

Appetizers and Soups

Chilled Jumbo Gulf Prawns
Paired with zesty cucumber and bay shrimp salad
15

Lump Crab Cocktail
Fresh zesty salad with Basil Aioli and fresh chives
served on baby greens with Basil Pesto
15

Traditional Escargot
Served with rich garlic herb
and white wine butter
16

Crispy Dungeness Crab Cake
Pan-seared and served over spicy coleslaw
topped with a delicate basil crab salad
14

Sautéed Wild Mushrooms
Shiitake and Portobello mushrooms, melted
Brie Cheese and a fine sherry wine sauce,
served in a phyllo pastry shell
15

Spicy Tuna Tartar
Fresh Yellow Fin Tuna with a slightly sweet
and spicy dressing served over fresh spaghetti-cut
cucumber salad with minted Sake vinaigrette,
thick Indonesian soy and Sriracha
15

Cayucos Red Abalone
Farm-raised from Cayucos, California
Ask your server for tonight's preparation
28

Sautéed Shrimp Scampi
Served with a ramekin of rich garlic
white wine butter sauce
4 each
16

Seared Diver Scallops
Over white Truffle and Reggiano risotto and
Balsamic reduction, basil and carrot-flavored oils
12

**Chilled Bluepoint Oysters
on the Half Shell**
Served with cocktail and mignonette sauces
on a bed of crushed ice
½ Dozen 13 1 Dozen 25

Oysters Rockefeller
Served hot on creamy sautéed spinach
with Pernod and glazed with Hollandaise Sauce
½ Dozen 14

Sterling's Strawberry Steak
A petite Filet Mignon medallion, lightly crusted in
cracked black pepper served with a reduction of aged
Balsamic butter sauce and fresh strawberries
14

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
7

Salads

Classic Caesar Salad
Crisp cut Romaine lettuce tossed with croutons, Parmigiano-Reggiano cheese and Caesar dressing
8

Beefsteak Tomato and Buffalo Mozzarella
Thin-sliced and served chilled over baby greens with our house red onion dressing and basil pesto sauce
9

Baby Spinach Salad
Chopped egg, sliced mushrooms, shaved red onion and crisp bacon bits with warm honey Dijon dressing
7

Sterling's House Salad
Mixed field greens with a confetti of cucumber, radish, yellow and red tomatoes
with homemade croutons. Your choice of dressing
6

*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.

Pastas

**Grilled Chicken and
Portobello Mushroom**
Tossed in a rich Porcini mushroom and
Reggiano cream sauce with fettuccini noodles
24

**Salmon
Farfalle Pasta**
Pacific salmon together with fresh tomatoes,
chives, cream, farfalle pasta
and Parmigiano-Reggiano
25

Poultry

Pan-Seared Chicken Breast
Over garlic mashed potatoes, spinach-stuffed
Portobello mushroom topped with melted Fontina
cheese accompanied with natural jus
24

Long Island Duck
Half semi-boneless Long Island Duck,
Reggiano risotto, vegetables, fresh orange
and lingonberry sauce
34

Seafood

Colossal Alaskan King Crab Legs

Steamed and served with drawn butter and lemon
49

Pan-seared Ahi Tuna

With Thai red rice, stir-fried vegetables
and spicy Thai coconut sauce
31

Broiled Pacific Salmon

Pinwheel of Pacific Salmon, over Bulgur wheat and
sautéed spinach, with lemon butter sauce, basil pesto
and red pepper coulis
30

Sauteéd Jumbo Prawns

Three Tiger Prawns in a Pernod scampi sauce,
served over garlic mashed potatoes
37

Fresh Alaskan Halibut

Filet of Chimichurri-crust Alaskan Halibut over red quinoa,
carrots and asparagus with citrus vinaigrette
30

Broiled Swordfish

Broiled fresh filet, Hawaiian Purple yams with
Edamame beans, mango butter sauce, sweet soy
drizzle, fresh carrot and pea tendrils salad
30

Sautéed Chilean Sea Bass

Fabulous Dungeness crab risotto with a trinity of
lobster sauce, Hollandaise and Truffle vinaigrette
34

Australian Lobster Tail

Baked and served with drawn butter and wrapped lemon
Single - 45 Double - 80

Live Maine Lobster

Flown in fresh, poached and served with
drawn butter and wrapped lemon
Market Price

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
(red center)

Medium Well
(pink throughout)

Well
(pink center)

Very Well
(no pink)

Filet Mignon

Superbly tender and char-broiled for optimum flavor
8oz. - 32 12oz. - 38



Classic Porterhouse Steak

22oz. of pure pleasure
Char-broiled to achieve uniquely distinct flavors
45



Rib Eye Steak

Bone on, richly marbled for a peak flavor and juiciness 16oz.
37



New York Strip Steak

Black Angus strip loin
Choice of bone on or bone off
38

Roast Prime Rib of Beef

Slow Roasted fully aged tender
Sterling 12oz. - 29 Baron 16oz. - 35

Steak & Lobster

Petite Filet Mignon accompanied by a succulent lobster tail
65

Filet and Tiger Prawns

Tender tournedos of filet mignon paired with two jumbo
Tiger prawns served with a zesty green peppercorn Cognac sauce
39

Provimi Veal Chop

Flame-broiled with our popular sun-dried
tomato, mushroom and Cognac sauce
42

Grilled Colorado Lamb

Double lamb chops, showcased with a wild minted berry demi sauce
40

Side Effects

Steamed asparagus
Sautéed spinach
Thick-cut onion rings

Creamed spinach
Fettuccini Alfredo
Garlic mashed potatoes 7

Baked potato
Steakhouse Fries
Sautéed mushrooms

Creamy Bourbon corn
Parmigiano-Reggiano
risotto

Dungeness crab risotto
14

Customize Your Steak

English Stillton Bleu Cheese
crust with Port wine demi
Green peppercorn sauce

Cajun style, blackened and
served with spicy Étouffée sauce
Béarnaise sauce

Cracked black pepper crust
with creamy Cognac demi
Hollandaise

3

"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
26