

# STEAK 954

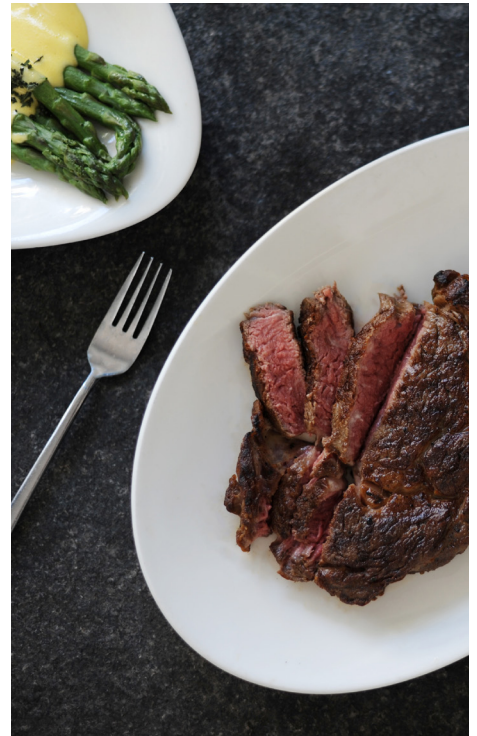
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GROUP DINING MENUS

## BOUTIQUE STEAKHOUSE

Steak 954 is a luxury boutique steakhouse. The restaurant features prime dry aged beef from hand picked ranches, American wagyu, locally caught seafood and the finest wines and spirits with selections from all over the globe.

**401 N FORT LAUDERDALE BLVD, FORT LAUDERDALE | [STEAK954.COM](http://STEAK954.COM)**



## FEATURES

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- Wine Enthusiast Magazine "America's 100 Best Wine Restaurants 2012, 2013, 2014, 2015"
- Available for dinner seven days a week
- Saturday and Sunday brunch
- Semi-Private dining rooms (based on availability)
- Ocean views
- Garden terrace

**FOR MORE INFORMATION CONTACT [HILARY.SCHWARTZ@STARR-RESTAURANTS.COM](mailto:HILARY.SCHWARTZ@STARR-RESTAURANTS.COM) | 954-414-8333**

\*menus subject to change

# BRUNCH ONE

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## FIRST COURSE

FOR THE TABLE, SELECT THREE

ASSORTMENT OF DANISHES

SEASONAL FRUIT & BERRIES

BIG EYE TUNA TACOS

THE WEDGE

CAESAR SALAD

## MAIN COURSE

SELECT THREE

MUSHROOM & WHITE CHEDDAR OMELET

CANADIAN BACON BENEDICT

BUTTERMILK PANCAKES sweet butter, maple syrup

CUBAN STYLE EGG SANDWICH

954 PHILLY CHEESESTEAK caramelized onions

## SIDES

FOR THE TABLE, SELECT THREE

GRILLED HAM

APPLEWOOD SMOKED BACON

PORK OR TURKEY SAUSAGE

WHIPPED POTATOES

FRENCH FRIES

LYONNAISE POTATOES

## DESSERT

FOR THE TABLE, SELECT TWO

CHOCOLATE & BANANA GÂTEAU

SEASONAL CHEESECAKE

FRESHLY BAKED COOKIES

**\$38.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

\*menus subject to change

# BRUNCH TWO

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## FIRST COURSE

FOR THE TABLE, SELECT THREE

ASSORTMENT OF DANISHES

SEASONAL FRUIT & BERRIES

BIG EYE TUNA TACOS

TOMATO & MOZZARELLA

## MAIN COURSE

SELECT FOUR

MUSHROOM & WHITE CHEDDAR OMELET

CUBAN STYLE EGG SANDWICH

SHORT RIB BENEDICT POTATO PANCAKE

SMOKED SALMON BAGEL tomatoes, onions, capers

VANILLA FRENCH TOAST

PAN ROASTED SALMON

MUSHROOM TROTTOLE (VEGETARIAN)

