

Welcome to **S**teel Restaurant

\$100 per person menu

First Course

(Served Family Style)

Edamame

steamed soy beans with kosher salt

Crabmeat Mango Spring Rolls

spring rolls filled with snow crab, fresh mango, cilantro, jicama, and mint

Sea Salt & Chili Pepper Seafood Combination

shrimp, scallops, and calamari wok sautéed with garlic, onions & chilies served with a trio of chili sauces

Beef Tataki

thinly-sliced, seared tenderloin, fresh-cracked pepper, siracha, dressed with yuzu-garlic soy sauce

Second Course

(Served Family Style)

Signature Sea Bass in Miso & Sake

fresh chilean sea bass marinated in miso & sake then baked to perfection

Vietnamese "Shaken Beef" Sautéed Tenderloin

cubed tenderloin wok sautéed with onions & scallions in chef's special oyster sauce

Mandarin Orange Shrimp

jumbo shrimp twice wok sautéed with whole chili peppers, five asian spice and dried orange rinds

Grilled Rack of Lamb

colorado big eye lamb chops marinated in ginger, garlic & oyster sauce, served with sautéed asparagus

Sides

Combination Fried Rice

white rice wok sautéed with bean sprouts, eggs, garlic, scallions & green onions

Snow Peas, Water Chestnuts and Shitake Mushrooms

sautéed with garlic-oyster sauce & asian five spice

Dessert

(Served Family Style)

Chocolate Sushi Roll

white & dark chocolate with M&Ms rolled in shredded coconut served with hot caramel as soy, sliced kiwi as wasabi & candied ginger

Chocolate Volcano Cake

warm chocolate cake with a liquid chocolate center served over caramel sauce & cinnamon ice cream

Banana Egg Roll

bananas drenched in cognac rolled in a fried wonton with chocolate & served with vanilla ice cream



Never Settle.