

# Sebastian's

## THE STEAKHOUSE

Annual 2012

Dinner Menu

Sebastian's - The Steakhouse touts "the best steaks in town"!

Sebastian's, which opened in 1996 as a grill, was converted from a turn-of-the-century horse and carriage open market whose close proximity to the railway provided plentiful access to local food distribution in the 1800's. The vibe is typically Manhattan and the interior is dominated with 18 foot ceilings, exposed brick and mahogany and a grand twenty foot mosaic reminiscent of historic Morristown. Sebastian's full service bar specializes in cocktails that run the gamut from traditional to trendy and an expertly crafted selection of diverse wines.

Enjoy! Sebastian's The Steakhouse, it's truly unforgettable!

Dean Piccolo, owner and executive chef, was trained at the Culinary Institute of America and he is prideful and confident of the exceptional quality of Sebastian's on-premise 28 day dry aging meat process and preparation of in house butchered beef. The menu is eclectically inspired and boasts innovative fusion that links Caribbean, Asian, and Italian cuisine reflective of immense variation, creativity and inspiration.

### Beginnings

*Baked Onion Soup...\$8*

*Ahi Tuna Tartare...\$14*

*Wild Mushroom Risotto...\$13*

*Lobster and Avocado Cocktail...\$14*

*Crispy Fried Rock Shrimp, Trio of Dipping Sauces...\$13*

*Scallops & Apple Smoked Bacon, Truffle Creamed Leeks ...\$14*

*Roasted Garlic Spinach & Artichoke Dip, Assorted Crispy Tortillas ...\$12*

*Fresh Baltimore Crab Cake, Sweet Pineapple Salsa & Red Peppers Coulis ...\$14*

### Salads

*Iceberg Wedge, Grape Tomatoes, Bacon Bits, Onions, Blue Cheese...\$11*

*Mixed Greens, Thinly Sliced Parmesan Cheese, E.V.O.O. Vinaigrette ...\$9*

*Boston Hydro Bibb, Candied Pecans, Dried Berries, Gorgonzola Dressing ...\$11*

*Caesar Salad, Hearts of Romaine, Homemade Croutons and Freshly Grated Parmesan Cheese ...\$10*

### Steaks

*All USDA Prime Beef, 28 Day Dry Aged on Premises*

*New York Strip Steak 11oz...\$33 • Filet Mignon 9oz...\$35 • Bone In Rib-Eye 23oz...\$37*

*Porterhouse For Two 35oz...\$72*

*Above Steaks are Served with Mixed Seasonal Vegetable and Oven Roasted Potatoes*

### Entrees

*Pan Seared Tidbits of Filet Mignon, Barolo Wine Risotto...\$32*

*Steak Frits Au Poivre, Broccoli, Steak Fries, Cabernet Shallot Reduction ...\$34*

*Grilled Bone-In Veal Chop, Beer-Battered Onion Rings, Whipped Potatoes...\$36*

*Grilled Summit Creek Colorado Loin Of Lamb, Broccoli & Gorgonzola Gratin Potatoes...\$33*

*Grilled Marinated Swordfish, Spinach & Braised French Lentils...\$27*

*Murray's Organic Roasted Half-Chicken, Herb Roasted, Wild Mushroom Risotto...\$23*

*Sebastian's Baked Lasagna, Short-Rib Ragu & Béchamel, Fresh Mozzarella...\$21*

*Penne Pasta, Fresh Tomato & Basil Sauce, Fresh Mozzarella...\$17*