

PESCADA STEAKHOUSE

Salads

MEDITERRANEAN GARDEN SALAD	15
Arugula, cherry tomatoes, cucumbers, scallions, red onion. garlic confit, cilantro, roasted eggplant, sundried cranberries with a lemon dressing sumac spice blend served over a bed of tahini dressing	
CASEAR SALAD	19
Romaine hearts, butternut squash, pretzel croutons and chicken nuggets	
ASIAN CHICKEN SALAD	18
Sous vide chicken, iceberg lettuce, green onion, cucumber, papaya, crushed peanuts, black & white toasted sesame seeds with Thai peanut dressing	
GRILLED CHICKEN SALAD	18
Mix greens, romaine hearts, roasted portabella mushrooms, avocado, cherry tomato, red onion, cucumber & panko, tossed in our house balsamic dressing	
EXOTIC BEEF SALAD	22
Mixed baby greens, beets, mango, red onion, pecans, and pomegranate seeds with our house made orange vinaigrette dressing	

Starters

THE CAULIFLOWER	15
Pan fried fresh cauliflower florets over an eggplant puree and our chef's special tomato salsa	
CORDON BLEU	19
Lightly smoked chicken stuffed with mushroom & liver duxelle, roasted butternut squash in an exotic mushroom sauce.	
BEEF SHORT RIB STUFFED MUSHROOM CAPS	16
Roasted mushrooms stuffed with short ribs, roasted onions & eggplant – demi glace sauce	
GNOCCHI & SKIRT STEAK	19
Succulent skirt steak served with our in homemade gnocchi. Exotic mixed mushrooms, tomato saffron "butter"	
CHICKEN WINGS	12
Chicken wings coated in a special blend spice rub then deep fried served with our chef's sauce	
SHORT RIB TACO	16
Slow cooked short ribs, red pepper, sautéed, onion, beer, BBQ sauce served with a side of guacamole	
CHICKEN TACO	14
Tomatoes, garlic, sautéed onion, pulled chicken, served with a side of guacamole	
SMOKED TONGUE	19
Polenta, pearl onion, sautéed spinach drizzle of truffle oil	

18% suggested service fee added to all orders

All items on the menu may contain sesame, nuts or egg products.

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SMOKED PASTRAMI SLIDER	15
On a mini pretzel bun with arugula, sautéed mixed mushroom, aioli pesto chili	
BEEF SLIDERS	14
Two burgers ground beef & spicy ground beef served on a mini pretzel bun with lettuce tomatoes & onion	
PULLED BEEF EGGROLL	17
Pulled beef, pine nuts, guacamole, served with two dips	
CHICKEN TENDERS	14
Served with French fries and 3 house dips	
SHORT RIBS	17
Home fries, shimagi mushrooms, demi-glace sauce and chopped parsley	
SUCULANT BABY BACK RIBS	16
Served with crispy potatoes and polenta	
ROASTED BUTTERNUT SQUASH	18
Stuffed with ground beef, bulgur, pine nuts, sautéed onion, served with raw tahini and honey date	
CHIKEN PAUPIETTE	16
Breaded chicken stuffed with short ribs on a bed of polenta with truffle oil & pearl onions. Topped with spinach, shimeji mushrooms and garlic confit.	
SOUP DU JOUR	9
Please ask your waiter for the soup of the day selection.	

Main

BABY CHICKEN	38
Marinated overnight, grilled to perfection and served with a mushroom sauce.	
GRILLED CHICKEN BREAST	29
Marinated in a garlic, thyme & rosemary sauce – served with your choice of a side	
PRIME CUT BURGER 8oz	28
Select prime cut beef ground fresh grilled to perfection and served on a pretzel bun with lettuce, tomatoes, cornichon pickles, caramelized anise infused onions. Side of fresh cut potato fries & sage aioli	
PESCADA SMOKEHOUSE BRISKET	39
Select cut beef rubbed in our secret brisket rub, then slow smoked 12-14 hours over hardwood oak & apple woods to a very tender & flavorful experience	
SPAGHETTI BOLONAISE	25
Cherry tomato, celery, garlic, thyme, kalamata olives	

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Steaks

Your choice of a side dish

Please instruct your server regarding proper temperature you would like

PRIME RIB 16oz	49
FILET MIGNON 10oz	49
RIB EYE 12oz (no bone)	52
BONE IN RIBEYE STEAK 22oz	59
LAMB CHOPS CHAR GRILLED	54
SURPRISE STEAK 12oz (only available Thursdays)	64

Crescent steak (surprise steak) this heavily marbled cut is the most flavorful London broil available. Cut from the lip of the rib, this tender cut is the perfect complement to any meal.

All main dishes served with choice of one side dish and choice of sauce

Mixed mushroom sauce

Demi-glace sauce

SIDE DISHES 8

Crispy Fried Breaded mushrooms with aioli chili basil

Roasted Potato Fingers, Garlic and fresh herb sauce

Root Mash Potato

French Fries

Home Fries with Chefs special Sauce

Sweet Potato Sticks with Chili Orange Sauce

Rice Chefs Special

Desserts

NAPOLEON	14
Cream of vanilla, layers of vanilla cream in filo pastry crisps and cubes of banana, chocolate syrup	
CHOCOLATE & PEANUT BUTTER LAVA SOUFFLÉ	15
An in house made chocolate dessert with a peanut butter center is served with a scoop of non-dairy ice cream and bamba flakes	
CREMEBOULE	15
Served with raspberry sorbet	
BELGIAN WAFFLE	15
SERVED WITH VANILLA WHIPPED CREAM, MAPLE AND CHOCOLTE SAUCE	
DOUBLE CHOCOLATE	15
Three layers of sweet bliss – chocolate cake, cranberry & vanilla mousse, topped off with a chocolate mouse	
FRUIT SALAD	14
Served with fruit sorbet	

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STEAKHOUSE

Drinks

Soda/Snapple 3
Pellegrino 5
Aqua panna 5

Tea 3
Coffee 3

Beers & Mixed Drinks

Coors Light 6
Stella Artois 7
Corona 7
Heineken 7
Kwak 13
Delirium Tremens 13

Beer Punch 13
Mimosa Lemon/ Orange 13
Shandy 13
Sangria 13

Wine

Red

Cabernet Sauvignon, Barkan 12/42
Merlot, Barkan 12/42
Pinot Noir, Baron Herzog 12/40
Cabernet sauvignon, Baron Herzog 12/40
Rioja, Ramon Cardova 12/44
Ovadia Chianti 12/42
Psagot Sinai 14/52
The cave 160
Cabernet Sauvignon special reserve 80
Segal Cabernet Sauvignon Galil 140

White

Chardonnay, Segal Reserve 12/48
Sauvignon Blanc, Goose bay 14/56
Pinot Grigio, Bartenura 11/40
Chenin Blanc, Baron Herzog 10/32
Prosecco, Bartenura 12/48

Semi Sweet

Jeunesse, Baron Herzog 12/40
Moscato, Bartenura 11/40