

# THE STEAKHOUSE AT *Azul* LA JOLLA

## STARTERS

- JUMBO SHRIMP COCKTAIL** "signature" sauce • 14
- AHI TUNA POKE** sesame ginger dressing • 14
- JUMBO LUMP CRAB CAKE** caper remoulade • 13
- OYSTERS ROCKEFELLER** with chartreuse butter • 14
- SAINT ANDRÉ FROMAGE** served warm with honey bacon & garlic crostini • 12
- CHARCUTERIE** with beef carpaccio, fuet salami, prosciutto & onion marmalade • 20
- PORTABELLO STEAK FRIES** with truffle garlic sauce • 7
- OYSTERS ON THE HALF SHELL** • market price
- BAKED ONION SOUP** with aged gruyere • 10
- TOMATO BISQUE** gorgonzola cream • 8
- ROCK SHRIMP FRITO MISTO** cotija ranch & sweet thai dipping sauces • 14

## SALADS

- WEDGE BLT** buttermilk bleu cheese • 8
- CAESAR'S "TJ" HOTEL SALAD** anchovy parmesan dressing • 8
- 1250 CHOP SALAD** house vinaigrette • 10
- WILTED BABY SPINACH** smoked bacon & shallot vinaigrette • 9
- ROASTED BEET & HEIRLOOM TOMATO** with burrata cheese • 11
- SWEET MIXED GREENS** goat cheese, toasted almonds & honey balsamic dressing • 8

## WOOD OVEN-FIRED SIDES

*sides • 8 three sides • 22*

- grilled fresh asparagus
- crispy artichoke hearts
- wild mushrooms
- green bean casserole
- bacon & chive mac 'n cheese
- sautéed garlic spinach
- maple roasted squash
- bourbon creamed corn
- sage potatoes gratin
- roasted rosemary fingerling potato

## SAUCES

*6 oz share portion or three 2 oz tasters • 5*

- classic béarnaise
- sherry mushroom
- three peppercorn cognac
- roasted garlic & white truffle cream
- creamy roquefort
- port-glazed shallot
- creamy horseradish
- 1250 signature sauce

### SUNDAY 2-COURSE PRIME RIB DINNER

wedge blt salad & 12 oz prime rib • 30

# PRIME AGED BEEF

azul proudly serves u.s.d.a. prime midwest corn-fed beef, custom-aged for a minimum of 28 days from central meat & provision co.

served with classic mashed potatoes, baked potato or fried shoestring potatoes

## NEW YORK STRIP

12 oz • 33

16 oz • 41

## RIBEYE

12 oz • 30

16 oz • 39

## FILET MIGNON

6 oz • 28

9 oz • 38

12 oz • 48

## CULOTTE TOP SIRLOIN

10 oz • 27

with roquefort • 29

## KANSAS CITY STRIP

18 oz • 42

## PRIME RIB

sunday only

see server

## T-BONE

16 oz • 33

## 1250 BURGER

16 oz • 27

bacon, caramelized onions, aged white cheddar

## CHATEAUBRIAND at the COVE

center cut 16 oz filet & shrimp scampi  
served with classic chateaubriand sauce • 86

## WAGYU BEEF

wagyu is all-natural, grain fed beef, famous for generous marbling & superior flavor

### NEW YORK STRIP LOIN

greg norman, australia

10 oz • 60

### RIBEYE

greg norman, australia

8 oz • 56

16 oz • 76

## 2 for 2

two larger cuts meant to share

### TOMAHAWK

30 oz • 89

served with mashed potatoes, corn bread & farmhouse vegetables

### PORTERHOUSE

36 oz • 100

served with 2 wedge blt salads, choice of 2 potatoes & 2 sauces

# SEAFOOD

**BIG EYE AHI TUNA STEAK** green papaya slaw & sweet soy ponzu • 34

**BASIL CRUSTED SALMON** citrus beurre blanc • 27

**JUMBO LUMP CRAB CAKES** caper remoulade • 28

**GRILLED PACIFIC SWORDFISH** pickled red onions & avocado lime butter • 28

**"DAY BOAT" JUMBO SEA SCALLOPS** parmesan topping & wholegrain mustard sauce • 27

**GIGANTIC PRAWN SCAMPI** buttered angel hair pasta • 32

**COLD WATER TWIN LOBSTER TAILS** • 57

# HOUSE CHOPS & POULTRY

**COLORADO RACK OF LAMB** • 44

**MILK-FED VEAL CHOP** 14 oz • 44

**BERKSHIRE PORK CHOPS** 14 oz • 27

**ROASTED ORGANIC CORNISH HEN** with maître d' butter, 16 oz • 24

## STEAK TEMPERATURES

*rare* - cool red center

*medium rare* - warm red center

*medium* - pink throughout

*medium well* - cooked through with slight pink center

*well* - cooked throughout