SOY-SENSITIVE DINNER MENU
Items may vary by location, please see your server for details

BAR BITES (Available in the bar only)
Parmesan & Truffle Fries** 890 cal
Jumbo Shrimp Cocktail* 80 cal each
Four Petite Filet Mignon Sandwiches** 940 cal
Iceberg Wedge Bites** 350 cal
Oysters on the Half Shell* 20 cal each
Fresh Cut Potato Chips 1330 cal

PRIME STEAKS & CHOPS
Bone-In Veal Chop* 690 cal
Rack of Lamb, 20 oz* 920 cal
Prime Cajun Ribeye* (no au jus) 1310 cal
Filet Mignon* (no au jus) 430-840 cal
Prime Ribeye, 16 oz* (no au jus) 1210 cal
Prime Bone-In Ribeye, 22 oz* (no au jus) 1360 cal
Prime Porterhouse, 24oz & 42oz* (no au jus) 1620-2790 cal
Prime Pork Chop, 16 oz* (no au jus) 710 cal
Prime New York Strip, 16 oz* (no au jus) 1060 cal
Prime Manhattan Cut, 10 oz* (no au jus) 670 cal

UPGRADES
Black Truffle Butter** 350 cal
Blue Cheese Butter 270 cal

SIDES FOR SHARING
Horseradish Mashed Potatoes 860 cal
Creamed Sweet Corn 1120 cal
Creamed Spinach 510 cal
Jumbo Asparagus (no Hollandaise Sauce) 370 cal
Jumbo Baked Potato, plain 460 cal
Lyonnaise Potatoes 880 cal
Onion Rings** (no Thai Cream Sauce) 820 cal
Parmesan & Truffle Fries** 890 cal
Sautéed Broccoli Florets 410 cal
Sautéed Brussels Sprouts 550 cal
Sautéed Spinach & Button Mushrooms 180 cal
Sour Cream Mashed Potatoes 840 cal

DESSERTS
Carrot Cake** 2110 cal
Chocolate Ice Cream 650 cal
Creme Brulee 480 cal
Fresh Raspberries with Whipped Cream 80 cal
Grand Marnier Souffle with Whipped Cream 660 cal
Lemon Souffle with Whipped Cream 700 cal
Mixed Berries with Whipped Cream 70 cal
Raspberry Sorbet 290 cal
Raspberry Souffle with Whipped Cream 790 cal
Vanilla Ice Cream 650 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

**Contains soybean oil.

These items are offered as a guideline for people who require a soy-restricted diet. However, they are based upon information provided by our suppliers, which may change. Therefore, if you or any person in your party has soy sensitivities, notify a manager before ordering, as our kitchen is not soy-free.

*These items are served raw, undercooked, or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Wholly owned by Landry’s Inc.