, and pieces of prime rib baked in our four-cheese mix. Topped with our creamy horseradish.</i>	\$17.95
ASSORTED FRIED APPETIZER <i>Bite size pieces of calamari, fish, shrimp, scallops, lightly breaded and deep fried. Served with French fries.</i>	\$18.95
BAKED STUFFED MUSHROOMS <i>Large mushroom caps, stuffed with seafood, a blend of herbs, spices, and parmesan cheese, baked in lemon butter topped with our very own bearnaise sauce</i>	\$18.75
BLACKENED SASHIMI <i>Fresh Seared Ahi Tuna Sushi. Served with fresh wasabi and coleslaw</i>	\$19.95
JUMBO SHRIMP COCKTAIL <i>Jumbo shrimp. Served with our homemade cocktail sauce</i>	\$19.95
STEVENS SHRIMP CEVICHE <i>Topped with avocado, cilantro, and fresh limes. Served with tortilla chips</i>	\$19.95
KING CRAB ROBERTO (Voted Top 100 Taste of LA) <i>Variety of pieces of Alaskan King Crab legs and stone crab claws, sautéed in lemon butter and sherry wine. Served with our famous cheese bread.</i>	\$40.95

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

FUHGEDDABOUDIT

PRESLEY'S MEATBALL SANDWICH	\$20.95
<i>Fresh-baked bread with our homemade meatballs. Topped with our fresh marinara garlic sauce, mozzarella cheese, and roasted peppers served with garlic Italian fries.</i>	
AUSTRALIAN LAMB CHOPS	\$45.95
<i>Served with garlic mashed potatoes and mixed vegetables.</i>	
ITALIAN SURF AND TURF	\$50.95
<i>8 oz Filet mignon served with 6 oz lobster tail on top of lobster ravioli.</i>	
BIG JOE'S "24 OUNCE RIB EYE STEAK"	\$66.00
<i>Topped with our special butter sauce. Served with a side of sautéed onions and mushrooms, garlic mash potato and grilled vegetables</i>	

SALADS

CAESAR SALAD	\$11.95
<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	
CAPRESE SALAD	\$13.50
<i>Fresh sliced Roma tomatoes with fresh mozzarella, topped with olive oil and a touch of garlic salt</i>	
JIMMY'S SALAD	\$14.50
<i>Wedge of iceberg, bacon, onion, tomato, aged blue cheese crumbles, topped with homemade bleu cheese dressing.</i>	

SANDWICHES

GRILLED CHICKEN SANDWICH	\$13.95
<i>Served with melted cheese, pickles, and tomato.</i>	
STEVEN'S CHEESEBURGER	\$14.95
<i>12 oz Angus beef patty topped with cheddar cheese, pickles, tomato, and Steven's butter sauce, served with French fries.</i>	
OPEN FACE CHICAGO STYLE PASTRAMI	\$18.95
<i>Fresh-baked French roll, filled with aged peppered pastrami, grilled onion, TOPPED with Thousand Island dressing and pickles. Served with French fries.</i>	
OPEN FACE FRENCH DIP	\$18.95
<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	\$15.95
<i>Spaghetti noodles. Served with our homemade meat sauce.</i>	
VEGETARIAN BOW TIE MARINARA	\$17.95
<i>Homemade bow tie pasta, served with chopped mixed vegetables, sautéed in our homemade marinara sauce.</i>	
CHICKEN FETTUCCHINE ALFREDO	\$19.95
<i>Fettuccine noodles. Served with our homemade garlic Alfredo sauce</i>	
VITO'S ITALIAN PASTA	\$22.95
<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 PARMESAN	\$25.95
<i>Lightly sautéed chicken breast topped with our homemade marinara and, melted Italian cheese. Served with a side of spaghetti.</i>	
SHRIMP SCAMPI FETTUCCHINE	\$26.95
<i>Fettuccine pasta with shrimp. Served with our garlic Alfredo sauce.</i>	
SAUTÉED SCALLOPS FETTUCCHINE ALFREDO	\$32.95
<i>Scallops with fettuccine creamy Alfredo sauce. Served with our homemade Alfredo sauce</i>	
ELI'S MIDNIGHT SPECIAL served with garlic bread	\$38.95
<i>Sautéed shrimp, scallops, and King Crab legs on top of fettuccine garlic Alfredo cheese sauce.</i>	

PAIGE'S HOMEMADE PIZZAS BIG ENOUGH FOR THREE!

