

Seafood

Colossal Alaskan King Crab Legs

Steamed and served with drawn butter and lemon
Market Price

Seared Sesame-Crusted Ahi Tuna

Mango, cucumber, and cabbage chow-chow, ginger
infused purple yams and stir fried vegetables
33

Seared Filet of Pacific Salmon

Pea whipped potato, red pepper coulis and
shaved fennel — pea shoot salad
31

Jumbo Prawns and Diver Scallops

Scallion rice pilaf, baby bok choy
and fresh orange ginger glaze
42

Almond Crusted Alaskan Halibut Filet

Sautéed and served on creamy barley risotto with amaretto butter sauce
38

Australian Lobster Tail

Baked and served with drawn butter and
wrapped lemon
Single - 55 Double - 85

Dover Sole and Dungeness Crab Roulades

Chive soft polenta, spring vegetables,
chardonnay shrimp cream sauce
42

Sweet Chili Glazed Swordfish

Jasmine rice, garlic-soy broccolini, mango-mint salad
and mango coconut sauce
37

Sautéed Chilean Sea Bass

Dungeness crab risotto with lobster sauce,
hollandaise and truffle vinaigrette
40

From our Mesquite Wood-Burning Broiler

All steaks served with your choice of - baked potato, garlic mashed potatoes or steakhouse fries

Rare (red center, very cool)	Medium Rare (red, warm center)	Medium (pink center)	Well (no pink)
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Filet Mignon

Superbly tender and char-broiled for optimum flavor
7oz. - 35 11oz. - 40



Rib Eye Steak

Bone on, richly marbled for peak flavor and juiciness
42



New York Strip Steak

Black Angus strip loin choice of bone on or bone off
43

Steak & Lobster

Petite Filet Mignon accompanied by a succulent
lobster tail
72

Filet and Tiger Prawns

Tender tournedos of filet mignon paired with two
jumbo Tiger prawns served with a zesty green
peppercorn Cognac sauce
42



Classic Porterhouse Steak

20oz. of pure pleasure
Char-broiled to achieve uniquely distinct flavors
49

Sterling's Rack of Lamb

Showcased with wild berry and mint demi.
Carved tableside
44

Roast Prime Rib of Beef

Slow Roasted fully aged and tender
Sterling 12oz. - 38 Baron 16oz. - 44

Chateaubriand (for two)

18oz. filet served with a complement of fresh
vegetables, potato, Cognac demi and Béarnaise sauces.
Carved tableside
75

Bacon Wrapped Maple Leaf Duck Breast

Apple and walnut stuffed, celery root puree, cranberry
chutney and caramelized apple brandy sauce
37

Side Effects

Steamed asparagus	Creamed spinach	Steakhouse fries	Fettuccini Marinara
Sautéed spinach	Fettuccini Alfredo	Sautéed mushrooms	Sterling's baked macaroni Fontina
Crisp fried shaved onions	Garlic mashed potatoes	Creamy Bourbon corn	Baked potato
	Parmigiano-Reggiano risotto		

8

King Crab Mac 'n' Cheese

Fresh ditalini pasta mixed with fontina and Reggiano cheeses with chunks of Alaskan King Crab
16

"Oscar Style"

Add to any meat or fish entrée
One jumbo King Crab leg removed from the shell, four pieces of fresh asparagus and Hollandaise sauce
30

Customize Your Steak

Creamy Shiitake mushroom, sun dried tomato, and fresh basil demi	Morello cherry BBQ sauce	Red chile crusted, chipotle Hollandaise
English Stilton bleu cheese crust with Port Wine demi	Cajun style, blackened and served with spicy Étouffée sauce	Cracked black pepper crust with creamy Cognac demi
Green peppercorn sauce	Béarnaise sauce	Hollandaise

