

DAJ'S STEAKHOUSE

Dinner Menu

STARTERS

CRAB CAKES 12
Panko, Black Cherry Vinaigrette, Pickled Shallot, Pistachio Aioli

OYSTER ROCKEFELLER 18
Panko, Champagne Buerre Blanc, Pancetta

JUMBO SHRIMP COCKTAIL 16
Horseradish, Pickled Cucumber, Lime

BOURSIN MUSHROOM 10
Crimini, Chive Oil, Balsamic Reduction

CHICKEN THIGH 15
Seared Chicken Thigh, Honey Marinated Jalapeño, Caramelized Mushroom, Balsamic Tomato

SALADS

CAESAR SALAD 9
Parmesan Tuile, Balsamic Drizzle

STEAKHOUSE WEDGE 9
Baby Iceberg, Iowa Maytag Blue Cheese, Smoked Bacon Marinated Red Onions, Cherry Tomatoes

ROOT VEGETABLE SALAD 9
Root Vegetables, Brown Butter Vinaigrette, Whipped Goat Cheese Beet Jus

SOUPS

BUTTERNUT SQUASH BISQUE 9
Lobster Knuckle, Spiced Crème Fraîche

CARAMELIZED ONION SOUP 9
Cipollini, Sherry, Thyme, Gruyere

ENTRÉES

24 HOUR SHORT RIBS 28
Smoked Shallot Demi, Honey Braised Carrot, Smashed New Potato

HALIBUT 30
Leek Cream Sauce, Asparagus, Asiago Toast Points

DRY AGED BURGER 16
Bacon Onion Marmalade, Roasted Tomato Aioli, Red Wine Mustard, Swiss Cheese, House Cut Fries

PORK FILET 18
Worcestershire Glaze, Butternut Squash Puree, House Cut Fries

SALMON 28
Korean Barbeque Glaze, Baby Bok Choy Stir Fry, Pickled Daikon, Wasabi

SCALLOPS 38
Pistachio Risotto, Pancetta, Mushroom

DUCK RAVIOLI 38
Duck Ragu Ravioli, Leek Cream Sauce, Fried Leek, Sautéed Mushrooms, House-made Porcini Pasta

PREMIUM PRIME CUTS



14OZ PRIME BONE-IN NEW YORK STRIP 42

14OZ PRIME BONE-IN RIBEYE 40

STEAKS

9OZ FILET 35

12OZ NEW YORK STRIP 32

16OZ RIBEYE 39

14OZ COULOTTE SIRLOIN 24

16OZ PORK CHOP 23

STEAK ADDITIONS

STEAMED ALASKAN KING CRAB MARKET
Full Pound 1/2 Pound

10OZ NORTH AMERICAN LOBSTER TAIL MARKET

IOWA MAYTAG BLUE CHEESE 4

CRISPY SALT AND PEPPER SHRIMP 8

HORSERADISH CRUST 3

MUSHROOM GRATIN 3

FOIE GRAS BUTTER 4

CARAMELIZED CIPOLLINI 4

SIDES 7

MASHED POTATOES • BAKED POTATO • STUFFED POTATO • RISOTTO
GRILLED ASPARAGUS • SAUTÉED MUSHROOMS
HOUSE MADE FRIES • SWEET POTATO

Chef Andrew Ryan

Private Events
Host your next social gathering, corporate meeting, party or special event with us.
For more information, please contact Stacy Schlapkohl at 309.756.4680

18% gratuity will be added to groups of 6 or more.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.