

CAMERON'S

STEAKHOUSE

APPETIZERS

PEPPER POT CALAMARI jalapeño / cherry / pepperoncini	15
CRAB CAKE sweet corn / traditional tartar	19
WILD MUSHROOM TOAST grilled sourdough / red wine demi parmesan	10
OYSTERS ROCKEFELLER spinach / bacon / béarnaise / 1/2 dz	20
SPICY LOBSTER tempura fried bites / sriracha aioli	19

COLD + RAW

JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	20
WAGYU CARPACCIO* pickled vegetables / horseradish sauce shaved parmesan / crostini	18
OYSTERS ON THE HALF SHELL* horseradish / cocktail / mignonette / 1/2 doz	18
SEARED AHI TUNA* mustard ale sauce	16
<div style="border: 1px dashed black; padding: 5px;"> ICED SEAFOOD TOWER* for 2...60 for 4...110 jumbo king half shell / split lobster tail / oysters colossal shrimp cocktail / tuna "poke" </div>	

GREAT SALADS

CAMERON'S CHOP CHOP goat cheese / dates / hearts of palm / tomatoes roasted corn / sherry vinaigrette / fried onions	11
THE STEAKHOUSE WEDGE applewood smoked bacon / tomato house made blue cheese dressing	10
CLASSIC CAESAR garlic croutons / parmesan crisp	10
<h3>HOMEMADE SOUPS</h3>	
LOBSTER BISQUE	11
FRENCH ONION	9

STEAKS + CHOPS

BUTCHER CUTS

FILET MIGNON* 7oz...39 10oz...46	
PRIME RIBEYE* 12oz...44 16oz...50	
PRIME NEW YORK STRIP* 14oz...47	
AUSTRALIAN LAMB CHOPS* rosemary lemon jus	43

ON THE BONE

BONE-IN-FILET MIGNON* 16oz...64	
PRIME DRY AGED KANSAS CITY STRIP* 18oz...65	
PRIME COWBOY RIBEYE* 22oz...56	
TOMAHAWK RIBEYE* dry aged / grass fed	28oz...89

SIGNATURE STEAKS

FILET OSCAR* lump crab / béarnaise / asparagus	7oz...48 10oz...55
NEW YORK AU POIVRE* pepper crust / cognac peppercorn sauce	14oz...52
GORGONZOLA CRUSTED RIBEYE* mushrooms / caramelized onions	16oz...52
USDA PRIME BURGER* caramelized onions / smoked gouda / fried egg	17

COMPLEMENT YOUR STEAK

BONE MARROW BUTTER 4
BÉARNAISE SAUCE 4

COGNAC PEPPERCORN SAUCE 4
GORGONZOLA CRUST 4

SHRIMP SCAMPI 13
OSCAR STYLE 9

OCEAN

COLD WATER LOBSTER TAIL drawn butter / asparagus	8oz...40
SCOTTISH SALMON pan seared / mustard beurre blanc shaved brussels sprouts + bacon sauté	35
SHRIMP SCAMPI grape tomatoes / spinach / fresh linguine white wine garlic sauce	29

SEARED SCALLOPS sweet corn + jalapeño emulsion / sweet corn succotash / herb oil	36
JUMBO ALASKAN KING CRAB one pound / perfectly steamed drawn butter	59

SEARED SEA BASS kimchi dashi / miso butter / asian vegetables	40
LOBSTER MAC + CHEESE maine lobster / smoked gouda	29
GERBER FARMS STUFFED CHICKEN <i>oops! not from the ocean...</i> smoked gouda creamy mustard sauce / mashed potatoes	26

CELEBRATE NATIONAL STEAKHOUSE MONTH

Every Day in June
3 Courses • \$49

choice of salad:
chop chop | caesar

TENDERLOIN DUET*
twin 4oz medallions topped
oscar style & shrimp scampi style

vanilla bean crème brûlée

add a bottle of
Jordan Cabernet Sauvignon
for a special price of only \$69

VEGETABLES

FOREST MUSHROOMS	10
BUTTERED BROCCOLI	9
CREAMED SPINACH	10
BRUSSELS SPROUTS + APPLEWOOD BACON	11
BUTTERED ASPARAGUS	11
CHOP HOUSE CORN	9

POTATOES

HAND-CUT FRIES	8
MASHED POTATOES	9
JALAPEÑO SCALLOPED POTATOES	10
SEA SALT BAKED POTATO	8
MAC + CHEESE	10
HASH BROWNS	11
LOADED HASH BROWNS	15
POTATOES AU GRATIN	11

STEAKHOUSE CLASSICS

THREE COURSES | ONE PRICE

STARTER

choice of one
CHOP CHOP SALAD | CAESAR SALAD

ENTRÉE

choice of one
7oz. FILET MIGNON* 55

10oz. FILET MIGNON* 62

GERBER FARMS STUFFED CHICKEN 36

SHRIMP SCAMPI 39

SIDE

choice of one

MASHED POTATOES | BUTTERED BROCCOLI
CHOP HOUSE CORN | HAND-CUT FRIES

DESSERT

CREME BRULÉE

A Suggested Gratuity of 15%–20% is customary. The amount of gratuity is always discretionary. *Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician. Cameron's Steakhouse is a wholly owned subsidiary of Landry's, Inc.