



## Appetizers

TIDBIT • Crostinis Topped with Imported Cheeses and Herbs, then Baked. "The Original Sauceless, Crustless Pizza".	12.
EGGPLANT • A Stack of Crisp Fried Eggplant Medallions, Layered with Pecorino Romano Cheese and Spicy Marinara.	10.
ESCARGOT • Stuffed in Mushroom Caps, served simmering in Garlic Butter laced with White Wine and Brandy.	10.
CRABMEAT "AU GRATIN" • Louisiana Lump Crabmeat Baked in a Delicate Cheese Sauce. "A New Orleans Classic".	12.
SHRIMP REMOULADE • Large Gulf Shrimp, Boiled and Served with a Classical Creole Remoulade Sauce.	10.
OYSTERS • Flash Fried in a Seasoned Corn Flour with Creole Remoulade Sauce.	12.
SMOKED SALMON • Thin Sliced Norwegian Smoked Salmon, Garnished with Capers, Red Onion, Herbed Cream Cheese and Extra Virgin Olive Oil.	13.

## Soups

SEAFOOD GUMBO • Shrimp, Crabmeat, Oysters, Okra, Filé and Rice in this New Orleans Favorite.	10.
SOUP OF THE DAY • Chef's Creation, Made with the Freshest Seasonal Ingredients.	8.

## Salads

CRABMEAT VINAIGRETTE • Louisiana Jumbo Lump Crabmeat, Marinated in Vinaigrette Dressing, on a Bed of Boston Lettuce. (Add Avocado 2.)	12.
CAESAR SALAD • Crisp Romaine Tossed in a Classical Caesar Dressing. Finished with Parmesan and Croutons. (Add Anchovies 2.)	9.
THE STEAK KNIFE'S HOUSE SALAD • Seasonal Mixed Greens and Tomato, with Your Choice of Dressing.	8.
"SERAPHINE" SALAD • Avocado Half Stuffed with Marinated Hearts of Palm and Artichoke on Mixed Greens, Topped with Asparagus, Red Onion and Vinaigrette Dressing.	12.
WEDGE OF LETTUCE • Iceberg Wedge Topped with Blue Cheese Dressing and Red Onion (add bacon 2.)	8.

## Entrées

VEAL MEDALLIONS • Sauteed and Topped with Lump Crabmeat, Mushrooms and a Beurre Blanc Sauce.	26.
GULF FISH "ROBERT" • Fresh Fish Fillet, Pan Sauteed and Topped with Lump Crabmeat, Mushrooms and a Beurre Blanc Sauce.	26.
SHRIMP BORDELAISE • Jumbo Shrimp, Dusted with Flour, Sauteed with Mushrooms, Garlic Butter, White Wine and Brandy.	20.
FRIED JUMBO GULF SHRIMP • Lightly Battered and Served with Our Own Tartar Sauce.	19.
CRABMEAT "AU GRATIN" • Louisiana Lump Crabmeat baked in a delicate Cheese sauce.	20.
YELLOWFIN TUNA STEAK • Pepper Encrusted, Soy Marinated and Seared. Topped with Lemon Caper Butter.	27.

(Above entrees accompanied with vegetable and potato of the day)

## Steaks

FILET MIGNON (6 oz.)	26.	PRIME RIBEYE (14 oz.)	42.
FILET MIGNON (9 oz.)	38.	PRIME NEW YORK STRIP (14 oz.)	45.
PORTERHOUSE (24 oz.)	44.		

Add Lump Crabmeat 9. • Add Maytag Blue Cheese 4.

## Sides

Baked Potato (Add Cheddar Cheese 1.) (add Bacon 2.)	6.	Sauteed Mushrooms	8.
Potatoes "au gratin"	8.	Sauteed Garlic Spinach	8.
Steak Fries	6.	Creamed Spinach	8.
Potato of the Day	7.	Steamed Broccoli	7.
Fried Onion Rings	8.	Broccoli "au gratin"	8.
Fettuccini Alfredo	9.	Grilled Asparagus	8.
		Vegetable of the Day	7.

(A 20% gratuity added to parties of 6 or more.) (No separate checks.) (Maximum 4 forms of payment per party)

(504) 488-8981

[www.steakkniferestaurant.com](http://www.steakkniferestaurant.com)

(Gift certificates available.)