CHEESE PIZZA <i>Homemade tomato sauce and mozzarella cheese</i>	\$15.95
THE HAWAIIAN <i>Pineapple, Canadian bacon, jalapeños, with homemade tomato sauce, and mozzarella cheese</i>	\$18.95
PEPPERONI PIZZA <i>Homemade tomato sauce, with pepperoni, covered with mozzarella cheese.</i>	\$19.95
MARGHERITA PIZZA <i>A fresh mozzarella, tomato, and basil pizza</i>	\$19.95
MEAT LOVERS PIZZA <i>Tomato sauce, mozzarella cheese, topped with Italian sausage, bacon and pastrami</i>	\$21.95
HOT HONEY PIZZA <i>Topped with prosciutto, jalapenos and hot drizzled honey</i>	\$22.95

LATIN TOUCH

CHICKEN BURRITO <i>A large fresh baked tortilla. Filled with fresh grilled chicken, refried beans, Mexican rice, cheddar cheese, guacamole, salsa, and sour cream</i>	\$15.95
POLLO RANCHERO <i>A large boneless breast of chicken, served with Mexican rice and beans, mushrooms, cheese, and a special ranchero sauce.</i>	\$17.95
CARNE ASADA Y CAMARONES <i>Served with grilled onions, rice, and beans. Choice of corn or flour tortilla</i>	\$25.95

KIDS MENU

ICE CREAM SUNDAY <i>Served with vanilla ice cream, whipped cream, cherry on top</i>	\$7.95
MAC AND CHEESE <i>Bow tie pasta with Butter and four cheese mix.</i>	\$9.95
SPAGHETTI WITH MEAT SAUCE <i>Spaghetti noodles. Served with our homemade meat sauce.</i>	\$10.95
CHICKEN FINGERS <i>Includes French fries, and vegetables</i>	\$11.95
CHEESE PIZZA <i>Homemade tomato sauce and mozzarella cheese</i>	\$15.95

No separate checks

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PROTEIN PLATES

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

Choose your Starch 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

Chef's mixed vegetables

All our steaks are choice or higher and aged 28 days

12oz CHICKEN BREAST	\$19.95
BEER BATTERED FISH AND CHIPS <i>Wild Pacific cod, fries, tartar sauce.</i>	\$27.50
SIX JUMBO SHRIMP SCAMPI <i>Served with rice pilaf and mixed vegetables</i>	\$32.95
GRILLED / SAUTÉED SALMON STEAK	\$34.95
14 oz NEW YORK STEAK <i>Sits on top of a light steak sauce</i>	\$38.95
GRILLED / HALIBUT <i>Topped in a lemon garlic caper sauce</i>	\$40.95
CHILEAN SEA BASS <i>Sautéed to perfection in a light olive oil, caper sauce and fresh squeezed lemon.</i>	\$42.95
LADIES CUT 12oz PRIME RIB	\$27.95
16oz JIM JR PRIME RIB	\$42.95
BIG JIM 32oz PRIME RIB <i>Served with bone</i>	\$55.95
10oz FILET AGED ANGUS STEAK <i>Sits on top of light steak sauce -Well done filets will be butterflied</i>	\$45.75
16 oz RIBEYE STEAK	\$47.95
NEW YORK STEAK AND SHRIMP SCAMPI	\$49.95
24oz PORTERHOUSE STEAK DRY AGED 28 DAYS <i>Sits on top of light steak sauce</i>	\$55.95
10oz AUSTRALIAN LOBSTER TAIL	\$65.00
22oz ALASKAN KING CRAB LEGS	\$90.95
FILET MIGNON OR PORTERHOUSE AND LOBSTER COMBO <i>8 oz Filet or 22 oz Porterhouse either served with 8 oz lobster tail</i>	\$90.00
ADD A LOBSTER TAIL TO ANY ITEM	\$36.95

