

SF

STEVE FIELDS

S T E A K H O U S E



PREVIEW WEEKEND August 4TH - 6TH

RESTAURANT WEEKS August 7TH - September 3RD

\$49 per person • \$69 per person with wine pairings • tax and gratuity not included

\$10 from each meal goes to benefit the North Texas Food Bank!

FED EX SPECIALTY COURSE

Certificate required or add \$8

Two U-12 Wild-Caught Jumbo Shrimp

Topped with spicy cocktail and remoulade sauce

\$99 RESTAURANT WEEK MENU EXPERIENCE

Please see reverse side of menu for details

SOUP OR SALAD

Blue Crab and Corn Chowder

*Velvety stew of sweet crab, roasted corn and cream
Conundrum, White Blend, California*

Wedge Salad

*Wedge of crisp Iceberg topped with Neuske's bacon, Iowa blue cheese, tomatoes, and a spicy herb vinaigrette
Zardetto, Prosecco, Italy*

Small Caesar Salad

*With freshly made croutons, anchovies, shaved Parmesan, and a zesty Caesar dressing
Attems, Pinot Grigio, Italy*

ENTRÉES

All entrées served with roasted garlic Parmesan mashed potatoes and seasoned grilled asparagus, with the exception of our pasta dish

Center-Cut Filet of Beef

*Enhanced by our signature seasoning and broiled to your desired temperature
Silver Palm, Cabernet Sauvignon, California*

Roasted Prime Rib of Beef

*Hand carved and served with a rich jus and creamy horseradish sauce
Pessimist, Red Blend, California*

Pecan-Crusted Chicken

*Succulent pecan-crusted chicken breast, pan-seared and complemented with Chef's special lemon pecan butter sauce
Sonoma-Cutrer, Chardonnay, California*

Blackened Jumbo Shrimp Pasta

*Five blackened U-12 Gulf of Mexico shrimp over linguine tossed in our creamy Pontchartrain sauce, topped with diced tomatoes and scallions
Conundrum, White Blend, California*

Grilled Atlantic Salmon

*Filet of salmon topped with lump crab, shrimp and Béarnaise
Mohua, Sauvignon Blanc, New Zealand*

DESSERTS

Chocolate Cake

Carrot Cake

Key Lime Pie

SF

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S T E A K H O U S E



PREVIEW WEEKEND August 4TH - 6TH

RESTAURANT WEEKS August 7TH - September 3RD

\$99 RESTAURANT WEEK MENU EXPERIENCE

A four-course steakhouse experience proudly presented by Steve Fields

\$99 per person • \$10 per glass for suggested pairing • tax and gratuity not included

\$20 from each meal goes to benefit the North Texas Food Bank!

FED EX SPECIALTY COURSE

Four U-12 Wild-Caught Jumbo Shrimp

Topped with spicy cocktail and remoulade sauce

SOUP OR SALAD

Blue Crab and Corn Chowder

*Velvety stew of sweet crab, roasted corn and cream
Conundrum, White Blend,
California*

Wedge Salad

*Wedge of crisp Iceberg topped with Neuske's bacon, Iowa blue cheese, tomatoes, and a spicy herb vinaigrette
Zardetto, Prosecco, Italy*

Small Caesar Salad

*With freshly made croutons, anchovies, shaved Parmesan, and a zesty Caesar dressing
Attems, Pinot Grigio,
Italy*

ENTRÉES

All entrées served with roasted garlic Parmesan mashed potatoes and seasoned grilled asparagus

10 oz. Chef's Filet

*Center-cut filet of beef topped with sautéed shrimp, lump crab meat and Béarnaise sauce
Roco 'Gravel Road', Pinot Noir, Oregon*

Steve's "6 and 4" Surf & Turf Special

*Center-cut 6 oz. filet of beef with a 4 oz. succulent cold-water lobster tail brushed with garlic butter
The Prisoner, Red Blend, California*

Prime New York Strip 14 oz.

Mondavi, Cabernet Sauvignon, Napa

Prime Ribeye 16 oz.

Kith & Kin, Cabernet Sauvignon, Napa

We're proud to feature these cuts at the highest grade available. All of our Prime steaks are aged a minimum of 28 days, seasoned with our unique blend, and then further showcased by preparing them in our high-temperature broiler.

DESSERTS

Chocolate Cake

Carrot Cake

Key Lime Pie

Please notify your server if you have any known food allergies and we will try our best to prepare your meal safely. We are not responsible for an individual's allergic reaction to our food or ingredients used in our food menu items.

Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.