

# STEAM

RESTAURANT  BAR

## Dessert Menu

### TRIPLE CHOCOLATE MOUSSE CAKE

dark chocolate ganache | milk chocolate mousse  
devil's food cake | vanilla bean crème anglaise

11

### BASQUE CHEESECAKE

bourbon caramel | black walnut crumble | sea salt

11

### GELATO <sup>GF</sup>

Chef's rotating selection

10

## After Dinner Drinks

### LOLITA

Knob Creek | Amaro Montenegro | sweet vermouth

### NIGHTFALL

vanilla vodka | Cafe Lolita | cold brew coffee  
brown sugar | Aztec chocolate bitters

### GREAT EXPECTATIONS

dark rum | Kahlua | fresh cream | cocoa | ladyfinger

### FAREWELL TO ARMS

cognac | crème de cacao | fresh cream  
shaved nutmeg

### SCARLET LETTER

chocolate vodka | black cherry syrup | heavy cream  
chocolate bitters

### THE OLD SEA

Campari | sweet vermouth | club soda | fresh orange

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## Prix-fixe Theater Menu

\$68 per couple

available daily 4pm-6:30pm

### STARTER

-CHOICE OF-

#### ROASTED RED PEPPER BISQUE <sup>V</sup>

smoked gouda | thyme oil

#### HOUSE SALAD <sup>V GF</sup>

mixed greens | tomato | cucumber  
carrot | white balsamic vinaigrette

### ENTREE

-CHOICE OF-

#### HERB CRUSTED SALMON <sup>GF</sup>

lemon herb risotto | peppered asparagus  
toasted coconut | blood orange gastrique

#### WHISKEY SHOYU BRAISED SHORT RIB <sup>GF</sup>

smoked gouda grits | caramelized brussels sprouts  
toasted sesame | scallion curls

#### TUSCAN PAPPARDELLE PASTA <sup>V</sup>

mushroom | asparagus | artichoke | brown butter  
mascarpone | toasted hazelnut

### DESSERT TO SHARE

#### DOUBLE CHOCOLATE BROWNIE

whipped cream | fresh strawberries

\*no substitutions | available for dine in only