

GUERRA STEAKHOUSE

APPETIZERS

STEAK TARTARE CROSTINI – 18**
Topped with capers and béarnaise sauce.

GIANT SCAMPI – 20
Choice of homemade fuego spicy paste and topped with garlic butter
OR
Blackened topped with garlic butter
OR
Grilled topped with basil oil

SEARED DIVER SCALLOPS – 25
Choice of homemade fuego spicy paste and topped with garlic butter
OR
Blackened topped with garlic butter
OR
Grilled topped with basil oil

SOUPS AND SALADS

FRENCH ONION SOUP – 10
Beef chunks, caramelized onions. Topped with cheese and garlic croutons.

CRAB BISQUE – 13

STEAK SALAD – 28
8oz Sirloin, Mixed Greens, sautéed Mushrooms, sautéed onions, cherry tomatoes, Blue cheese crumbles, Balsamic Vinaigrette.

MIXED GREENS SALAD – 10
Mixed greens, cherry tomatoes, balsamic vinaigrette.

CAESAR SALAD – 11
Romaine lettuce, Caesar dressing. Topped with garlic croutons, and parmesan cheese.

BLUE CHEESE WEDGE – 12
Iceberg wedge topped with blue cheese dressing, blue cheese crumbles, and bacon. Served with grape tomatoes, and radish.

JERRY'S BURRATA SALAD – 15
Mixed greens, Burrata, pickled onions, cherry tomatoes, hard boiled egg, Basil oil, pesto balsamic dressing.

SALAD ADD-ONS

SLICED GRILLED CHICKEN BREAST – 10

(3) JUMBO TIGER SHRIMP – 13

POULTRY, SEAFOOD AND VEGETARIAN

GRILLED CHICKEN BREAST – 28
Buttermilk marinated.

GRILLED SALMON – 29**
Blackened or grilled. Topped with garlic butter.

EGGPLANT AND PORTOBELLO – 22
Grilled balsamic marinated mushroom caps and eggplant. Served with zucchini and asparagus.

SIDES

FRENCH FRIES – 7

SWEET POTATO FRIES – 7
tossed in cinnamon and brown sugar

CREAM SPINACH – 8

STEAMED BROCCOLI – 8
Topped with garlic butter.

GRILLED ASPARAGUS – 9

MAC N' CHEESE – 12

SAUTÉED BRUSSELS SPROUTS – 10
Add bacon and sautéed onions for \$4

OVEN ROASTED WILD MUSHROOMS – 15

LOBSTER MAC N' CHEESE – 20

To ensure all our guests enjoy the full dining experience; Reservation time limit is one hour and 30 minutes.

A 20% service charge will be added to parties of 6 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

STEAK CUTS**

Cooked to your liking with choice of preparation or one sauce |
Additional sauces are \$1 each | All steaks served with one side of family
style mashed potatoes.

10OZ HANGER STEAK – 35

6OZ FILET MIGNON – 42

8OZ FILET MIGNON – 48

8OZ BACON WRAPPED FILET MIGNON – 52

12OZ NEW YORK STRIP – 40

16OZ NEW YORK STRIP – 46

14OZ ENTRECÔTE – 48

16OZ RIBEYE – 52

26OZ COWBOY STEAK – 60

32OZ COWBOY STEAK – 70

38OZ TOMAHAWK FOR TWO – 155

Grilled to your choice of preparation. Accompanied by choice of one salad, one side, and two sauces.

ADD-ONS

(3) JUMBO TIGER SHRIMP – 13

PREPARATIONS

BLACKENED

Topped with garlic butter.

FUEGO STYLE

Brushed with Spicy chipotle paste and served with port wine sauce.

PEPPERCORN CRUSTED

Served with brandy mushroom cream sauce and blue cheese crumbles.

SAUCES

Brandy mushroom cream | Port wine | Béarnaise | Garlic butter | Horseradish cream |
Spicy salsa verde