

# APPETIZERS

**Crispy BBQ Pork Belly** 10  
Topped with sautéed shaved onion, scallion pork crackling & julienne fresh ginger glazed with a house BBQ sauce

**Asian Seared Ahi Tuna\*** 11  
Grade A sushi tuna sliced over wakame salad with wasabi, pickled ginger, soy sauce & sriracha

**Crab & Brie Cheese Flat Bread** 12  
Creamy Brie cheese, sliced mozzarella & ripe tomato on a crisp flat bread with a lemon dill dressing

**Chilled Jumbo Shrimp Cocktail** 12  
Served in a chilled martini glass with cocktail sauce and lemon wedge

**Golden Fried Calamari** 12  
Marinated in buttermilk, dusted in seasoned flour & lightly fried to a golden brown served with marinara sauce

**Caramelized Diver Scallops\*** 19  
Three jumbo Bristol scallops over smashed potatoes with artichoke hearts, tomato and baby spinach sauté

# SALADS

**The Manchego** full12-half 8  
Shaved manchego cheese, sliced granny smith apple, gold raisins & baby lettuces tossed in balsamic vinaigrette with candied walnuts

**Classic Caesar Salad** full10-half5  
Chopped romaine, parmesan cheese garlicky croutons tossed with a zesty Caesar dressing, anchovy on request

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

**Roasted Garlic Artichoke Dip** 9  
Cream cheese, parmesan & garlic with onion and artichoke hearts, baked until bubbly served with crispy pita chips

**Crispy Atomic Shrimp** 12  
Five jumbo tempura shrimp tossed in chef's creamy chili-garlic sauce

**Fried Green Tomatoes** 11  
Crispy fried thick cut green tomatoes & goat cheese drizzled with sweet pepper aioli sauce

**Sautéed Blue Crab Cakes** 14  
Two 3oz jumbo lump crab cake over baby lettuces with lemon beurre blanc & Cajun remoulade sauces

**Braised Short Rib Egg Rolls** 9  
Shredded braised beef with carrots cabbage & ginger beer dipping sauce

**Sautéed Australian Lamb Chops** 17  
Two double bone lamb chops marinated in fresh tarragon and garlic with roasted potatoes bourbon glaze and mint infused truffle oil

**Caprese Salad** full10-half 7  
Sliced tomatoes and fresh buffalo mozzarella cheese drizzled with pesto sauce and balsamic syrup over baby lettuces

**Backroom Wedge** full12-half 7  
Crispy iceberg lettuce, gorgonzola cheese chopped bacon and tomato with creamy blue cheese dressing & balsamic reduction

## Enhance your Salad with Blackened or Sautéed

Salmon Fillet 12  
Jumbo Shrimp Skewer 12  
Diver Scallops 14  
Chicken Tenderloins 9  
Steak Tips 13  
Seared Ahi Tuna 13

# FROM THE GRILL

All entrees served your choice of two sides

**Upgrade to a premium side for \$2 each**

## **28oz Tomahawk Ribeye Steak** 68

The king of all steaks, grilled to perfection brushed with cognac compound butter

## **16oz Ribeye** 39

Well marbled and thick cut, our one-pound ribeye can't be beat when it comes to tenderness and flavor, brushed with cognac compound butter

## **14oz New York Strip** 34

We trim our New York strip extra close to bring you more of what you love in a steak brushed with cognac compound butter

## **26oz T-Bone** 38

Super tasty New York strip & filet mignon in one amazing piece of beef  
*brushed with cognac compound butter*

# SIDES

Sautéed vegetables of the day 4

Sautéed Button Mushrooms 5

Steak Fries 5

Smashed Yukon Gold Potatoes 4

Baked Potato with Butter 4

Petite House Salad with choice of dressing 5

Petite Caesar Salad 5

# PREMIUM SIDES

Sautéed Asparagus Spears 6

Steamed broccolini 6

Creamed Spinach 6

Sweet Potato Fries Drizzled with Honey 6

Bacon Roasted Brussels Sprouts 6

Risotto Milanese 6

*All steaks are certified Black Angus Beef aged a minimum of 28 days*

## **28oz Porterhouse** 48

Hand cut in house from the finest Black Angus beef, super tender & flavorful brushed with cognac compound butter

## **8oz Filet Mignon** 42

The most tender cut of beef brushed with cognac compound butter served with our famous béarnaise sauce

## **Sautéed Australian Lamb Chops** 34

Three lamb chops marinated in fresh tarragon and garlic, served with a bourbon glaze and mint infused truffle oil

## **Back Room Burger** 18

8 oz.'s of fresh ground beef tenderloin, ribeye & sirloin strip steak on a toasted ciabatta bun with your choice of cheese, cheddar, gouda, goat cheese or mozzarella, served with steak fries

## **The BOSS Burger** 25

16 oz.'s of the finest ground beef in the world on a toasted ciabatta bun with sautéed onions and goat's cheese, cut into 2 and caramelized on the grill for added flavor. Eat like a "Boss!"