## SIDES

FOR THE TABLE, SELECT THREE

CREAMED SPINACH

ASPARAGUS WITH BÉARNAISE

FRENCH FRIES

WHIPPED POTATOES

GRILLED HAM

APPLEWOOD SMOKED BACON

SAUSAGE PORK OR TURKEY

LYONNAISE POTATOES

## DESSERT

FOR THE TABLE, SELECT TWO

CHOCOLATE & BANANA GÂTEAU

SEASONAL CHEESECAKE

FRESHLY BAKED COOKIES

**\$42.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

\*menus subject to change

# BRUNCH THREE

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## FIRST COURSE

FOR THE TABLE, SELECT THREE

ASSORTMENT OF DANISHES

SEASONAL FRUIT & BERRIES

JUMBO LOCAL SHRIMP

BIG EYE TUNA TACOS\*

CRAB CAKE

## MAIN COURSE

SELECT FOUR

MUSHROOM & WHITE CHEDDAR OMELET

VANILLA FRENCH TOAST

BUTTERMILK PANCAKES blueberries

CAESAR SALAD GRILLED SHRIMP

SMOKED SALMON BENEDICT dill hollandaise

PAN ROASTED SALMON

## SIDES

FOR THE TABLE, SELECT THREE

GRILLED HAM

APPLEWOOD SMOKED BACON

PORK OR TURKEY SAUSAGE

CREAMED SPINACH

ASPARAGUS WITH BÉARNAISE

FRENCH FRIES

WHIPPED POTATOES

## DESSERT

FOR THE TABLE, SELECT TWO

SEASONAL CHEESECAKE

CHOCOLATE & BANANA GÂTEAU

FRESHLY BAKED COOKIES

**\$49.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

\*menus subject to change

# DINNER ONE

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## FIRST COURSE

FOR THE TABLE, SELECT THREE

LOCAL SNAPPER CEVICHE\* leche de tigre, soybean purée

BIG EYE TUNA & FOIE GRAS TACOS\* chipotle aioli, lime citronette, avocado salad

WEDGE SALAD roquefort dressing, point Reyes blue cheese, Nueske's bacon

CAESAR SALAD crisp romaine with parmesan, croutons, white anchovies

## MAIN COURSE

SELECT THREE

8 OZ. FILET

12 OZ. NY STRIP

PAN ROASTED SALMON charred lemon relish, soft herbs, crispy capers

ROAST CHICKEN swiss chard, horseradish jus

## SIDES

FOR THE TABLE, SELECT THREE

ROASTED CAULIFLOWER preserved lemon aioli, golden raisins

CREAMED SPINACH

WHIPPED POTATOES

CARAMELIZED ONIONS & MIXED MUSHROOMS

## DESSERT

FOR THE TABLE, SELECT TWO

SEASONAL CHEESECAKE

CHOCOLATE & BANANA GÂTEAU

FRESHLY BAKED COOKIES

## \$85.00 PER PERSON\*

\*Amount does not include taxes, gratuity or special events fee.

# DINNER TWO

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## FIRST COURSE

FOR THE TABLE, SELECT THREE

- LOCAL SNAPPER CEVICHE\* leche de tigre, soybean purée
- BEEF TARTARE horseradish cream, cornichon & capers
- BIG EYE TUNA & FOIE GRAS TACOS chipotle aioli, lime citronette, avocado salad
- WEDGE SALAD roquefort dressing, point Reyes blue cheese, Nueske's bacon
- BABY BEET SALAD toasted pistachios, goat cheese, sherry vinaigrette
- CAESAR SALAD crisp romaine with parmesan, croutons, white anchovies

## MAIN COURSE

SELECT THREE

- 8 OZ. FILET
- 14 OZ. PRIME 40 DAY DRY AGED NY STRIP
- PAN ROASTED SALMON charred lemon relish, soft herbs, crispy capers
- ROAST CHICKEN swiss chard, horseradish jus

## SIDES

FOR THE TABLE, SELECT THREE

- ROASTED CAULIFLOWER preserved lemon aioli, golden raisins
- CREAMED SPINACH
- WHIPPED POTATOES
- FRENCH FRIES
- CARAMELIZED ONIONS & MIXED MUSHROOMS

## DESSERT

FOR THE TABLE, SELECT TWO

- SEASONAL CHEESECAKE
- CHOCOLATE & BANANA GÂTEAU
- FRESHLY BAKED COOKIES
- SEASONAL BREAD PUDDING

**\$95.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

# DINNER THREE

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## FIRST COURSE

FOR THE TABLE, SELECT THREE

LOCAL SNAPPER CEVICHE leche de tigre, soybean purée

BEEF TARTARE horseradish cream, cornichon & capers

BIG EYE TUNA & FOIE GRAS TACOS chipotle aioli, lime citronette, avocado salad

PAN SEARED SCALLOPS sauce romesco, shaved fennel & marcona almonds

## SECOND COURSE

FOR THE TABLE, SELECT TWO

WEDGE SALAD roquefort dressing, point Reyes blue cheese, Nueske bacon

BEEF SALAD toasted pistachios, goat cheese, sherry vinaigrette

CAESAR SALAD crisp romaine, with parmesan, croutons, white anchovies

## MAIN COURSE

SELECT FOUR

12 OZ. FILET

14 OZ. 40 DAY DRY AGED NY STRIP

DOMESTIC LAMP CHOPS

MUSHROOM TROTTOLE (VEGETARIAN)

