

## Starters

### Seafood Bar

<b>Extra Large Virginia Oysters</b>	\$3.00 Ea
<b>Cherry Stone Clam</b>	\$1.25 Ea
<b>Colossal Shrimp</b> (under 10 count)	\$3.50 Ea
<b>Mixed Raw Plate</b> (3 clams, 3 oysters)	\$12.50
<b>Seafood Sampler</b> (1 clam, 1 oyster, and 1 colossal shrimp)	\$7.50

### Soup

Du Jour	Cup \$3.50	Bowl \$4.50
Oven Baked French Onion Soup	Crock \$5.00	

### Salads

<b>Mixed baby field greens</b>	\$6.50
Locally grown organic greens garnished with seasonal vegetables and choice of dressing.	
<b>Caesar Salad</b>	\$9.50
Crisp romaine, croutons, aged Parmigiano-Reggiano cheese and our house made dressing.	
<b>Pear and Blue cheese Salad</b>	\$10.00
Anjou pears and crumbled Danish blue cheese over organic field greens with vegetable julienne and sherry walnut vinaigrette.	
<b>Spinach and Lentil Salad</b>	\$11.00
Organic spinach and green lentils with shiitake mushrooms, goat cheese, and pecans.	

### Salad Extras

Grilled breast of organic chicken	\$3.50
Anchovy fillet	\$1.50
Seared Atlantic salmon fillet	\$4.50
Sautéed tenderloin tips	\$5.50

### Small Plates

<b>Black and Blue Ahi Tuna</b>	\$10.00
Black and white sesame seed crusted Ahi tuna with wasabi and teriyaki drizzle.	
<b>Smoked Rainbow Trout Fillet</b>	\$9.00
Red onion marmalade, cornichons and dill horseradish sauce.	
<b>Smoked Atlantic Salmon Fillet</b>	\$9.50
Capers, red onion marmalade and chive cream cheese.	

### Cheese Plate

Choose three artisanal cheese from list. Served with chutney and nuts.



**Wonderful Good Market –  
located at Stoudts Black Angus complex.**

### Hours

**Thursday, Friday and Saturday  
9:00 a.m. to 4:00 p.m.  
Sunday 7:00 a.m. to 4:00 p.m.**

Our cheese menu consists of four cheeses produced at our Wonderful Good Market. In the beginning of 2010, the Wonderful Good Market opened its creamery and has been producing wonderful artisanal cheese ever since. We offer many creamy, sweet, and sometimes tangy cheeses, that we are sure will satisfy any cheese enthusiast. We also offer a variety of cheeses from other artisanal creameries in the United States.

If you are interested in sampling our wonderful cheese, please ask your server for a menu. Thank you.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

# “The House that Beef Built”

## Serving the Finest Steaks Since 1962

Since the restaurant's beginning, Ed has personally hand-selected loin from the best prime top-choice beef and then ages it for 21 days. He then carefully trims the meat, removing the outside fat and even the chain of the tenderloin, which is usually part of the steak. Since 1962, Ed estimates that he has personally cut over a half a million steaks.

### Various Cuts of Meat

**Our New York Sirloin** we removed all outside fat including the thick silver skin which most people refer to as grizzle. Juicy, very flavorful, more marbling than the filet mignon, not quite as tender, Ed's favorite.

**Filet Mignon** is the most expensive and most tender cut of meat. The chain and silver skin is completely removed, this is Carol's and much of America's favorite cut of meat.

**Café Filet** The leanest tenderest cut of meat from the front quarter of the steer. Ed butterflies the hand cut portion and wraps it with bacon.

### Preferred Steak Preparation

"The longer a steak is cooked the tougher and smaller it becomes."

<b>Rare</b> red cool center	<b>Medium Rare</b> red warm center
<b>Medium</b> pink hot center	<b>Medium Well</b> slightly pink center
<b>Well Done</b> broiled through out	

Entrées include salad, Eddie's bread, chef's choice of potato and vegetable garnish.  
Steaks are topped with sautéed sweet onions and local mushrooms.

