

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

50 oz Tomahawk Ribeye Steak 79

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

16 oz 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

14 oz 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

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

28 oz Porterhouse 48

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

8 oz 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 goats 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

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

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 berry 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