

Best Steaks in Lee County
— Gulfshore Life, Jan/1999

Serving Dinner 5 - 10 pm Nightly
Reservations Suggested • 472-5700

The SANIBEL STEAKHOUSE
PRIME STEAKS • CHOPS • SEAFOOD

If you're looking for a truly great meal, try the Sanibel Steakhouse. It's handsome, the service is impeccable and the attitude exemplary.
— New York Times

APPETIZERS AND SALADS

Sautéed Jumbo Lump Crab Cakes (2)	\$10
Pure Maryland Lump crab meat sautéed and served with an orange coconut cream sauce.	
Jumbo Shrimp Cocktail (4)	\$8
Chilled Select Oysters on The Half Shell (6)	\$6
Classic Oysters Rockefeller (4)	\$7
Escargot é Cappellini Served around a bed of cappellini aglio e olio.	\$8
Tuna Tartare Sushi grade tuna with wakame salad. Served with wasabi and soy drizzle.	\$8
Tenderloin of Prime Beef Carpaccio Thin slices of prime beef, slivers of Parmesan cheese sprinkled with our special dressing.	\$9
Portobello Mushroom Napoleon	\$8
Baked marinated portobello mushroom, roasted red peppers and sweet onion layered with fresh mozzarella cheese.	
Soup Du Jour	Market
The Classic Caesar Salad	\$5
Sliced Beefsteak Tomato Salad	\$7
Tomatoes, sweet onions and crumbled Maytag Bleu cheese with balsamic vinaigrette.	
Sanibel Steakhouse Salad	\$5
Spring mix greens, black olives, tomato and artichoke hearts.	

SEAFOOD - CHICKEN - PASTA

Crab-Stuffed Gulf Grouper	\$23
A Sanibel specialty. Fresh grouper baked with our own seasoning blend. Served with a Lobster Cognac sauce, asparagus and garlic mashed potatoes.	
Sauteed Jumbo Lump Crab Cakes	\$18
Pure lump crab meat sautéed and served with an orange coconut cream sauce and seasoned vegetables.	
Broiled Florida Lobster Tail	Market
Your choice 9 oz. or 16 oz. oven-roasted to perfection with fresh herbs and butter.	
Alaskan King Crab Served with drawn butter.	Market
Fresh Catch of the Day	Market
The chef's creation. A seafood entree changing daily.	
Pasta of the Day	Market
Our chef will prepare a special pasta dish daily.	
Baked Chicken Florentine	\$20
Tender chicken breast topped with sundried tomato and Parmesan cream sauce, served over a bed of spinach.	

SIDES (Portions large enough for two)

Asparagus with Hollandaise	\$6
Our Original Parmesan Potatoes	\$5
Roasted Garlic Mashed Potatoes	\$4
Jumbo Baked Potatoes	\$3
Steak House Fries	\$3
Creamed Spinach	\$4
Caramelized Onions	\$3
Sauteed Mushrooms	\$4

Our Nebraska bred beef is center cut and aged on premise to insure the highest quality. All of our steaks are prepared at 1700° quickly searing them to retain maximum flavor.

Our wine list, considered to be one of the best in this area, contains excellent selections from the great wine regions of the world. Your server will be pleased to assist you on your selections.

STEAKS AND CHOPS

New York Strip	12 oz. - \$25	16 oz. - \$30
Filet Mignon	8 oz. - \$25	12 oz. - \$30
The T-Bone		20 oz. - \$29

The Porterhouse

The ultimate steak, the Porterhouse is the top loin NY strip and the tenderloin - filet mignon. For the definitive steak experience.

38 oz. for 2	Market
3 lb. cut for three	Market

Dry Aged Ribeye 16 oz. - \$26
A nice cut of beef not as lean as Filet or New York Strip but very flavorful.

Steak au Poivre \$26
10 oz. N.Y. Strip seared with 5 peppercorn crust. Served with garlic mashed potatoes and a brandy/Dijon demi cream sauce.

Sliced Strips Sirloin \$23
Sliced N.Y. Strip, served with sautéed mushrooms, roasted red bell pepper and caramelized onions.

Veal Chop 12 oz. \$26
Center cut veal chop marinated and seared with a wild mushroom ragout.

Center Cut Pork Chop 14 oz. \$16
Sautéed with a light herb crust and served with a lemon pink peppercorn sauce.

Surf & Turf Market
A 9 oz. or 16 oz. Rock Lobster Tail or 1/2 lb. or 1 lb Alaskan King Crab or(4) jumbo gulf shrimp and your choice of steak.

STEAK SAUCES

Red Wine Butter Sauce
Caramelized Onions (add 1.00)
Bearnaise Sauce
Maytag Bleu Cheese Butter (add 1.00)

TEMPERATURE

PITTSBURGH RARE- charred with cold red center
RARE- very cool red center
MEDIUM RARE- red warm center
MEDIUM- pink center
MEDIUM WELL- warmer, slightly pink center

Summerlin & Cypress 1473 Periwinkle Way
Fort Myers Sanibel Island
437-8325 472-5700

Prices & items subject to change

S. Tamiami Trail
Bonita Springs
941-390-0400

Fontana del Sol Way
Naples
941-597-STEAK