

# FRED & STEVE'S

76 99

## STEAKHOUSE

### COLD APPETIZERS

Jumbo Shrimp Cocktail 20  
Roasted Black Pepper & Cocktail Sauce

\*Tenderloin Beef Carpaccio 20  
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 13  
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

Stuffed Mushrooms Florentine 18  
Italian Sausage & Provolone Cheese

### 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 16  
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 16  
Arugula, Red Onions, Feta and Apple Cinnamon Granola with Champagne Vinaigrette

Caesar Salad 16  
Just the Way You Like It

### Fred & Steve's Proudly Presents

**Joyce Farms All Natural, No Hormones, No Antibiotics, Grass Fed Burger 25**

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

\$10 Split Plate Charge – Entrées Only

Available Toppers:

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

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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 55

14 oz. Grilled to Perfection

\*Filet Mignon 69  
10 oz. Version of the Best

\*Petit Filet 54  
7 oz. Version of the Best

Traditional Prime Rib 59  
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 44 • 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 44  
Stuffing Made 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 14

*Sweet Mashed 14*

*Creamed Spinach 14*

*Potato Wedges 14*

Lobster Mac N' Cheese Flavored with Truffle Oil 25 Steamed

Fresh Asparagus with Lemon Zest Butter 14

Red Skinned Mashed Potatoes with Cheddar, Garlic, Horseradish or Green Onion & Bacon 14

Oven Baked Potato 12

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