

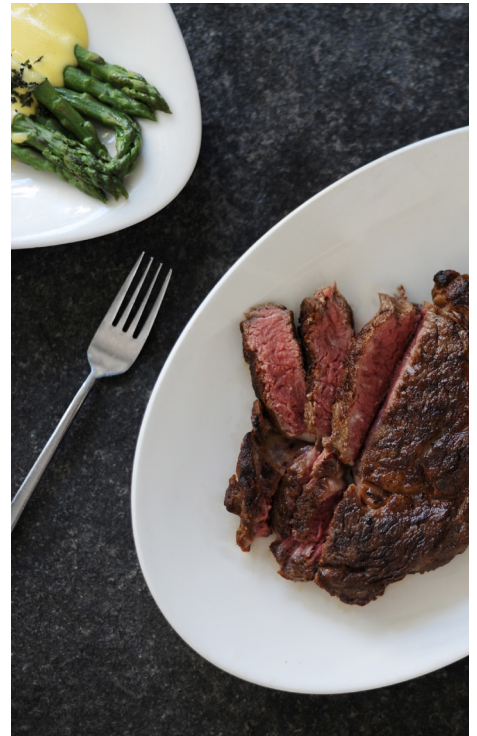
STEAK 954

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



FEATURES

- 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 PETER.ORTINO@STARR-RESTAURANTS.COM | 954-414-8333

*menus subject to change

BRUNCH ONE

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, green peppers

SIDES

FOR THE TABLE, SELECT THREE
GRILLED HAM

APPLEWOOD SMOKED BACON

SAUSAGE PORK OR 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

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

TURKEY CLUB applewood smoked bacon, avocado, bibb lettuce

SIDES

FOR THE TABLE, SELECT THREE

CREAMED SPINACH

ASPARAGUS

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

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

STEAK 954 SALAD skirt steak

SIDES

FOR THE TABLE, SELECT THREE
GRILLED HAM
APPLEWOOD SMOKED BACON
SAUSAGE PORK OR TURKEY
CREAMED SPINACH
ASPARAGUS
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

FIRST COURSE

FOR THE TABLE, SELECT THREE

LOCAL SNAPPER TIRADITO*

peruvian-style ceviche

BIG EYE TUNA & FOIE GRAS TACOS*

chipotle aioli, lime citronette, avocado salad

WEDGE SALAD

iceberg, neuske bacon, roquefort dressing, point Reyes blue cheese

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

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.

*menus subject to change

DINNER TWO

FIRST COURSE

FOR THE TABLE, SELECT THREE

LOCAL SNAPPER TIRADITO* peruvian-style ceviche

BEEF TARTARE hand chopped filet mignon, dijon mustard

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

WEDGE SALAD iceberg, neuske bacon, roquefort dressing, point Reyes blue cheese

BABY BEET SALAD toasted pistachios & goat cheese in a tangerine-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

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.

*menus subject to change

DINNER THREE

FIRST COURSE

FOR THE TABLE, SELECT THREE

LOCAL SNAPPER TIRADITO peruvian-style ceviche

BEEF TARTARE hand-chopped filet mignon, dijon mustard

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

PAN SEARED SCALLOPS baby heirloom tomatoes, bacon-cabernet vinaigrette

SECOND COURSE

FOR THE TABLE, SELECT TWO

WEDGE SALAD iceberg, neuske bacon, roquefort dressing, point Reyes blue cheese

BEEF SALAD toasted pistachios, goat cheese, tangerine-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

CREAMED SPINACH

WHIPPED POTATOES

ASPARAGUS

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.

DINNER FOUR

FIRST COURSE

FOR THE TABLE, SELECT TWO

JUMBO LUMP CRAB CAKE herb aioli

LOBSTER & CRAB CEVICHE kalamansi lime & mint sauce

BEEF TARTARE hand-chopped filet mignon, dijon sauce

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

SECOND COURSE

FOR THE TABLE, SELECT TWO

WEDGE SALAD iceberg, neuske bacon, roquefort dressing, point Reyes blue cheese

BEEF SALAD toasted pistachios, goat cheese, tangerine-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

CREAMED SPINACH

WHIPPED POTATOES

ASPARAGUS

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.

PASSED HORS D'OEUVRES

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