

CK'S STEAKHOUSE

DINNER MENU

APPETIZERS

SOUP DU JOUR	Cup	\$3.75
	Bowl	\$5.00
FIVE-ONION SOUP		\$5.50
MARYLAND JUMBO LUMP CRABCAKE		\$10.00
Chorizo and Potato Hash, Citrus Aioli		
BRUSCHETTA		\$7.00
Fresh Mozzarella, Tomato Basil Salsa, Grilled Tuscan Bread		
CHILLED GULF SHRIMP COCKTAIL		\$11.50
Horseradish Cocktail Sauce		
FRIED CALAMARI		\$8.50
Tossed in Rice Flour and Sesame, Thai Chili Sauce		
CHICKEN PAPRIKASH CREPES		\$8.00
Chive Sour Cream		

SALADS

POINT REYES SALAD	\$6.50
Mixed Lettuces with Apple Raisin Chutney, Spiced Pecans, Point Reyes Bleu Cheese, Maple Balsamic Vinaigrette	
CAESAR SALAD	\$6.50
QUAIL'S CHOPPED SALAD	\$7.00
Feta Cheese, Cucumber, Tomato, Sweet Peppers, Kalamata Olives and Lemon-Sherry Vinaigrette	
ESCAROLE SALAD	\$6.50
Applewood Smoked Bacon, Fresh Mozzarella, Tomato and Red Wine Vinaigrette	

SIDE DISHES

CK'S SIGNATURE MASHED POTATOES	\$6.50
White Cheddar and Black Truffle	
POTATO PANCAKES	\$5.00
Sour Cream & Chives	
JUMBO BAKED POTATO	\$5.50
GRILLED ASPARAGUS	\$6.50
CARAMELIZED BRUSSEL SPROUTS	\$6.50
With Bacon and Shallots	
SAUTEED MUSHROOMS	\$6.00
THREE CHEESE CREAMED SPINACH	\$5.50
With Swiss, Parmesan and Middlefield Brick Goat Cheese	

STEAKS

Truffle Demi or Bleu Cheese Fondue Steak Sauces Available Upon Request.
Steak Entrees Served with Chef's Selection of Starch and Vegetable.

CENTER CUT FILET MIGNON	6 oz.	\$23.00
	9 oz.	\$27.00
NEW YORK STRIP STEAK	12 oz.	\$27.00
AGED SIRLOIN	10 oz.	\$24.50
BONE-IN RIB EYE	16 oz.	\$30.00
CK'S SIGNATURE MEDALLIONS OF TENDERLOIN		\$27.00
Wrapped with Applewood Smoked Bacon, Topped with Gorgonzola Cheese		

RARE: Very Cool Center
MEDIUM RARE: Red, Warm Center
MEDIUM: Pink Center
MEDIUM WELL: Slightly Pink Center
WELL: Cooked Throughout, No Pink

HOUSE SPECIALITIES

All Entrees Served with Choice of House Salad or Cup of Soup

SAUTEED PARK FARMS CHICKEN AND PASTA	\$18.50
Linguine Pasta Tossed with Pancetta, Roasted Wild Mushrooms, Arugula and Sherry Cream Sauce	
"SURF AND TURF" BLACK PEPPER FETTUCINNE	\$23.00
Seared Tenderloin Tips and Shrimp, Tossed with Asparagus, Fresh Tomatoes, Basil, Truffle Alfredo	
CEDAR PLANKED SALMON	\$20.00
Soy Glazed, Topped with Grape Tomato-Avocado Salsa, Mashed Potatoes and Vegetable of the Day	
FRESH CATCH OF THE DAY	\$23.50
Mashed Potatoes and Braised Escarole with Tomato, Garlic and Lemon-Tomato Beurre Blanc	
ASIAN FIVE HOUR BRAISED PORK	\$24.00
Wasabi Mashed and Vegetable of the Day	

DESSERTS & COFFEES

GODIVA CHOCOLATE CRÈME BRULEE	\$5.50
CLASSIC NEW YORK CHEESECAKE	\$6.00
SPICED CARROT CAKE	\$6.00
HOT FUDGE PECAN BALL	\$4.50
DOUBLE CHOCOLATE MOUSSE TORTE	\$5.50
KEY LIME PIE	\$5.50
TRIO OF SORBET	\$5.50
Ask your server for Flavors of the month	
VANILLA OR CHOCLATE ICE CREAM	\$4.00
ESPRESSO	\$2.50
CAPPUCCINO	\$3.50
FLAVORED CAPPUCCINO	\$4.00
CORDIAL OR LIQUEUR CAPPUCCINO	\$7.00

Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.
All items are cooked to order. 04/10

Executive Chef
Jonathan Buchner



QUAIL HOLLOW RESORT

18% Service Charge Added to
Parties of (6) or More