6

Topped with seared Foie Gras, Périgourdine sauce 28

Appetizers and Soups

Chilled Jumbo Gulf Prawns

Paired with zesty cucumber and bay shrimp salad

15

Avocado and Dungeness Crab

Fresh avocado topped with dungeness crab, cilantro lime tzatziki sauce and roasted red pepper coulis

15

Traditional Escargot

Served with rich garlic herb and white wine butter

16

Dungeness Crab Cake

Crisp dungeness crab cake, buttered wild mushrooms, asparagus-pea shoot salad and fresh asparagus coulis

16

Seared Duck Foie Gras

(Not available in California)

A generous portion of seared Foie Gras, served on butter toasted Brioche, blueberry port wine coulis, fresh berries and mango, mango pepper salad with a hint of fresh mint

28

Fresh Ahi Tuna Sashimi

Spicy cellophane noodle salad, wasabi, ketjap manis and sriracha sauce

15

Shrimp Scampi and Lobster Risotto

Baby tomato compote and caper lemon vinaigrette

17

Sterling's Housemade Lobster Bisque

Accompanied by crème fraiche and a side of warm Bodegas Toro Albala Gran Reserve Sherry

12

Nori Wrapped Sea Scallops

Spicy daikon sprout salad, ponzu glaze and wasabi oil

14

Chilled Bluepoint Oysters on the Half Shell

Served with cocktail and mignonette sauces on a bed of crushed ice

1/2 Dozen -16 1 Dozen -28

Oysters Rockefeller

Served hot on creamy sautéed spinach with Pernod and glazed with hollandaise sauce

1/2 Dozen -18

Colorado Lamb Chop

Mesquite grilled lamb chop, blueberry balsamic butter sauce, garlic mashed potato and potato crisp

14

Carpaccio of Beef

Filet mignon thinly sliced, baby arugula, shaved reggiano parmesano, dijon mustard and extra virgin olive oil

13

New England Clam Chowder

A classic thick and creamy recipe

7

Sterling's French Onion Soup

Finished with fine sherry and topped with a gratin of Gruyere cheese

8

Salads

Classic Caesar Salad

Crisp cut Romaine lettuce tossed with croutons, Parmigiano-Reggiano cheese and caesar dressing

10

Beefsteak Tomato and Buffalo Mozzarella

Thin-sliced and served chilled over baby greens with our house red onion dressing and basil pesto sauce

10

Baby Spinach Salad

Chopped egg, sliced mushrooms, shaved red onion and crisp bacon bits with warm honey Dijon dressing

9

Sterling's House Salad

Mixed greens encased in a crisp, savory Tuile Cookie surrounded with Kalamata olives and cherry tomatoes, sprinkled with fresh chives. Your choice of dressing

8

Sterling's Steakhouse Wedge Salad

Crisp wedge of iceberg lettuce with bleu cheese crumbles, diced red onion, cucumber and bacon bits served with our house bleu cheese dressing

9

Selection of Dressings to include: Bleu Cheese, Ranch, House Red Onion, Creamy Basil, Thousand Island, Honey Mustard or Extra Virgin Olive oil and barrel-aged Balsamic vinegar

All entrées served with your choice of Clam Chowder or Sterling's House Salad

Poultry, Pasta and Vegetarian

Chicken Fettuccini

Fresh Boursin Cream with Portobello mushrooms, artichoke hearts, fresh diced tomato and fresh basil.

Served over fettuccini pasta

28

Sterling's Vegetarian Napoleon

Layers of fresh vegetables, spinach, asparagus, Portobello mushroom, Hawaiian purple yams and quinoa.

Topped with grilled tomatoes, buffalo mozzarella, drizzled with red pepper, basil pesto, and curried olive oils

26

Seafood Capellini

Sautéed Diver scallops, Gulf prawns and King crab with dry vermouth, fresh Roma tomatoes, basil and garlic. Finished with smoked mozzarella cheese

38

Pan-Seared Chicken Breast

Over garlic mashed potatoes, spinach-stuffed Portobello mushroom topped with melted Fontina cheese accompanied with natural jus

26