

Desi Vega's Steakhouse

Dinner Menu

Appetizers

Steak Bruschetta	\$13
<i>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</i>	
Barbecued Shrimp	\$16
<i>Louisiana jumbo shrimp sautéed with white wine, garlic, herbs, and homemade Worcestershire sauce</i>	
Blackened Tuna Napoleon	\$16
<i>Sliced and blackened Yellowfin tuna with house-made pickled cucumbers, avocado, Daikon sprouts, sriracha and wasabi aiolis</i>	
Fried Green Tomatoes	\$16.5
<i>Fried green tomatoes topped with jumbo lump crabmeat and our house-made remoulade dressing</i>	
Shrimp Remoulade / Cocktail	\$15
<i>Louisiana jumbo shrimp on a chiffonade of lettuce topped with our homemade remoulade or cocktail sauce</i>	
Fried Calamari	\$14
<i>Marinated calamari fried to perfection, topped with our Creole marinated olive salad and served with marinara sauce</i>	
Who Dat Shrimp	\$17
<i>Bacon wrapped gulf shrimp stuffed with crabmeat served with a sweet Thai chili sauce</i>	
Sizzling Crab Cake	\$16.5
<i>Louisiana jumbo lump crabmeat with a blend of Chef's spices served on a sizzling plate</i>	
Braised Pork Belly	\$15
<i>Seared crispy and served atop garlic mashed potatoes with a roasted shallot jus</i>	

Soups

Turtle Soup	\$9
French Onion	\$9

Salads

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

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USDA Prime Beef

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

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

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

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

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

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

Steak Complements

Au Poivre Sauce **\$4**
Brandy peppercorn sauce

Bleu Cheese Crust **\$4**
Bleu cheese, roasted garlic, and a touch of bread crumbs

Oscar Topping **\$18**
Jumbo lump crabmeat and grilled asparagus, tossed in a béarnaise sauce

Lobster Tail **\$31**
8 oz. lobster tail broiled to perfection

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.

Entrées

Twin Lobster Tails **\$62**
Two 8oz. lobster tails broiled to perfection and served on a sizzling plate

Surf and Turf **\$66**
Petite Filet Mignon and an 8oz. lobster tail served on a sizzling plate

Colorado Lamb Chops **\$48**
Four broiled, succulent lamb chops, served with a flaming Mojito glaze, over garlic mashed potatoes

Mixed Grill **\$32**
Marinated chicken breast, medallions of USDA prime beef, and sweet Italian sausage

Gulf Fish of the Day **\$35**
Pan seared and served with a vegetable medley, topped with jumbo lump crabmeat in a lemon butter sauce

Marinated and Roasted Chicken Breast **\$31**
Double breast of chicken flavored with our house-made marinade

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