

# 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

<b>Rare</b> (red center, very cool)	<b>Medium Rare</b> (red, warm center)	<b>Medium</b> (pink center)	<b>Well</b> (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