

# ROYAL35

— STEAKHOUSE —

## APPETIZERS

|                                                    |    |
|----------------------------------------------------|----|
| JUMBO SHRIMP COCKTAIL                              | 19 |
| JUMBO LUMP CRAB MEAT COCKTAIL                      | 21 |
| ROYAL 35 CRAB CAKE                                 | 19 |
| MAINE LOBSTER COCKTAIL                             | 22 |
| FRESH OYSTERS ON THE HALF SHELL                    | 18 |
| LITTLE NECK CLAMS ON THE HALF SHELL                | 13 |
| YELLOWFIN TUNA TARTARE                             | 24 |
| BAKED CLAMS                                        | 15 |
| FRIED CALAMARI                                     | 13 |
| SIZZLING CANADIAN BACON (EXTRA THICK BY THE SLICE) | 6  |

### ROYAL 35 SEAFOOD TOWER

JUMBO SHRIMP, OYSTERS, TUNA TARTARE, MAINE LOBSTER, CLAMS ON THE HALF SHELL  
SERVES 2-3 PEOPLE MKT | SERVES 4-6 PEOPLE MKT

## SOUP & SALADS

|                                                                 |    |
|-----------------------------------------------------------------|----|
| FRENCH ONION SOUP                                               | 10 |
| SOUP OF THE DAY                                                 | 11 |
| MIXED GREEN SALAD                                               | 9  |
| CAESAR SALAD                                                    | 11 |
| ROYAL 35 SALAD                                                  | 13 |
| ICEBERG WEDGE SALAD, TOMATO, BLUE CHEESE AND CANADIAN BACON     | 14 |
| BEEFSTEAK TOMATO & ONION SLICED OR CHOPPED (FOR ONE 13 FOR TWO) | 16 |
| BEEFSTEAK TOMATO & BUFFALO MOZZARELLA (FOR ONE 14 FOR TWO)      | 16 |

CHOICES OF DRESSING:  
VINNAIGRETTE - RUSSIAN - ROQUEFORT

EXTRA SUPPLEMENT    BLUE CHEESE CRUMBLES    EXTRA BACON    4

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## STEAKS & CHOPS

U.S.D.A PRIME, DRY AGED (IN OUR OWN AGING BOX)

|                            |     |
|----------------------------|-----|
| PORTERHOUSE STEAK FOR TWO  | 98  |
| STEAK FOR THREE            | 147 |
| STEAK FOR FOUR             | 183 |
| PRIME NEW YORK STRIP STEAK | 49  |
| PRIME BONE-IN RIBEYE       | 53  |
| RACK OF LAMB               | 49  |
| FILET MIGNON               | 49  |
| VEAL CHOP                  | 52  |
| PETITE FILET               | 38  |

## SEAFOOD

|                                 |     |
|---------------------------------|-----|
| GRILLED CHILEAN SEA BASS        | 39  |
| GRILLED NORWEGIAN SALMON FILLET | 36  |
| GRILLED YELLOWFIN TUNA          | 39  |
| CATCH OF THE DAY                | MKT |
| SURF & TURF                     | 69  |
| TWIN LOBSTER TAILS (7OZ EA)     | 55  |
| LIVE MAINE LOBSTER              | MKT |

## POTATOES & VEGETABLE SIDES

|                                      |     |
|--------------------------------------|-----|
| HAND CUT FRENCH-FRIED POTATOES       | 10  |
| MAC & CHEESE                         | 11  |
| MAC & CHEESE WITH LOBSTER            | 30  |
| JUMBO BAKED POTATO                   | 8   |
| GERMAN POTATOES (FOR TWO)            | 12  |
| MASHED POTATO                        | 12  |
| FRIED ONION RINGS                    | 10  |
| SAUTÉED ONIONS                       | 8   |
| SPINACH - STEAMED - SAUTÉED- CREAMED | 12  |
| BROCCOLI - STEAMED - SAUTÉED         | 11  |
| ASPARAGUS - STEAMED - SAUTÉED        | 12  |
| SAUTÉED MUSHROOMS                    | 13  |
| CHEF SEASONAL VEGETABLES             | MKT |

