

Welcome to



We are proud to bring a distinctive dining experience to the East Valley where you can enjoy the finest quality of freshly prepared dishes. From our warm and intimate atmosphere, excellent service, hand cut steaks, to our large selection of fine wines; EJ's offers a little bit of what every individual looks for in a dining establishment and just a little more. All of the steaks EJ's serves are USDA, Midwestern corn-fed beef, fresh and never frozen, wet aged at least 28 days to perfection. Our steaks are cut daily in our very own meat shop and prepared by our chefs to your liking.

We hope that your experience with EJ's is a memorable one and we look forward to serving you again

Thank you,

The EJ's Team

5609 E McKellips Rd Suite 101 Mesa AZ 85207
Reservations 480-985-2925 Meat Shop 480-985-9888
ejssteakhouse.com ejssteakhouse@hotmail.com
Dinner 4 to 10 pm Mon – Sat. Sunday Brunch 11am to 3pm
Lunch 11am to 2 pm Mon – Sat, Served in the lounge

Appetizers

Fried Calamari

Delicate morsels fried with chopped cherry peppers, served with a lemon caper aioli and marinara **10**

Lobster Corn Fritters

Lobster meat with corn, sweet red pepper & Italian parsley served with a double mustard sauce **10**

**Tuna Poke*

Diced ahi tuna with mango, spicy Thai chili, scallions, ginger, garlic and sesame seeds garnished with plantain chips **13**

Jumbo Shrimp Cocktail

5 chilled jumbo shrimp with EJ's house made cocktail sauce **13**

EJ's Sautéed Shrimp

Sundried tomatoes, onions, portabella mushrooms & jumbo shrimp in garlic butter **14**

**Oysters on the Half Shell*

6 Virginica Oysters over crushed ice with EJ's house made cocktail sauce **17**

Hummus Plate

Ground chickpeas with tahini paste, garlic, lemon juice and olive oil
Served with pita bread and crudite **8**

Chicken Satay

Marinated chicken in oriental ginger sauce grilled & served with peanut dipping sauce **11**

Charcuterie Plate

French style pork pate with croutons, cornichons and whole grain mustard **11**

Escargots Burgundy

8 large snails sautéed in butter and garlic served in a crispy phyllo shell on wilted spinach w/ bordelaise sauce **11**

**Grilled Steak Skewers*

Marinated with fresh herbs, garlic & olive oil, served with herb garlic aioli **12**

Maryland Crab Cakes

Two 3oz crab cakes on a bed of cabbage slaw with a pesto beurre blanc **14**

Soup & Salads

EJ's Chili or Soup du Jour

Cup 3.50 *Bowl* 7.00

EJ's House Salad

A mixture of romaine & iceberg with carrots, tomatoes, cucumber & cheddar cheese **7**

Southwestern Cobb Salad

Roasted corn, black beans, tomatoes, avocado & cojita cheese with a honey chipotle dressing **11**

Heirloom Tomato & Fresh Mozzarella

Mozzarella & heirloom tomato slices topped with fresh basil, cracked black pepper, olive oil and balsamic vinegar **12**

Caesar Salad

Fresh cut romaine with grated parmesan, toasted croutons with a classic creamy Caesar dressing **8**

Spinach Salad

Fresh spinach leaf with bacon, shiitake mushrooms & diced white onion sautéed with a mustard soy dressing. Served Hot **11**

House Dressings

Ranch, Blue Cheese, Honey Mustard, Balsamic, Fat Free Raspberry Vinaigrette, Creamy Garlic, 1000 Island, Oil & Vinegar.

Add Grilled Chicken 4
Add Grilled Shrimp 6
***Add Marinated Steak 6**

Parties of 8 or more will be charged 18 % Gratuity
Pricing subject to change without notification

Entrees w/ 1 side

**Chopped Sirloin*

U.S.D.A. choice hand chopped daily in our butcher shop
10oz 16

**Top Sirloin*

U.S.D.A. choice cut, lightly marbled for a traditional steak flavor
12oz 22

**New York Strip*

This lean U.S.D.A. choice steak has a robust taste with lots of flavor
10oz 22 16oz 30

**Beef Tenderloin*

A perfect cut of U.S.D.A. choice tender filet
Bacon Wrapped 8oz 30 12oz 38

**Ribeye*

This U.S.D.A. choice cowboy cut is well marbled & aged to perfection
Bone-In 16oz 30 22oz 36
Boneless 14oz 32

