

Desi Vega's Steakhouse

Lunch Menu

Appetizers

- Steak Bruschetta** **\$13**
Lightly seared USDA Prime Beef on a crispy Italian loaf with fresh tomatoes, basil, garlic, olive oil, parmesan cheese, and topped with aged balsamic reduction
- Spinach and Artichoke Dip** **\$14**
Classic cream cheese dip of baby spinach and artichoke hearts, accented with five cheeses and Herbsaint liqueur, served with corn tortilla chips
- Blackened Tuna Napoleon** **\$16**
Sliced and blackened Yellowfin tuna, house-made pickled cucumbers, avocado, Daikon sprouts, sriracha and wasabi aiolis
- Fried Green Tomatoes** **\$16.5**
Fried green tomatoes topped with jumbo lump crabmeat and our house-made remoulade dressing
- Shrimp Remoulade / Cocktail** **\$15**
Louisiana jumbo shrimp on a chiffonade of lettuce topped with our homemade remoulade or cocktail sauce
- Fried Calamari** **\$14**
Marinated calamari fried to perfection, topped with our Creole marinated olive salad and served with marinara sauce
- Who Dat Shrimp** **\$17**
Bacon wrapped gulf shrimp stuffed with crabmeat served with a sweet Thai chili sauce
- Sizzling Crab Cake** **\$16.5**
Louisiana jumbo lump crabmeat with a blend of Chef's spices served on a sizzling plate

Soups

- Turtle Soup** **\$9**
- French Onion** **\$9**

Salads

- Desi Vega's House Salad** **\$13**
Mixed baby greens with grape tomatoes, candied walnuts, and avocado tossed in a mandarin orange fig Grey Goose vinaigrette
- Spinach Salad** **\$13.5**
Fresh tender baby spinach tossed with red onion and a warm bacon vinaigrette, topped with crispy applewood smoked bacon and chopped boiled egg
- Hearts of Lettuce** **\$14**
A crisp wedge of iceberg lettuce topped with grape tomatoes, apple wood bacon, and crumbled blue cheese
- Caesar Salad** **\$13.5**
Romaine lettuce tossed with Romano cheese, creamy Caesar dressing, and garlic croutons
- Tomato and Mozzarella** **\$14**
Marinated tomatoes and fresh buffalo mozzarella topped with fresh basil, extra virgin olive oil, and aged balsamic reduction
- Boston Bibb Salad** **\$13**
Boston bibb lettuce, goat cheese, pears, and candied walnuts are tossed in a sherry tarragon vinaigrette and drizzled with aged balsamic reduction

- Yellowfin Tuna Salad** **\$16**
Cajun seared thinly sliced Yellowfin tuna on a bed of baby greens with ponzu and sriracha aioli

Add Chicken \$8

Add Steak \$9

Add Shrimp \$10

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USDA Prime Beef

Filet Mignon **\$45**
The most tender cut of corn-fed Midwestern beef

Petite Filet **\$35**
A smaller, but equally tender filet

New York Strip **\$51**
This USDA prime cut has a full-bodied texture that is slightly firmer than a rib eye

Rib Eye **\$46**
An outstanding example of USDA prime at its best; well-marbled for peak flavor, deliciously juicy

Cowboy Steak **\$58**
A huge bone-in version of the USDA prime cut rib eye

Bone-In Filet Mignon **\$58**
A larger bone-in version of the classic filet mignon; tender, delicious and full of flavor

Porterhouse for Two **\$84**

This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet

Desi Vega's Steaks are carefully selected and aged for tenderness then seared to perfection at 1800° in our Montague broiler. Our steaks are seasoned with a little salt and pepper because a steak like this needs nothing else. Topped with melted butter and served on a sizzling plate.

Sandwiches

Steak Sandwich **\$17**
USDA Prime Beef cooked to order, served on French bread and topped with a New Orleans bordelaise sauce

Desi's Prime Burger **\$13**
Prime ground beef cooked to order, topped with your choice of cheese, served with lettuce, tomato, and onion on a brioche bun

Crab Cake Sandwich **\$16.5**
Jumbo lump crab cake served with remoulade sauce and fresh greens on a brioche bun

Marinated Grilled Chicken Sandwich **\$13**
Marinated chicken breast served with lettuce, tomato, and onion on French bread

Mrs. Barbara's Meatball Po-Boy **\$13**
Mrs. Barbara's famous Italian meatballs on French bread

Entrees

Mixed Grill **\$24**
Marinated chicken breast, medallions of USDA Prime Beef, and sweet Italian sausage

Gulf Fish of the Day **\$28**
Pan seared and served with a vegetable medley, topped with jumbo lump crabmeat in a lemon butter sauce

Pasta Aglio e olio **\$20**
Fresh house-made pasta with crushed red peppers, sweet Italian sausage, basil, garlic, and hot olive oil topped with Parmigiano Reggiano

Sides

Creamed Spinach **\$8**
Crystal Hot Sauce Onion Rings **\$9**
Asparagus **\$8.5**
Sautéed Mushrooms **\$9.5**
Freddie Mac & Cheese **\$9.5**

Baked Potato **\$7**
Garlic Mashed Potatoes **\$7**
Lyonnais Potatoes **\$8**
Potato Au Gratin **\$8**
Sweet Mashed Potato Soufflé **\$8.5**

Executive Chef
Muggsy Beals