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PORTS APERITIFS

DRY SACK	\$10.75
SANDEMAN TAWNEY	\$13.50
COCKBURN SPECIAL RESERVE	\$16.50

DESSERTS

FLAN	\$7.00
<i>Custard topped with soft caramel. The smoothest & creamiest. It's the most</i>	
HOMEMADE BREAD PUDDING	\$8.50
<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	\$9.00
<i>Deliciously dense, smooth, and creamy consistency. Topped with ground almonds</i>	
STEVEN'S FAMOUS CHOCOLATE CAKE A LA MODE	\$10.00
<i>WARM chocolate cake topped with vanilla bean ice cream, and our home made whipped cream.</i>	
TIRAMISU " voted LA's top 10"	\$10.50
<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>	
ICE CREAM SUNDAE	\$10.95
<i>Scoops of vanilla ice cream, topped with hot fudge, whipped cream, and a cherry on top.</i>	

BEVERAGES

MILK	\$3.95
COFFEE	\$4.95
TEA	\$4.95
DECAFFEINATED COFFEE	\$4.95
ICED TEA	\$4.95
ICED COFFEE	\$4.95
BOTTLED WATER	\$4.95
COKE, DIET COKE, SPRITE	\$5.95
CAPPUCCINO	\$5.95
ESPRESSO	\$5.95

WINES BY THE GLASS

CHARDONNAY

- STEVENS HOUSE CHARDONNAY** \$9.50
Napa, CA- One of the great names in Napa Chardonnay, this tasty wine displays fresh, ripe, multilayered apple, pear and melon fruit, accented by mineral and toasty oak notes. Full and lush on the palate with a creamy texture and long finish. Aged in French oak.
- CHARDONNAY COPPOLA** \$11.50
Reflects the distinctive personality of Monterey vineyards, which boast juicy apple, guava and melon flavors.

WHITES

- STEVENS HOUSE WHITE ZINFANDEL** \$9.75
Slightly sweet, with aromas of strawberries and tropical fruit
- PINOT GRIGIO, SANTA MARGARITA, ITALY** \$12.00
Dry white wine, intense aroma and bone dry tastes with appealing tastes of golden delicious apples
- FUME BLANC, FERRARI CARANO, SONOMA COUNTY, CALIFORNIA** \$12.00
Zesty Flavors of kiwi, gooseberry, pineapple and mangos.

CABERNET SAUVIGNON

- STEVENS HOUSE CABERNET** \$9.50
- SIMI CABERNET** \$11.50
Aromas of baking spices, hints of cedar, chocolate, and toasty oak notes from a bright fruit of red cherry, black plum, and Cranberry
- CHATEAU STE. MICHELLE, "INDIAN WELLS", COLUMBIA VALLEY** \$15.75
Velvety in texture, with ripe currant and purple plum aromas and flavors

MERLOT

- STEVENS HOUSE MERLOT** \$9.50
- RODNEY STRONG, SONOMA COUNTY, CALIFORNIA** \$13.25
Plum and blueberry flavors with a touch of dried herb and a toasty, spicy vanilla character.

REDS

- STELLA ROSA, ROSSO** \$11.25
Semi-sweet, semi-sparkling. Fresh strawberry and red berry characteristics
- CHIANTI, RUFFINO, TUSCANY, ITALY** \$11.50
Semi-sweet, semi-sparkling. Fresh strawberry and red berry characteristics
- PINOT NOIR, RED DIAMOND WINERY, CALIFORNIA** \$11.50
Flavors of red berries and black cherries that ends with a crisp and lingering finish
- MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA** \$13.75
A velvety, elegant and modern wine, with a sound structure.