EXECUTIVE CHEF - JOSEPH PAULINO

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### COCKTAILS

|                                                                                                               |    |
|---------------------------------------------------------------------------------------------------------------|----|
| ROYAL 35 MARTINI                                                                                              | 16 |
| GREY GOOSE VODKA, MARTINI EXTRA DRY VERMOUTH,<br>BLEU CHEESE-STUFFED OLIVES                                   |    |
| SAMMY'S MANHATTAN                                                                                             | 18 |
| MAKER'S 46 BOURBON, CARPANO ANTICA FORMULA<br>VERMOUTH, ANGOSTURA BITTERS, LUXARDO CHERRIES                   |    |
| EMPIRE STATE MARGARITA                                                                                        | 18 |
| CASAMIGOS TEQUILA BLANCO, COINTREAU, LIME JUICE,<br>AGAVE NECTAR, SALT RIM                                    |    |
| ROYAL 35 MARGARITA                                                                                            | 18 |
| PATRÓN SILVER TEQUILA, GRAND MARNIER, LIME JUICE,<br>AGAVE NECTAR, SALT RIM                                   |    |
| HERALD MARTINI                                                                                                | 17 |
| STOLICHNAYA BLUEBERRY VODKA, ST-GERMAIN<br>ELDERFLOWER LIQUEUR, FRESH BLUEBERRIES, LEMON                      |    |
| BLOODY MARY ROYAL                                                                                             | 15 |
| KETEL ONE BLOODY MARY VODKA, FRESH BASIL,<br>TABASCO, BLOODY MARY MIXED, SEA SALT RIM<br>CELERY, OLIVE, LEMON |    |
| IMPERIAL SIDECAR                                                                                              | 18 |
| HENNESSY VS COGNAC, COINTREAU, SWEET & SOUR,<br>FRESH LIME, SUGAR RIM                                         |    |
| ELDERFLOWER TINI                                                                                              | 16 |
| BELVEDERE CITRUS VODKA, HENDRICKS GIN,<br>ST-GERMAIN ELDERFLOWER LIQUEUR, FRESH LEMON<br>SUGAR RIM            |    |
| FRENCH MOJITO                                                                                                 | 15 |
| BACARDI LIMON RUM, SIMPLE SYRUP, FRESH MINT,<br>LIME, CLUB SODA                                               |    |
| ESPRESSO TINI                                                                                                 | 18 |
| PATRON XO CAFE, SVEDKA VANILLA VODKA, ESPRESSO                                                                |    |
| LEMON DROP TINI                                                                                               | 18 |
| ABSOLUT VODKA COINTREAU ORANGE LIQUEUR<br>LEMON WEDGE, SUGAR RIM                                              |    |

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### SCOTCH & SINGLE MALTS

|                                         |     |
|-----------------------------------------|-----|
| GLENFIDDICH 12YR (SPEYSIDE)             | 19  |
| GLENFIDDICH 15YR (SPEYSIDE)             | 21  |
| GLENFIDDICH 18YR (SPEYSIDE)             | 42  |
| GLENMORANGIE 10YR (HIGHLANDS)           | 17  |
| GLENMORANGIE 18YR (HIGHLANDS)           | 35  |
| GLENLIVET 12YR (SPEYSIDE)               | 22  |
| GLENLIVET 18YR (SPEYSIDE)               | 48  |
| LAGAVULIN 16YR (ISLAY)                  | 30  |
| LAPHROAIG 10YR (ISLAY)                  | 17  |
| MACALLAN 12YR (HIGHLANDS)               | 18  |
| MACALLAN 18YR (HIGHLANDS)               | 50  |
| MACALLAN 25YR (HIGHLANDS)               | 200 |
| DALMORE 12YR (HIGHLANDS)                | 22  |
| TALISKER 12YR (HIGHLANDS)               | 15  |
| BALVENIE 12YR “DOUBLEWOOD” (SPEYSIDE)   | 18  |
| BALVENIE 17YR “MADEIRA CASK” (SPEYSIDE) | 38  |
| BALVENIE 21YR “PORTWOOD” (SPEYSIDE)     | 52  |
| ABERLOUR 12YR (HIGHLANDS)               | 15  |
| ABERLOUR 18 YR (HIGHLANDS)              | 21  |
| HAKUSHU 12 YR ( JP)                     | 16  |
| YAMAZAKI 12YR (JP)                      | 26  |
| YAMAZAKI 18YR (JP)                      | 60  |
| HABIKI 12 YR (JP)                       | 45  |
| OBAN 14YR (HIGHLANDS)                   | 30  |
| ROYAL SALUTE 21 YR (HIGHLANDS)          | 50  |
| JOHNNIE WALKER RED                      | 14  |
| JOHNNIE WALKER BLACK                    | 18  |
| JOHNNIE WALKER GOLD RESERVE             | 28  |
| JOHNNIE WALKER BLUE                     | 70  |

