

# 21 MAIN

## PRIME STEAK HOUSE

21 MONTAUK HWAY WEST SAYVILLE, NY 11796  
631.567.0900 :: 21MAIN.COM

### APPETIZERS

<b>* BEEF CARPACCIO</b>	9
Seasoned Tenderloin of Beef, Served in the Raw, Mustard Horseradish Cream, Shaved Parmesan	
<b>"MARYLAND STYLE" CRAB CAKE</b>	12
Pan Seared Fresh Jumbo Lump Crab Cake, Sauce Remoulade	
<b>CLAMS CASINO</b>	9
Little Neck Clams, Casino Butter, Light Cream Reduction	
<b>MAIN STREET TACOS</b>	12
Kobe Rib Eye, Smoked Pulled Chicken, Roasted Yellow Pepper Cumin Hot Sauce, Grilled Peach Salsa	
<b>ST. LOUIS STYLE PORK RIBS</b>	10
Slow Roasted, Smoked Seasoned Dry Rub, Kentucky Bourbon Barbeque Sauce	
<b>CRISPY CALAMARI</b>	9
Sweet Cherry Peppers, Crispy Garlic, Cilantro Chutney, Spicy Pink Sauce	
<b>RISOTTO</b>	9
Daily Market Ingredients	
<b>FRESH MOZZARELLA AND BEEFSTEAK TOMATO</b>	8
Chianti Syrup, Herb Pizzette	
<b>APPLEWOOD SMOKED BACON</b>	4
Sliced Thick	

### SALADS

<b>21 MAIN STEAKHOUSE SALAD</b>	8
Hearts of Iceberg and Romaine, Cucumber, Cherry Tomatoes, Apricots, Crumbled Bleu Cheese, Spiced Walnuts, Cracked Black Pepper, Cabernet Vinaigrette	
<b>* CAESAR SALAD</b>	8
Hearts of Romaine, Caesar Dressing, Parmesan Crostini, Parmesan Brittle	
<b>ICEBERG AND TOMATO SALAD</b>	8
Wedge of Iceberg Lettuce, Sliced Tomatoes, Creamy Gorgonzola Chive Dressing	
<b>TOMATO AND ONION</b>	8
Beefsteak Tomato, Vidalia Onion, 21 Main Steak Sauce	
<b>LOBSTER SALAD</b>	14
Avocado, Napa Greens, Cilantro, Red Onion, Charred Strawberry Vinaigrette	

### RAW BAR All Raw Bar Choices Are Accompanied With Cocktail Sauce

<b>JUMBO SHRIMP COCKTAIL</b>	15
Sauce Remoulade	
<b>LUMP CRAB MEAT COCKTAIL</b>	14
Lemon Aioli	
<b>LOBSTER COCKTAIL</b>	15
Lemon Aioli	
<b>*(6) LITTLE NECK CLAMS ON THE HALF SHELL (raw)</b>	9
Wasabi Cream	
<b>*(6) OYSTERS ON THE HALF SHELL (raw)</b>	10
Mignonette Sauce	
<b>* SEAFOOD TOWER</b>	40
Clams, Oysters On The Half Shell (raw), Shrimp, Jumbo Lump Crabmeat, Lobster	
<b>* SASHIMI (raw)</b>	10
Sliced Raw Tuna, Soy Sauce, Wasabi Cream, Hoisin, Pickled Ginger	

### PRIME

<i>USDA PRIME Selections are 28 Day, Dry-Aged</i>		
<b>* BONE IN RIBEYE</b>	32 oz	45
<b>* PORTERHOUSE</b>	24 oz	42

### CERTIFIED BLACK ANGUS

<i>BLACK ANGUS Selections are 28 Day, Dry-Aged</i>		
<b>* SIRLOIN</b>	16 oz	36
<b>* DELMONICO (Boneless Ribeye)</b>	20 oz	29

### GRILL

<b>* PETITE FILET MIGNON</b>	8 oz	28
<b>* FILET MIGNON</b>	12 oz	34
<b>* DOUBLE CUT AMERICAN LAMB CHOPS</b>		28
<b>BUTTER POACHED BRAZILIAN LOBSTER TAIL</b>	7 oz	24
<i>Sauces Available</i>		
Gorgonzola Au Poivre ~ Béarnaise ~ Cabernet Demi-Glace		

~ 21 Main Steakhouse ~ Another Superior Product of Lovin' Oven ~  
~ Catering For All Occasions, Private Room and Menus Available ~

\*This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

### ENTREES

<b>* SKIRT STEAK</b>	26
Sautéed Onions, Mushrooms, Cabernet Demi Glace	
<b>* SEA SCALLOPS</b>	24
Champagne Mango-Papaya Salsa, Avocado Lime Mustard	
<b>* TUNA STEAK (Served Rare)</b>	26
Heirloom Tomato Salsa, Pomegranate Reduction	
<b>FRENCH BREAST OF CHICKEN</b>	22
Applewood Smoked Bacon, Fresh Mozzarella, Sautéed Spinach, Sun Dried Tomato Demi Glace	
<b>* BEST OF BOTH WORLDS</b>	35
Filet Mignon, Oyster Mushrooms, Cabernet Demi Glace	
<b>* PORK PORTERHOUSE</b>	26
Barbeque Rubbed, Nappa Cabbage - Corn Slaw	
<b>RADITORE</b>	20
Honey Comb Shaped Pasta, Sweet Sausage, Baby Spinach, Exotic Mushrooms, Shaved Parmesan, Au Jus	

### SIDE DISHES

<b>CREAMED SPINACH WITH CRISPY PANCETTA</b>	8
<b>MACARONI AND CHEESE AU GRATIN</b>	8
<b>GRILLED ASPARAGUS</b>	8
<b>STEAMED BROCCOLI WITH HOLLANDAISE</b>	8
<b>21 MAIN HOME FRIES</b>	8
<b>BLEU CHEESE POTATO CROQUETTE</b>	8
<b>WHIPPED POTATOES</b>	8
<b>JUMBO BAKED IDAHO POTATO</b>	8
<b>SAUTÉED BUTTON MUSHROOMS</b>	8
<b>SAUTÉED ONIONS</b>	8
<b>SHOE STRING ONION RINGS</b>	8

### TAKE HOME 21 MAIN SAUCES

<b>21 MAIN PRIME STEAK SAUCE 11oz BOTTLE</b>	6
<b>21 MAIN BARBEQUE SAUCE 11oz BOTTLE</b>	6