

# ANGELO AND MAXIE'S STEAKHOUSE

## RAW BAR

Littleneck or Cherrystone Clams with Three Sauces - ½ dz. or Dozen	9.50/17.50
½ Dozen or Dozen Oysters of the Day with Three Sauces	P/A
Chilled Jumbo Shrimp with Homemade Cocktail Sauce	13.95
Cold Steamed 1 lb. Maine Lobster Cocktail	P/A
Raw Bar Sampler Royale for Two	35.00
Triple Tier Sampler Deluxe	165.00

## APPETIZERS

Soup of the Day	6.00
French Onion Soup in a Crock	6.50
Negimaki-Rolled Beef with Scallions and Teriyaki Sauce	9.50
Clams Casino - ½ Dozen or Bakers Dozen	9.75/18.50
Clams Oreganato - ½ Dozen or Bakers Dozen	9.75/18.50
Portabello Mushrooms Stuffed with Wild Mushrooms & Goat Cheese	8.95
Carpaccio with Arugula, Razor Thin Parmigiano & Lemon Oil	10.95
Prosciutto di Parma with Beefsteak Tomatoes & Mozzarella	13.50
Steak Tartare prepared tableside	14.95

## SALADS

The Classic "Wedge" with Tomato, Onion & Bleu Cheese Dressing	9.95
Maxie's House Salad with House Dressing	9.95
Sliced Beefsteak Tomatoes & Sweet Onions with Bleu Cheese Dressing	10.00
Angelo & Maxie's Caesar Salad	10.25
Chopped Shrimp, Tomato, Onion, Bacon & Three Bean Salad	15.95
Marinated Sliced Filet Mignon Salad	16.95
(Dressing Substitutions Available Upon Request)	

## MEAT

15 oz. Charbroiled New York Sirloin Steak	30.95
Angelo & Maxie's 26 oz. Ribeye Steak (Blackened Upon Request)	32.95
Porterhouse Steak Deluxe for Two per person	30.95
24 oz. Charbroiled T-Bone	30.95
13 oz. Grilled Filet Mignon (Béarnaise Available Upon Request)	31.95
13 oz. Filet Mignon au Poivre	32.50
Teriyaki Filet Mignon with Scallions, Mushrooms & Onions	32.50
Marinated Roumanian Steak with Grilled Onions	25.95
Grilled Veal Chop with Lemon Parsley Butter	33.95
Grilled Double Cut Rack of Lamb with Mint Jelly	31.95
Maxie's-Chopped Steak with Sautéed Onions	20.95
Grilled 10 oz. Burger, Served on an oversized Kaiser Roll (Mushrooms, Onions, Bacon, or Cheese Available)	13.95

## NOT MEAT

Steamed Maine Lobsters	P/A
2 lb. Roasted Chicken Breast with Garlic Lemon Black Pepper Crust	20.95
10 oz. Broiled Herb-Crusted Salmon over Sautéed Vegetables	22.95
Jumbo Shrimp Scampi	27.95
Grilled 10 oz. Yellowfin Tuna with a Soy Glaze & Braised Seasonal Greens	27.95
Grilled Assorted Vegetable Plate	16.95

## SIDES

Garlic Mashed Potatoes with Brown Onions	
Cottage Fries	
Shoestring Fries	
Golden Hashbrowns	
Oversized Baked Potato or Sweet Potato (5.00)	
Onion Strings	
Fried Zucchini	
Creamed Spinach	
Sautéed Spinach	
Steamed Broccoli	
Steamed Asparagus	
Sautéed Mushrooms	
Sautéed Onions	
Regular 7.95 Large 9.95	

## DESSERTS

Warm Deep Dish Apple Crisp for Two with Ice Cream	8.50
New York Black and White Cheesecake	6.00
Warm Chocolate Soufflé for Two	8.50
Oreo Ice Cream Sandwich for Two	8.50
Warm Chocolate Bread Pudding for Two	8.50
Mom's Rice Pudding	6.00
Warm Pecan Pie	6.50
A La Mode	2.00
Edy's Ice Cream	6.00
Hot Fudge Sundae	7.00
Assorted Sorbet for Two	9.95
Fresh Fruit of the Day	7.50
White Chocolate Martini	10.00

## COFFEE, ETC.

Coffee or Tea	2.50
Single Espresso	2.95
Double Espresso	4.75
Cappuccino	4.00
Caffé Latte / Café au Lait	4.00
Angelo & Maxie's Martini Glasses	8.00
With any Martini Add	5.00
Angelo & Maxie's Steak Knives Set of Four	28.00

18% Gratuity Added For Parties of 8 or More

Consuming Raw or Undercooked Meats, Seafood, or Shellfish May Increase Your Risk of Food-Borne Illness