

Appetizers

Jumbo Shrimp U6 Cocktail with our house sauce	11/each
Grilled U6 jumbo shrimp served on fresh baby spinach, sautéed with olive oil and roasted garlic	11/each
Grilled Octopus served with red onions, red wine vinegar and extra virgin olive oil	38
Crab Cakes	one 20 two 38
Calamari lightly floured and fried	25
Fresh Oysters served in their shell	6 for 24
Oysters Rockefeller oven-baked, rich as Rockefeller	6 for 28
Scallops white wine dill sauce with a hint of cream	36
Salmon Tartare hand-chopped	28
Escargots Gratiné garlic butter, white wine and herbs	20
Norwegian Smoked Salmon	26
Melted Brie with roasted almonds and honey	26
Sliders	17
Chorizo Sausages with roasted red bell peppers	17
STERLINGs Sampler for two two shrimps scampi style, maritime lobster tail, fried calamari and fresh baby spinach sautéed in olive oil and roasted garlic	46
STERLINGs Sampler for four four shrimps scampi style, two maritime lobster tail, four Rockefeller oysters, fried calamari and fresh baby spinach sautéed in olive oil and roasted garlic	110

Soups

Home Style Clam Chowder New England Style	15
French Onion Soup Gratiné sweet onions topped with perfectly melted cheeses	14
Soup of the Day	10

Salads

Authentic Greek Salad	(for 1) 18 (for 2) 28
Caesar Salad with our house Caesar dressing	(for 1) 14 (for 2) 20
House Salad with our lime and ginger house dressing	(for 1) 12 (for 2) 18
Wedge Salad crispy iceberg lettuce, with our own creamy blue cheese dressing and bacon bits	14
Roasted Beet and Goat Cheese Salad	15

STERLINGs

Steaks

Dry-Aged USDA PRIME midwestern Beef
raised without antibiotics. Your steak is then hand cut
and grilled to perfection on our open charcoal grill pit.

Filet Mignon (8 oz) pepper sauce flambéed with Cognac	64
Filet Mignon (12 oz) pepper sauce flambéed with Cognac	74
Filet Mignon Topped with Melted Brie (8 oz) with porto sauce	70
Rib Steak STERLINGS cut (20 oz)	82
Rib Steak Junior cut (16 oz)	72
Sirloin New York Cut (16 oz) pepper sauce flambéed with Cognac	75
Sirloin New York Junior Cut (12 oz) pepper sauce flambéed with Cognac	65
Milk Fed Veal Chop French cut (14 oz) porto sauce	62
Rack of Lamb Double Cut porto sauce	64
Grilled Double Cut Lamb Chops	64
Voltigeur Chicken Breast Grain-Fed	36
Chopped Sirloin Steak (hamburger steak chopped in house) with caramalized onions and pepper sauce	34

STERLINGS Signature Plate

Rib Roast Beef, au jus
Slowly roasted and seasoned
(while quantities last)
(12 oz) 62
(17 oz) 72

All above plates are served with fresh grilled
vegetables and choice of potatoes

Milk Fed Veal Piccata served with buttered Tagliattelle Pasta and Parmesan Cheese	48
Steak Diane Sautéed Filet Mignonettes and Mushrooms in a Creamy Bordelaise Sauce, served with Tagliattelle Pasta and Parmesan	40
Roast Beef Sandwich caramelized onions and cheese on baguette served with homemade fries	28
STERLINGS Burger freshly chopped in house served with homemade fries	24
BBQ Baby back ribs served with coleslaw and homemade fries	34

STERLINGS

Fresh Fish and Seafood

Ask your Waiter for the Catch of the Day	Market Price
Grilled North Atlantic Salmon Fillet	44
Mediterranean Sea Bass whole fish, grilled and deboned	54
Sesame Crusted Pan Seared Tuna served rare	54
Chilean Sea Bass seasoned with extra virgin olive oil and lemon	68
Maritime Lobster Tails two 6 oz lobster tails	62
Grilled Jumbo U6 Shrimps scampi style	60
Fisherman's plate one Maritime lobster tail and three shrimps U6 scampi style	64

All above Plates are Served with Fresh Grilled Vegetables and Wild Rice

Salmon Tartare hand-chopped with house fries	38
Seafood Linguine Sautéed Shrimps, scallops and clams in Tomato Sauce with Hint of Cream	50

Surf n'Turf

Filet Mignon 8 oz and U6 Shrimp scampi style	75
Filet Mignon 8 oz and Maritimes Lobster Tail	89
Mignonettes and two Shrimps U6 scampi style Two bacon-wrapped mignonettes and two U6 shrimp scampi style	64
Voltigeur Chicken and U6 Shrimp scampi style	47

All above Surf n'Turf Plates are Served with Fresh Grilled Vegetables and Choice of Potatoes or Rice

Sides

Fresh Steamed Broccoli	9
Fresh Rapini Sautéed with Olive Oil and Roasted Garlic	10
Fresh Grilled Asparagus	10
Grilled Fresh Vegetables	8
Sautéed Mushrooms	8
Fresh Baby Spinach, Sautéed with Olive Oil and Roasted Garlic	8
Poutine	14
Baked Potato	8
Roasted Garlic Mashed Potato	8
Hand Cut French Fries	8
Wild Rice	8

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