

STEAKHOUSE

SUMMER RESTAURANT WEEK DINNER MENU

AUGUST 17 - 30 2020
AVAILABLE TUESDAY - SATURDAY

THREE COURSES - 55

CHOICE OF ONE

CAESAR SALAD

Little Gem Lettuce, Lacinato Kale,
Parmigiano Reggiano Churro,
Caesar Dressing

BIG EYE TUNA *

Pretending to be Steak Tartrate, Egg
Yolk Emulsion, Potato Chips
+5

OUR WEDGE

Gorgonzola Snow, Pickled Red Onion,
Tomato Jam, Double Smoked Bacon,
Ranch Dressing

CHOICE OF ONE ENTRÉE

CEDAR PLANK SALMON* Old Bay, Roe, Arugula and Fennel
CAULIFLOWER STEAK Zucchini, Pine Nuts, Black Garlic
½ FREE RANGE CHICKEN Chicken Jus, Chives, Radish
STEAK FRITES* Hanger Steak, Steak Fries, Sea Bean Chimichurri

7oz FILET MIGNON*

+12

14oz DRY AGED STRIP*

+15

16oz RIBEYE*

+20

ACCOMPANIMENTS

KING CRAB LEG

+24

LOCAL CHICKEN EGG*

+5

KIMCHI AND PICKLES

+5

SHRIMP

+18

LOBSTER TAIL

+30

SIDES

CHOOSE 3 FOR +28

MACARONI & CHEESE

Elbow Pasta, 3-Year Cheddar
+10

RUSSET POTATO

Baked and Loaded
+11

BLOOMSDALE SPINACH

Aerated White Cheddar, Crispy Shallots
+11

ASPARAGUS

Egg Yolk Emulsion, Lemon Dressing,
Buttery Crouton
+11

YUKON GOLD POTATOES

Mashed with Butter, Salt, and Pepper
+10

STEAK FRIES

House-Made Ketchup
+8

DESSERT

CHEESECAKE

Ricotta Cheesecake, Graham Cracker Crust,
Strawberry Consommé, Maple Whip

STRAWBERRY SEMIFREDDO POP

Thank you for dining with us.

Follow us on Instagram @Mgmnationalharbor for restaurant updates and specials.

*CONSUMING UNDERCOOKED MEATS, FISH OR DAIRY MAY INCREASE THE RISK OF ILLNESS. SOME INGREDIENTS ARE MANUFACTURED IN A FACILITY THAT ALSO PROCESSES EGGS, TREENUTS, SOY, WHEAT, FISH AND SHELLFISH PRODUCTS.