

## Appetizers

### Classic Beef Tartare

Capers, Dijon Mustard, Truffle Oil, Lemon, Chives,  
Tempered Egg Yolk, Tallow Toasted Baguette 25

### Escargot

Garlic Herb-Butter Crusted Helix Snails, Toasted Country Bread 21

### Seared Foie Gras

Butter-Toasted Brioche, Brown Butter Powder, Pickled Shallots,  
Chantilly Cream, Strawberry-Champagne Sauce 36

### Petite Lettuce Medley

Goat Cheese, Citrus Miso Vinaigrette, Orange Supremes,  
Candied Nuts, Wonton Crisps 17

### Alfredo's Caesar Salad

Romaine Lettuce Hearts, Shaved Parmigiano Reggiano,  
Garlic Croutons, Marinated Cherry Tomatoes, Anchovies 18

## Soup

### Lobster Cappuccino

Rich Lobster Soup, Cognac Cream 25

## Chilled Seafood

<b>Alaskan King Crab</b>	1lb/450g	120
<b>Seasonal Oysters</b>	6pc 40	12pc 70
<b>Jumbo Prawns</b>	6pc 32	12pc 56
<b>Scallops</b>	6pc 30	12pc 54
<b>Lobster Tails</b>	1.5lb/680g	130

## Seafood Tower

### Full Tower 290 Demi Tower 155

Lobster Tails, Half-Shell Oysters, Jumbo Prawns,  
Scallops, King Crab Legs

Chilled Seafood and Seafood Tower orders are served with  
a selection of sauces and accompaniments.

### Sauces

Wasabi - Cocktail Sauce, Mignonette, Tabasco, Charred Finadene



## Japanese A5 Wagyu

Tenderloin Filet		Striploin	
3oz/85g	86	3oz/85g	78
6oz/170g	159	6oz/170g	134
9oz/255g	235	9oz/255g	189
12oz/340g	299	12oz/340g	245

## USDA Prime Beef Steaks

<b>Ribeye</b>	16oz/450g	78
<b>Cowboy Ribeye</b>	32oz/905g	132
<b>New York Strip Bone-In</b>	16oz/450g	68
<b>T-Bone</b>	20oz/565g	89
<b>Tenderloin Filet</b>	6oz/170g	58
	10oz/280g	86

## Dry Aged Beef

Dry aging is a process whereby beef is stored, without protective packaging,  
to allow for natural enzymatic and biochemical processes that result in  
improved tenderness and the development of the unique flavor that can  
only be described as "dry-aged beef."

*Please ask your Server for tonight's selections.*

V Vegetarian   G Gluten Free   N Nut Allergy   S Shellfish Allergy

## Not Beef

### Kurobuta Pork Chop

Japanese Black Pork, Smoked Coconut Dinanche Crust,  
Charred Finadene 14oz/395g 62

### Pan-Seared Hamachi

Caramelized Onion Soubise, Salsa Verde 6oz/170g 59

### Live Maine Lobster

Green Garlic Butter, Roasted Citrus Crumble, Grilled Lemon  
*Subject to Availability, Market Price*

## Side Dishes

16

### Velvet Potato Purée

Butter, Heavy Cream V

### Charred Broccolini

Spiced Tomato Sauce, Balsamic Reduction V

### Classic Fries

Coarse Sea Salt V

### Creamed Spinach

Triple Cheese - Garlic Cream V

### Parmesan Risotto

Arborio Rice, 24-Month Parmigiano Reggiano V

### Wagyu Fried Rice

Wagyu Beef, Oyster Sauce, Crispy Garlic, Scallions

### BBQ Spiced Fried Cauliflower

Charred Scallion Ranch Dressing V

### Grilled Asparagus

Olive Oil Bearnaise V

## Sauces

Red Wine Jus

Chimichurri V

Whiskey Peppercorn

Olive Oil Bearnaise V

Horseradish Cream V

Charred Finadene V

Alfredo's Steakhouse uses USDA Prime quality meat

For those with special dietary requirements or allergies who may wish to know about the food ingredients, please ask for the manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All mentioned prices are in US dollars and are subject to 10% service charge.