

Seafood

Colossal Alaskan King Crab Legs

Steamed and served with drawn butter and lemon
Market Price

Pan-seared Sesame-Crusted Ahi Tuna

Red Thai Rice, stir-fried vegetables
and Ponzu dipping sauce
31

Pacific Salmon

Broiled Salmon filet over Bulgur wheat pilaf, sautéed
spinach, diced squash and carrot. Served with a lemon
butter sauce, basil pesto and red pepper coulis
30

Sautéed Jumbo Prawns

Three Tiger Prawns in a Cognac tomato and red chili
cream, served over garlic mashed potatoes
38

Australian Lobster Tail

Baked and served with drawn butter and wrapped lemon
Single - 50 Double - 80

Sautéed Filet of Alaskan Halibut with Gnocchi Romaine

Served with tomato butter sauce and basil pesto
34

Dover Sole à la Meuniere

Filet of sole with a fresh lemon and nut-brown butter
sauce
37

Chinese Char Su Chilean Sea Bass 鱸魚叉燒

Marinated in a classic Chinese barbeque sauce
accompanied with gingered Hawaiian purple yams, sesame
edamame beans and a golden pea tendril carrot salad
37

Sautéed Chilean Sea Bass

Dungeness crab risotto with lobster sauce, Hollandaise and truffle vinaigrette
39

From our Mesquite Wood-Burning Broiler

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

Rare	Medium Rare	Medium	Well
(red center, very cool)	(red, warm center)	(pink center)	(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

Steak & Lobster

Petite Filet Mignon accompanied by a succulent lobster tail
67

Filet and Tiger Prawns

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

Sterling's Rack of Lamb

Showcased with wild berry and mint demi. Carved tableside
40

Roast Prime Rib of Beef

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

Chateaubriand (for two)

20oz. filet served with a complement of fresh vegetables,
potato, cognac demi and béarnaise sauces. Carved table side
70

Provimi Veal Chop

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

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	Parmigiano-Reggiano risotto
	Baked potato		

7

King Crab Mac 'n' Cheese

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

Customize Your Steak

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

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

Appetizers and Soups

Chilled Jumbo Gulf Prawns

Paired with zesty cucumber and bay shrimp salad

15

Dungeness Crab Cocktail

Fresh zesty salad of baby greens with Basil Aioli, fresh chives and 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 cream, served in a delicate pastry box

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

Sautéed Shrimp Scampi

Served with a ramekin of rich garlic white wine butter sauce

4 each

16

Diver Scallop

Wrapped in smoked salmon and pan seared, served on a bed of beurre blanc garnished with red pepper coulis and basil pesto. Topped with fresh domestic caviar

12

Chilled Bluepoint Oysters on the Half Shell

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

1/2 Dozen -14 1 Dozen -25

Oysters Rockefeller

Served hot on creamy sautéed spinach with Pernod and glazed with Hollandaise Sauce

1/2 Dozen -15

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

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

8

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

26

Sterling's Vegetarian Napoleon

Layers of fresh vegetables, sautéed spinach, grilled asparagus, Portobello mushroom caps, baby carrots, grilled squash, Hawaiian purple yams and quinoa, topped with grilled tomatoes and Buffalo mozzarella and drizzled with red pepper, basil pesto and curried olive oil

25

Seafood Capellini

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

36

Pan-Seared Chicken Breast

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

24