<b>*New York Sirloin Steak 6 oz.</b> (Thicker because it is a split 12 oz)	<b>\$19.00</b>
<b>*New York Sirloin Steak 8 oz.</b> (Thicker because it is a split 16 oz)	<b>\$22.50</b>
<b>*New York Sirloin Steak 11 oz.</b>	<b>\$26.00</b>
<b>*New York Sirloin Steak 14 oz.</b>	<b>\$36.00</b>
<b>*Pepper Crusted Steak for Two</b> Split sirloin 16 oz for two served on a cutting board with a potato, fresh vegetable, and demi glace. A delightful way to split an entrée	<b>\$42.00</b>
<b>*Black Angus Filet Mignon 6 oz.</b>	<b>\$27.00</b>
<b>*Black Angus Filet Mignon 10 oz.</b>	<b>\$35.00</b>
<b>*Filet Mignon and Foie Gras</b> Petite filet mignon with a one ounce thick slice of foie gras topped with our house made casis chutney.	<b>\$30.00</b>
<b>*Surf and Turf</b> 6 oz. Filet Mignon and a 4 oz. Lobster tail	<b>\$38.00</b>
<b>Beef Wellington</b> 5 oz. Filet Mignon topped with foie gras wrapped in a puff pastry with demi glace. (Not recommended for Medium-Well or Well Done)	<b>\$29.00</b>
<b>*Bacon Wrapped Café Filet</b> 7 oz. chuck tender, butter-flied, and wrapped in bacon served with spätzel and spinach. A good value.	<b>\$19.00</b>
<b>Roasted Rib Cap</b> Most tender part of the Rib-eye. Pan seared on a Portobello pedestal with sweet onion crown and demi glace.	<b>\$21.50</b>

\*Approximate weight.

# Chef's Specialties

## Appetizers

### She Crab Soup

Carolina classic with a touch of Sherry

Cup \$5.00 Bowl \$7.00

### Oyster Rockefeller

Baby spinach with shallots Pernod and Asiago cheese.

\$10.00

### Clams Casino

Served with sweet onions, peppers and smoked Kunzler bacon.

\$9.50

## Entrées

All entrées include

a green salad & Eddie's artisanal bread.

All vegetables included with our entrées are from our garden or grown a few miles away at a local farm.

### Jagerschnitzle

Pork cutlets with a local organic mushroom sauce over our house made spätzle.

Half portion – one pork cutlets

\$17.00

Full portion – two pork cutlet

\$20.00

### Rack of Lamb

Half rack of New Zealand lamb, oven roasted to your specifications with exotic mushrooms risotto and American Pale Ale demi glace.

\$26.00

### Jumbo Lump Crab Cakes

Panko crusted and pan seared served with house made spätzle and tomato remoulade sauce.

1-5oz Crab cake

\$20.00

2-5oz Crab cake

\$28.00

### Winter Vegetable Risotto

Locally grown organic vegetables over sundried tomato risotto with shaved Asiago cheese.

\$20.00

### Black and Blue Ahi Tuna

Sesame crusted sushi grade tuna, pan seared rare with a honey teriyaki drizzle and ginger crisps.

\$23.00

### Chicken Reinholds

Sautéed chicken breast with prosciutto ham and Gruyere cheese, served with an exotic mushroom dijonaise.

\$20.00

### Pork Osso Bucco

Slow roasted pork shank with red wine demi-glace served over house made spätzle and sautéed spinach.

\$25.00

### Atlantic Salmon Fillet

Sautéed with local organic mushrooms and roasted garlic baby spinach with a dill Riesling reduction.

\$23.00

An 18% gratuity is added to all parties of eight or more.  
One check per table please.

Choose Stoudts for your wedding, rehearsal dinner, birthday and holiday parties. We can accommodate up to 225 guests.  
Call 717-484-4386 for more information