

FRED & STEVE'S

76 99

STEAKHOUSE

COLD APPETIZERS

Jumbo Shrimp Cocktail 20
Roasted Black Pepper & Cocktail Sauce

***Tenderloin Beef Carpaccio** 17
Arugula, Shaved Parmesan Cheese,
Red Onion, Extra Virgin Olive Oil,
Kosher Salt and Cracked Black Pepper

SOUP TUREEN

New England Clam Chowder 13
Speaks for Itself

French Onion Soup 12
Sherry & Brandy Glazed Onions,
Rich Consommé & Three Cheeses

Lobster Bisque 15
Sweet Butter and Lobster Meat

HOT APPETIZERS

Scallops & Bacon 23
Jumbo Sea Scallops Wrapped in Bacon
with Pineapple Salsa & Maple Glaze

Steamed Clams 21
Simmering Pot with Chorizo,
Sweet Onion, Celery & Lemon

SMERLAS AND DEOSSIE'S ULTIMATE CHIPS

Tossed in Sauce Havana Topped with Shaved Prime
Rib, Banana Peppers, Jalapeno Bacon, Provolone
Cheese and Gorgonzola Cheese Sauce

20

SALADS

Tailgate Salad 14
Fresh Greens, Tomatoes, Cucumbers, Red Onion, Nicoise Olives and Hard-Boiled Eggs
Tossed with Extra Virgin Olive Oil, Aged Red Wine Vinegar and Parmesan Cheese

Beet Salad 14
Arugula, Red Onions, Feta and Apple Cinnamon Granola with Champagne Vinaigrette

Caesar Salad 14
Just the Way You Like It

Fred & Steve's Proudly Presents

Joyce Farms All Natural, No Hormones, No Antibiotics, Grass Fed Burger 24

1 1/2 Times More Protein • 1/3rd Less Saturated Fat • 6 Times More Omega 3
Served with Cole Slaw, Pickle & Fresh Fried Potato Wedges

Add Ons:

Bacon 1.00 • Sautéed Mushrooms 0.50 • Sautéed Onions 0.50
Choice of Cheese: Provolone, Swiss or American 0.50

Please Alert Your Server If You or Anyone in Your Party Has Any Food Allergies.
Fred & Steve's Steakhouse is Proud to Fuel Greener Rhode Island by Recycling Our Used Vegetable Oil

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your
Risk of Food Borne Illnesses; Especially If You Have Certain Medical Conditions.

ENTREES

We Proudly Season Our Aged Beef with Our House Blend of Spices

Available Toppers:

Béarnaise Sauce, Au Poivre, Gorgonzola Cheese Sauce, Chianti Portabella Mushroom Sauce

Pittsburgh Cold Red Center	Rare Cool Red Center	Medium Rare Warm Red Center	Medium Hot Pink Center	Medium Well Slight Pink Center	Well Done No Pink Throughout
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Fred & Steve's Famous 22 oz Prime Aged Cowboy Steak

Market Price

Bone-in Marbled Rib Eye with Haricot Vert and
Fresh Baby Carrots with Cheddar Mashed Potatoes

Chicken and Lobster Campanella 43

With Artichokes, Red Peppers, Fresh Tomato, Black Olives
& Campanella Pasta in Fresh Herb Cream Sauce

Lamb Chops 60

Two Double Cut Chops with Raspberry Glaze,
Sweet Potato Mash & Sautéed Spinach

*New York Sirloin 53

16 oz. Grilled to Perfection

*Petit Filet 51

10 oz. Version of the Best

Traditional Prime Rib 51

Au Jus & Horseradish Sauce

Smerlas and DeOssie's Trophy Case

Served for Two or One if You Dare!

*33 oz. Tomahawk Beef Rib Eye & Two Jumbo Stuffed Shrimp Imperial

Market Price

With Haricot Vert, Baby Carrots and Scallion & Bacon Mashed Potatoes

DELICACIES OF THE SEA

A Wide Variety of Line Caught Fish Delivered Daily
Cooked to Perfection with Your Choice of Our Signature Sauces

Fresh Fish Selection

Atlantic Salmon 41 • Swordfish 45

Oven Roasted Served with Haricot Vert, Fresh Baby Carrots and Couscous

Available Sauces: Mango Pineapple Salsa • Asian Thai • Cajun Spices

STEAKHOUSE CLASSICS

Stuffed Jumbo Shrimp Imperial 43

With Lobster, Shrimp and Scallops

Live Lobster

Market Price

2-1/2 lb. Steamed

Surf N' Turf

Market Price

7 oz. Petit Filet Mignon Grilled to Perfection
Served with Two Jumbo Stuffed Shrimp Imperial

Stuffed Lobster

Add 15

HOUSE SPECIALTIES

Fresh Sweet Creamed Corn off the Cob with Pancetta 12

Lobster Mac N' Cheese Flavored with Truffle Oil 25

Steamed Fresh Asparagus with Lemon Zest Butter 12

Red Skinned Mashed Potatoes with Cheddar, Garlic, Horseradish or Green Onion & Bacon 12

Oven Baked Potato 11

\$10 Split Plate Charge – Entrées Only

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