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### DESSERTS

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|                         |    |
|-------------------------|----|
| APPLE STRUDEL           | 10 |
| CHEESE CAKE             | 11 |
| CRÈME BRULÉ             | 11 |
| CHOCOLATE MOUSSE CAKE   | 10 |
| KEY LIME PIE            | 10 |
| TIRAMISU                | 11 |
| FRESH SEASONAL BERRIES  | 12 |
| PECAN PIE               | 10 |
| ASSORTMENT OF SORBETS   | 11 |
| ASSORTMENT OF ICE CREAM | 11 |

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### DESSERT WINE

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|------------------------------------------------------|--------|
| MICHELE CHIARLO “NIVOLE” (‘13 MOSCATO D’ASTI, ITALY) | 12/48  |
| FAR NIENTE “DOLCE” (‘07 NAPA, CALIFORNIA)            | 35/135 |
| INNISKILLIN “VIDAL” ICEWINE (‘12 NIAGARA, CANADA)    | 28/110 |
| ROYAL TOKAJI “5 PUTTONYOS” (‘08 HUNGARY)             | 24/95  |
| JACOPO POLI “VESPAIOLO” GRAPPA (ITALY)               | 25     |
| BANFI GRAPPA (MONTALCINO, ITALY)                     | 16     |

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### PORT WINE

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|                               |         |
|-------------------------------|---------|
| FONSECA RUBY PORT             | 12 / 65 |
| DOW'S 1985                    | 35/280  |
| TAYLOR FLADGATE 10 YEAR TAWNY | 18/144  |
| TAYLOR FLADGATE 20 YEAR TAWNY | 22/176  |
| TAYLOR FLADGATE 30 YEAR TAWNY | 35/280  |

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### COGNAC & ARMAGNAC

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|                                        |    |
|----------------------------------------|----|
| CHATEAU DU TARIQUET BLANCHE D'ARMAGNAC | 16 |
| COURVOISIER VS                         | 14 |
| COURVOISIER VSOP                       | 26 |
| HENNESSY VS                            | 15 |
| HENNESSY VSOP PRIVILEGE                | 35 |
| MARTELL VSOP                           | 14 |
| REMY MARTIN VSOP                       | 20 |
| REMY MARTIN XO                         | 80 |
| TESSERON LOT N°53                      | 25 |

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## LUNCH MENU

### SALADS

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| CHICKEN PAILLARD<br>BABY ARUGULA, RADICCHIO, ICEBERG, TOMATOES             | 15 |
| GRILLED SHRIMP<br>MIXED GREENS, TOMATOES, CUCUMBER, AVOCADO                | 20 |
| STEAK SALAD<br>CHOPPED LETTUCE, SLAB BACON, TOMATOES, BLUE CHEESE CRUMBLES | 21 |

### SANDWICHES

ALL SANDWICHES ARE SERVED WITH HAND CUT FRENCH FRIES

|                                                                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
|  PRIME DRY AGED BURGER<br>LETTUCE, TOMATO, ONION                                       | 18 |
|  CHOPPED STEAK<br>SAUTÉED ONIONS, MUSHROOMS, STEAK SAUCE                              | 21 |
|  RIB CLUB SANDWICH<br>RIB EYE STEAK, ONION & MUSHROOM CONFIT, PROVOLONE CHEESE        | 24 |
| CHICKEN SANDWICH<br>GRILLED CHICKEN, ROASTED PEPPERS, ONIONS, MOZZARELLA, BASIL,                                                                                        | 18 |
|  CHEESESTEAK SANDWICH<br>THINLY SHAVED RIB EYE STEAK, CHEDDAR CHEESE, PEPPERS, ONIONS | 18 |

### ENTREES

|                                                                                                                                                                      |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| SHRIMP SCAMPI<br>WHITE WINE LEMON GARLIC SAUCE, RISOTTO                                                                                                              | 29 |
| LAMB CHOPS (3 PCS)<br>ROASTED GARLIC SPINACH                                                                                                                         | 25 |
| SALMON<br>GRILLED, MASHED POTATO, STEAMED BROCCOLI                                                                                                                   | 24 |
| PAPPARDELLE<br>TRUFFLE CREAM SAUCE, FRESH HERBS, MUSHROOMS, PARMESAN CHEESE                                                                                          | 21 |
| PETIT FILET MIGNON<br>MASHED POTATO, ONION RINGS, BORDELAISE SAUCE                                                                                                   | 38 |
|  RIB EYE<br>BONELESS CUT RUBBED IN CAJUN SPICES, MASHED POTATOES<br>CREAMY SPINACH | 36 |
| ½ ROASTED CHICKEN<br>SEMI BONELESS, ROASTED POTATOES                                                                                                                 | 22 |

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