

# Appetizers

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

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

# Salads

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

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# 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.

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

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

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## Fresh Fish and Seafood

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

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

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

## Surf n' Turf

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