## **Try it Oscar Style** 10

**add buttery blue crab meat**

**sautéed asparagus spears and**

**béarnaise sauce to any steak**

# LAND & SEA

All entrees served with your choice of two sides

**Upgrade to a premium side for \$2 each**

**Blackened Steak Tips & Gorgonzola** 29

Fresh cut tips, red onion, sliced mushrooms and cognac flambé, topped with bubbly gorgonzola cheese

**Sautéed Herb Crusted Pork Chop** 27

Thick cut 15oz bone in pork chop dusted with a special blend of herbs and spices served with a berry reduction sauce

**Sautéed Chicken Frangelico** 26

Chicken tenderloins, spinach, mushrooms spicy Capicola ham & Havarti cheese draped with a Frangelico almond cream sauce

**Caramelized Diver Scallops** 29

World famous all natural Bristol scallops from ice cold north Atlantic waters. pan seared with artichoke hearts, tomato & baby spinach brown butter and fresh lemon

**Sautéed Chicken Oscar** 29

Fresh chicken tenderloins topped with buttery blue crab meat, steamed asparagus spears and béarnaise sauce

**Sautéed Norwegian Salmon Fillet** 29

All natural tender and juicy salmon fillet farm raised in the cold Icelandic waters draped with a creamy lemon beurre blanc sauce

**Sautéed Blue Crab Cakes** 26

Two 5oz jumbo lump crab cakes sautéed till crispy draped with a creamy lemon beurre blanc sauce

**Chilean Sea Bass** 39

Served over creamy risotto Milanese sautéed baby spinach & sweet baby peppers draped with a lemon beurre blanc sauce

**Asian Seared Ahi Tuna Steak\*** 28

Lo Mein noodles tossed with stir-fried teriyaki vegetables, topped with sliced ahi tuna wasabi cream, pickled ginger & sriracha sauce with your choice of one side

# PASTA

**Sautéed Bacon & Broccolini Rigatoni** 17

loads of smoky bacon tossed with broccolini & parmesan cheese, tossed in alfredo sauce

**Angel Hair Jardinière** 16

Mushrooms, baby spinach, julienne vegetables roasted garlic & toasted pine nuts tossed in pesto sauce, sprinkled with parmesan cheese

## Enhance your Pasta

Served Grilled, Blackened or Sautéed

Salmon Fillet 12

Jumbo Shrimp Skewer 12

Diver Scallops 14

Chicken Tenderloins 9

Steak Tips 13

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# DESSERTS

## **Chocolate Earthquake** 7

Moist chocolate brownie covered with delicious chocolate fudge and layered with dark moist chocolate cake and adorned with chunks of brownie, white chocolate chips and ganache chips

## **Key Lime Pie** 7

Chef Tommy's spin on this classic Florida dessert. Made in house and served with whipped cream in a graham cracker crust

## **New York Style Cheesecake** 7

Classic New York style cheesecake served with our beery sauce and whipped cream

## **Carrot Cake** 7

4 layers of moist delicious carrot cake topped with cream cheese frosting sprinkled with walnuts

## **Bananas Foster** 10

Hot & bubbly brown sugar, butter, cinnamon orange & spiced rum flambé tossed with sliced bananas, a scoop of creamy vanilla ice cream completes this classic dessert

## **Reese's Peanut Butter Chocolate Cake** 7

Moist chocolate cake with peanut butter cream filling topped with chocolate fudge, chopped peanuts, and peanut butter cups

## **Crème Brulee** 7

Classic sweet & creamy custard coated with crispy sugar brulee, light yet satisfying

# THE BACK ROOM STORY

Thanks for visiting **The Back Room Steakhouse**. I founded this restaurant in 2012 from very humble beginnings with a dream, my 401K savings, and a vision to bring fine dining in an unpretentious environment to Northwest Orange County. We feature quality aged steaks, fresh seafood, craft cocktails and a great wine list but most importantly friendly personalized service. You usually will find me visiting tables, serving food, and interacting with my regulars. If for some reason you are not completely satisfied with your experience, please ask for me.

Cheers!

Ed Conlan,

Owner and Operator

## Join us Sunday Nights for our Amazing Roast Prime Rib of Beef

### **Roasted Prime Rib of Beef**

Slow roasted for maximum tenderness and flavor, served with aujus & creamy horseradish sauces

**16oz King Cut** 32

**12oz Queen Cut** 29