**Prime Rib*

SERVED THURSDAY THRU SATURDAY
 U.S.D.A. rib roast, lightly seasoned, slow roasted and sliced to order. Mesa's Finest!!
Queen 12oz 28 King 18oz 36

Grilled Chicken Pomodoro

Julienne chicken breast served over penne pasta with a tomato garlic cream sauce, topped with fresh tomato and Italian parsley
18

**Caribbean Chicken*

Half chicken marinated w/ Cruzan blackstrap rum, brown sugar and our special Island spice blend
22

Beef Stroganoff

Braised beef tenderloin tips in a rich mushroom sauce over wide egg noodles topped w/ smoked paprika cream
24

**Veal / Chicken Marsala*

Pan fried veal or chicken cutlets finished with mushroom Marsala sauce over angelhair pasta
24

**Roasted Lamb Loin*

Bone in lamb loin, roasted and sliced served with minted tarragon sauce
38

Roquefort & Caramelized Onions add 3
Oscar Style add 9
Grilled Shrimp add 8
½ lb. King Crab Legs add 13

All steaks include choice of sauce: Peppercorn, Bordelaise, Marsala, Cognac Cream, Bearnaise or Creamy Horseradish

Entrees A La Carte

**Prime Bone-In Filet*

EJ's specialty & East Valley first! The tenderest of all cuts fresh from our butcher shop
12oz 42 16oz 48

**Prime Bone-In Ribeye*

U.S.D.A. Prime grade steak at its best! well marbled, tender and juicy
22oz 44

**Prime Porterhouse*

This steak saves you from making a tough choice between a new york and filet. A wet aged hand trimmed steak lovers dream!
22oz 48

**Prime New York au Poivre*

NY strip coated with a 5 peppercorn blend, pan seared and sliced, accompanied by duchesse potato and peppercorn sauce
44

TEMPERATURES

Black & Blue

Rare

Medium Rare

Medium*

Med Well*

Well*

DESCRIPTIONS

Cold in the center

Very Red, Cool in the center

Warm, red center

Pink in the center

Slight pink to brown center

Broiled throughout, no pink

***Allow an additional 5-15 minutes for Medium to Well Done steaks. We butterfly ALL Mid Well & Well Done steaks unless otherwise specified.**

NOT RESPONSIBLE FOR STEAKS ORDERED MEDIUM WELL & WELL

*Consuming raw or uncooked meats, egg or seafood may increase your risk of food-borne illness especially if you have certain medical conditions

Seafood Entrees w/ 1 side

**Shrimp Fettuccine*

5 sautéed shrimp tossed with artichokes, sundried tomato and pesto Alfredo sauce topped w/ pinenuts & tomato

22

**Sesame Crusted Ahi Tuna*

Sashimi grade tuna filet with grilled baby bok choy and ginger soy BBQ sauce

30

**Alaskan King Crab Legs*

Pre-cut Alaskan king crab legs served with drawn butter

1 ¼ lb 44

**Grilled or Seared Atlantic Salmon*

Atlantic salmon grilled or seared to your liking with a cool cucumber dill sauce

23

**Seared Diver Sea Scallops*

Seared sea scallops with mango chutney red pepper & mango coulis

32

**EJ's Seafood Cioppino*

Shrimp, littleneck clams, mussels, and fresh fish in a light chipotle broth w/ tomato, onion, peppers and garlic

34

Sides

8

EJ's Cream Style Corn

Grilled Jumbo Asparagus

Steamed Jumbo Asparagus w/ hollandaise

Steamed Broccoli w/ cheese

Sautéed Baby Carrots & Snow Peas

Sautéed Wild Mushrooms & Onions

Sautéed Spinach with Garlic & Shallots

Brussel Sprouts, Pancetta & Crème Fraiche

Thai White Rice

EJ's Steakhouse Potato Wedges

Angelhair Alfredo

Roasted Garlic Mashed Potatoes

Baked Potato w/ Butter & Sour Cream

Loaded Baked Potato add 2

Potatoes Gratin au Gruyere

Dessert

9

EJ's New York Style Cheesecake

Luscious cream cheese delight with assorted fillings or fresh fruit

Bananas Foster

Banana sautéed in butter, brown sugar, cinnamon and nutmeg flambéed with Cruzan banana rum served over roast banana gelato

Flourless Chocolate Cake

Bittersweet & semisweet chocolate in a dense fudgy cake with mint anglaise w/ a fresh berry sauce

Golden Crème Brulee

French style baked custard with golden caramelized sugar

Gelato 6

Ask your server for flavors

*Executive Chef
Roger Van Sant*