

# Alex Madonna's Gold Rush Steak House

## Appetizers & Salads

### 🔨 Abalone 🔨

Cayucos farmed abalone lightly breaded and sautéed, served with a lemon chardonnay sauce.

26.95

### Locally Handmade

#### Swiss & Linguica Sausage

Barbecued over our oak pit, sliced and served sizzling hot.

16.95

### Green Goddess Avocado Toast

Seasonal roasted vegetables & Tahini sauce.

9.75

### Garlic Cheese Bread

San Luis Sourdough bread, garlic, green onions and a variety of fresh cheeses.

9.95

### Artisan Cheese Plate

Chef's selection of five various cheeses served with honeycomb, candied pecans, Greek olives and grape clusters.

18.95

### Pick & Shovel Beef Sliders

Brie cheese & garlic aioli served on a house made bun.

3 for 14.95

### Shrimp Cocktail

A generous helping of shrimp served over minced celery and our homemade cocktail sauce.

19.95

### Cheese & Fig Crostini

Goat cheese crostini with fig compote and pistachio crumbles.

10.95

### Truffle Fingerling Potatoes

Fingerling potatoes, fresh herbs, Kosher salt, and parmesan cheese. Finished with white truffle oil.

6.95

### Portobello Mushroom Fries

Parsley, parmesan cheese & lemon aioli.

9.75

### Chicken Caesar Salad

Sliced grilled chicken breast served over crisp, tossed romaine with parmesan cheese, croutons and our traditional Caesar dressing.

23.95

### Spinach Salad

Fresh spinach greens served with sliced eggs, chopped bacon, cheddar cheese and water chestnuts topped with our Aunt LaVerne's secret homemade dressing.

21.95

### 🔨 Prime Rib Salad 🔨

Prime rib served atop mixed greens, caramelized onions, artichoke hearts, heirloom tomatoes, croutons and parmesan cheese, tossed in a creamy horseradish dressing.

28.95



Alex with Louis Johnson and John Wayne, partners in the Cattle Business, February 1971

Each entree is served with our homemade soup or salad, vegetables, baked potato or rice pilaf and fresh baked dinner rolls and focaccia bread.

## SEAFOOD

### **Swordfish Steak**

You will savor the flavor of this mildly sweet fish.

**35.95**

### **Halibut Steak**

A hearty fillet grilled to your liking.

**37.95**

### **Atlantic Salmon**

Filletted by hand and broiled to perfection. Rich in flavor, firm, yet very tender and tasty.

**33.95**

### **Broiled North Atlantic Lobster Tail**

Served with lemon and drawn butter.

**74.95**

### **Abalone**

Cayucos farmed abalone lightly breaded and sauteed, served with a lemon chardonnay sauce.

**69.95**

### **Fresh Seafood of the Day**

~Market Price~

## WORLD'S FINEST STEAKS

### **French Filet Mignon**

Hand cut aged beef wrapped in bacon. Served with mushroom caps and a rich burgundy sauce.

**47.95**

### **Filet Mignon**

Our most popular steak! So tender you can almost cut it with a fork.

**44.95**

### **New York Steak**

Barbecued to perfection and topped with mushrooms at your discretion.

**41.95**

### **Top Sirloin Steak**

Properly aged for a robust flavor, cooked over our oak wood pit.

**37.95**

### **Rib Eye Steak**

Due to this steak's unique marbling you'll find the Rib Eye tender and juicy!

**43.95**

### **Prime Rib of Beef**

Traditionally thick cut and slow roasted. Served au jus style with our bold creamy horseradish.

**41.95**

## SPECIALTIES

### **Farfalle with Pesto and Chicken**

Sundried tomatoes, artichoke hearts, Kalamata olives, goat cheese, grilled chicken and pine nuts.

**26.95**

### **Spring Lamb Chops**

Barbecued over oak wood to bring out their distinctive tender and sweet taste. Served with apple mint jelly.

**46.95**

### **Filet Mignon and North Atlantic Lobster**

11 ounces of our trademark filet mignon and one full pound of North Atlantic rock lobster. Served with fresh lemon and drawn butter.

**97.95**

### **Chicken Barbecued or Fried**

How do you like your chicken? We'll fry it southern style or barbecue it over oak wood and serve with our Pick & Shovel barbecue sauce.

**28.95**

### **Savory Pork Chop**

Frenched two bone, brown sugar brined chop, served with a homemade apple chutney for a sweet and savory finish.

**31.95**

### **Grilled Portabello**

Layered with heirloom tomatoes, goat cheese, seasonal vegetables, and a balsamic reduction drizzle. This lighter fare has a distinct western flavor from the natural red oak barbecue.

**25.95**