

THE STEAKHOUSE

AT HOLLYWOOD CASINO

APPETIZERS

CHICKEN TENDERLOIN WITH CAJUN CREAM SAUCE

Sautéed Chicken Tenderloin set on a baked capellini cake and served with a Pinot Grigio Andouille cream sauce.

9

SEAFOOD STUFFED MUSHROOM

Silver dollar size mushrooms stuffed with Shrimp, Crawfish and Crabmeat, deep fried and served with a Creole mustard cream sauce.

10

SHRIMP AND GRITS

Three peeled jumbo Shrimp simmered in a New Orleans style Barbeque sauce and served with a flash fried cheddar cheese grit cake.

11

FILET KABOB

Skewered marinated Beef Tenderloin with aromatic vegetables, grilled and finished with a port wine demi glace sauce.

11

CHEF KERRY'S CRAB CAKES

Cajun seasoned Crab cakes layered with delicate jumbo lump Crabmeat finished with a dollop of crème fraîche.

13

LOUISIANA SHRIMP COCKTAIL

Fresh boiled jumbo gulf Shrimp served with cocktail sauce.

13

SOUPS & SALADS

FILET SUPREME SALAD

Marinated Beef Tenderloin grilled and set on a bed of delicate baby greens accompanied by avocado, red onions, tomatoes, black olives, brie cheese, gorgonzola, and cucumbers all kissed with a dressing of your choice.

16

CAESAR SALAD

The classic served with romaine lettuce, Parmesan cheese, and homemade croutons. 6

Entrée size with grilled Chicken. 10

Entrée size with grilled jumbo Shrimp. 14

SOUP DU JOUR

6

SEAFOOD GUMBO

A blend of rich dark brown roux with Shrimp, Crawfish and Crabmeat and served with white rice.

6

STEAKHOUSE SALAD

A delicate mix of baby greens with roma tomatoes, red onion and black olives.

6

GRAND ISLE SALAD

Fried popcorn shrimp served over a bed of fresh spinach with tomatoes, red onion and fresh mushrooms.

14

SIDES

OVEN ROASTED POTATO

GRILLED ASPARAGUS

with sauce maitaise

STEAMED BROCCOLI

CABERNET MUSHROOMS

CREAMED SPINACH

BRABANT POTATOES

TASSO MACARONI AND CHEESE

POTATO AU GRATIN

STEAK FRIES

RISOTTO

chicken and spinach with sun-dried tomato, parmesan, or saffron.

All sides 6

SAUCES & TOPPINGS

AU POIVRE VERT

Green peppercorn demi-glace sauce.

4

HOLLANDAISE

4

SAUTÉED SHRIMP

8

SAUTÉED JUMBO LUMP CRABMEAT

10

CREAMED HORSERADISH

4

MARSALA SAUCE

4

GORGONZOLA SAUCE

4

Kerry Whitaker
EXECUTIVE SOUS CHEF

Catherine Moore
MANAGER

Casey Gury
SOUS CHEF

THE STEAKHOUSE

AT HOLLYWOOD CASINO

ENTRÉES

Served with Hollywood's Roquefort Wedge Salad

SIGNATURE COWBOY STEAK

The Steakhouse signature, a 22oz. bone-in Ribeye seasoned and grilled to your specifications.

38

CLASSIC RIBEYE

A 16oz. center cut Ribeye steak, grilled, and seasoned to excite the palate.

35

FILET MIGNON

A choice of a 7oz. or 10oz. Filet Mignon, grilled to perfection.

7oz. 35

10oz. 38

NEW YORK STRIP

A 14oz. center cut Sirloin of beef, lightly seasoned and grilled to suit any steak lover's palate.

30

PRIME RIB

Enjoy Angus Prime Rib slow smoked in Chef Kerry's special seasoning blend.

30

KC CUT BONE-IN-STRIP

An 18oz. cut of Sirloin, grilled and served with all the savory fare of a New York Strip with the extra-added flavor of a bone-in steak.

33

PORTERHOUSE STEAK

A steak lovers dream is a 22oz. combination New York Strip & Filet Mignon seasoned and grilled to perfection.

39

CHEF'S SPECIALTIES

CRAWFISH STUFFED PORK CHOP

14oz. center cut Pork Chop grilled to your liking, stuffed with a spicy Crawfish sauté and drizzled with Riesling Meuniere Sauce and served with sautéed spinach.

26

SHRIMP AND SCALLOP GRATIN

Five jumbo Shrimp and five jumbo Scallops topped with a three cheese Béchamel then broiled to a perfect gratin.

25

VEAL OSCAR

Pan sautéed Veal scaloppine served over grilled asparagus and topped with sautéed jumbo lump Crabmeat then finished with Bernaise sauce.

28

FETTUCCINE FOURCHON

Scallops, Crawfish, Shrimp and Crabmeat, sautéed in a rich lobster cream sauce served over lemon pepper fettuccine.

28

CHICKEN BREAST MARSALA

Panéed Chicken breast sautéed golden brown set on a bed of angel hair pasta and served with sauce Marsala.

21

CATFISH ANGLAISE

Farm raised Catfish dusted with breadcrumbs and sautéed, served over a wild rice pilaf topped with Sauce Américaine and finished with a sautéed Soft Shell Crab.

24

MAINE LOBSTER TAIL

A perfectly prepared cold-water tail with drawn butter and lemon. Served as an entrée or an accompaniment to any of our delicious entrées baked or steamed.

33

CHEF KERRY'S FISH DU JOUR

Chef's market choice, fresh daily.

MARKET

CUT OF THE DAY

A mouth watering daily selection.

MARKET