WINE BY THE BOTTLE

SPARKLING / CHAMPAGNE

- STEVENS MINI CHAMPAGNE** \$10.50
- WYCLIFF BRUT** \$30.00
A blend of premium California grapes with a touch of sweetness and a crisp, clean finish.
- CHAMPAGNE, VEUVE CLICQUOT YELLOW LABEL** \$153.00
Aromas of bright and beautiful ripe fruit, poached pear, graded ginger, and light cream

EXCLUSIVE CHAMPAGNE

CHAMPAGNE, BRUT, DOM PÉRIGNON, FRANCE	\$353.00
<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	\$448.00
<i>Floral, citrus and spice aromas, and flavors are at the forefront which is harmonious and well-defined.</i>	
CHAMPAGNE, ACE OF SPADES	\$561.00
<i>Filled with notes of toast, citrus, and white flowers that blossom on the palate</i>	

CHARDONNAY

COPPOLA CHARDONNAY	\$40.00
<i>Reflects the distinctive personality of Monterrey vineyards, which boast juicy apple, guava and melon flavors.</i>	
CHATEAU STE. MICHELLE, CHARDONNAY, COLUMBIA VALLEY	\$50.00
<i>Notes of citrus and lemon on the pallet that finishes with subtle notes of peach</i>	
FAR NIETE, CHARDONNAY NAPA VALLEY 2023	\$96.00
<i>Napa, CA- A blend of superlative estate vineyards, 100% barrel fermented and aged in French oak. Aromas of melon, hazelnut, orange, and spice are complimented with toasty shadings. Layered palate of fig and citrus fruit with impressive length and a mouthwatering finish.</i>	

WHITES

RIESLING, CHATEAU STE. MICHELLE, COLUMBIA VALLEY, WASHINGTON	\$34.00
<i>Ripe peach and juicy pear with subtle mineral notes.</i>	
STELLA ROSA MOSCATO D'ASTI	\$37.00
<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>	
FUME BLANC, FERRARI CARANO, SONOMA COUNTY, CALIFORNIA	\$49.00
<i>Zesty flavors of kiwi, gooseberry, pineapple and mangos.</i>	

CABERNET

STEVENS HOUSE CABERNET	\$30.00
SIMI CABERNET	\$44.00
<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>	
CHATEAU STE. MICHELLE, CABERNET SAUVIGNON, "INDIAN WELLS", COLUMBIA VALLEY, WA.	\$48.00
<i>Velvety in texture, with ripe currant and purple plum aromas and flavors.</i>	
STAG'S LEAP WINE CELLARS, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	\$126.00
<i>Aromas of cassis and caramel rise and give way to earthy notes of black olive, black pepper and truffles.</i>	
SILVER OAK, CABERNET SAUVIGNON, 2019	\$146.00
<i>Aromas and flavors of black currant, rose petals, chocolate, and sandalwood</i>	

MERLOT

RODNEY STRONG, MERLOT, SONOMA COUNTY, CALIFORNIA	\$47.00
<i>Plum and blueberry flavors with a touch of dried herb and a toasty, spicy vanilla character and a lingering berry finish.</i>	
CHATEAU STE. MICHELLE, MERLOT, "INDIAN WELLS", COLUMBIAN VALLEY, WASHINGTON	\$56.00
<i>Smooth and generous, currant and mocha flavors through a lively finish against supple Tannins.</i>	

REDS

STELLA ROSA ROSSO	\$37.00
<i>Semi-sweet, semi-sparkling. Fresh strawberry and red berry characteristics.</i>	
CHIANTI, RUFFINO, TUSCANY, ITALY	\$39.00
<i>Black cherry and sweet spices, smoothly finished with berries, dark chocolate, and hints of vanilla.</i>	
PINOT NOIR, RED DIAMOND WINERY, CALIFORNIA	\$43.00
<i>Flavors of red berries and black cherries, that ends with a crisp and lingering finish.</i>	
MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA	\$50.00
<i>A velvety, elegant and modern wine, with a sound structure.</i>	

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