ROAST CHICKEN swiss chard, horseradish jus

MISO-GLAZED BLACK COD maitake mushrooms, baby bok choy

## SIDES

FOR THE TABLE, SELECT THREE

ROASTED CAULIFLOWER preserved lemon aioli, golden raisins

CREAMED SPINACH

WHIPPED POTATOES

ASPARAGUS WITH BÉARNAISE

CARAMELIZED ONIONS & MIXED MUSHROOMS

## DESSERT

FOR THE TABLE, SELECT TWO

RUSTIC APPLE TART

SEASONAL CHEESECAKE

FRESH BAKED COOKIES

CHOCOLATE & BANANA GÂTEAU

SEASONAL BREAD PUDDING

**\$105.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

\*menus subject to change

# DINNER FOUR

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## FIRST COURSE

### FOR THE TABLE, SELECT TWO

JUMBO LUMP CRAB CAKE radish salad, dill crème fraîche  
LOBSTER SNAPPER CEVICHE leche de tigre, soybean purée  
BEEF TARTARE horseradish cream, cornichon & capers  
BIG EYE TUNA & FOIE GRAS TACOS chipotle aioli, lime citronette, avocado salad

## SECOND COURSE

### FOR THE TABLE, SELECT TWO

WEDGE SALAD roquefort dressing, point Reyes blue cheese, Nueske bacon  
BEET SALAD toasted pistachios, goat cheese, sherry vinaigrette  
CAESAR SALAD crisp romaine, with parmesan, croutons, white anchovies

## MAIN COURSE

### SELECT FOUR

12 OZ. FILET  
14 OZ. PRIME 40 DAY DRY AGED NY STRIP  
MISO-GLAZED BLACK COD maitake mushrooms, baby bok choy  
PAN-ROASTED BRANZINO picholine olives, marcona almonds, caper vinaigrette  
ROAST CHICKEN swiss chard, horseradish jus  
MUSHROOM TROTTOLE (VEGETARIAN)

## SIDES

### FOR THE TABLE, SELECT THREE

ROASTED CAULIFLOWER preserved lemon aioli, golden raisins  
CREAMED SPINACH  
WHIPPED POTATOES  
ASPARAGUS WITH BÉARNAISE  
CARAMELIZED ONIONS & MIXED MUSHROOMS

## DESSERT

### FOR THE TABLE, SELECT TWO

RUSTIC APPLE TART  
SEASONAL CHEESECAKE  
FRESH BAKED COOKIES  
CHOCOLATE LAYER CAKE  
CHOCOLATE & BANANA GÂTEAU  
SEASONAL BREAD PUDDING

**\$120.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

\*menus subject to change



# PASSED HORS D'OEUVRES

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## COLD

MINIMUM OF 15 PIECES PER SELECTION

SMOKED SHRIMP SALAD sourdough toast

**\$3 PER PIECE**

HAMACHI SASHIMI ponzu, serrano, avocado

**\$4 PER PIECE**

MINI BIG EYE TUNA & FOIE GRAS TACOS

**\$3 PER PIECE**

YELLOWFIN TUNA TARTARE chives, lemon aioli, cowboy chips

**\$4 PER PIECE**

CURED ORGANIC SALMON pickled fennel, pumpernickel

**\$3 PER PIECE ( 4 DAY NOTICE REQUIRED )**

WAGYU BEEF TARTARE\* toasted brioche, manchego cheese

**\$4 PER PIECE**

MOZZARELLA & HEIRLOOM TOMATOES basil, grilled bread

**\$3 PER PIECE**

## HOT

MINIMUM OF 15 PIECES PER SELECTION

AMERICAN WAGYU SLIDERS

**\$8 PER PIECE**

MINI CRAB CAKES

**\$3 PER PIECE**

OPEN FACED MOJO ROASTED PORK black forest ham, pickles, gruyère, mustard

**\$3 PER PIECE**

MANCHEGO GRITS & ROCK SHRIMP

**\$3 PER PIECE**

GRILLED BACON WRAPPED PEACH pomegranate reduction

**\$3 PER PIECE**

CHARRED DRY AGED NY STRIP horseradish cream, potato latke

**\$4 PER PIECE**

\*Amount does not include taxes, gratuity or special events fee.

\*menus subject to change