

MYRON'S STEAK HOUSE

10003 NW Military HYW Suite 2101, San Antonio, TX, 78231
(210) 493-3031

~~Bar opens at 4:00, dinner begins every evening at 5:00 p.m.~~

APPETIZERS

Shrimp Myron	\$ 13.95	Escargot	\$ 12.95
Shrimp Cocktail	\$ 12.95	Wasabi Seared Tuna	\$ 16.95
Shrimp Remoulade	\$ 12.95	Seafood Stuffed Mushrooms	\$ 12.95
Stuffed Quail	\$ 15.95	Scallops	\$ 15.95

SOUPS

Soup du Jour	market price	French Onion Soup	\$ 7.95
--------------	--------------	-------------------	---------

SALADS

Chopped Salad	\$ 8.95	Caesar Salad	\$ 8.95
Sliced Tomato & Onion	\$ 8.95	Myron's Salad	\$ 9.95

DRESSINGS

Blue Cheese, Ranch, Thousand Island, Vinaigrette, Balsamic
Vinaigrette & Creamy Gorgonzola
~~...top your salad with shoestrings \$1.95~~

VEGETABLES

Fresh Spinach Green Beans Creamed Spinach Spinach Au Gratin Fresh Broccoli

Broccoli Au Gratin Sautéed Mushrooms Jalapeño Mac & Cheese
Stuffed Tomatoes

broiled beef steak tomato stuffed with Gorgonzola cheese & chives

above vegetable dishes \$ 8.95

Fresh Asparagus \$10.95

Sautéed Mushrooms \$11.95

POTATOES

Mashed ~ with roasted garlic

Baked ~ Baked

Steak fries ~ four quarters

Shoestring ~ thin & crispy

Myronnaise ~ with sautéed onions

Au Gratin ~cheesy & creamy

each potato dish \$ 7.95

MYRON'S STEAK HOUSE proudly serves Midwestern corn fed USDA Prime Beef which is the top 2% of the nation's total beef production. Each short loin is hand picked and wet aged, a process that naturally tenderizes the beef and enhances its characteristic flavor. From the feedlot to a state of the art oven, our steaks represent beef the way it should be. Welcome to MYRON'S, enjoy!

RARE
cool, red center

MEDIUM RARE
warm, red center

MEDIUM
warm, pink center

MEDIUM WELL
warm, slightly pink center

WELL (Not Recommended)
no pink, cooked throughout

ENTREES

All entrees are accompanied with a wedge of iceberg lettuce and your choice of dressing.

Large Filet	\$ 46.95	Filet	\$ 38.95
-------------	----------	-------	----------

Ribeye	\$ 46.95	Bone-in Ribeye	\$ 49.95
--------	----------	----------------	----------

Kansas City Strip	\$ 45.95	T-Bone	\$ 52.95
-------------------	----------	--------	----------

Bone-in Filet \$46.95

Fresh Scallops \$32.95

Filet & Shrimp \$ 38.95
2 filet medallions accompanied w/4 jumbo shrimp

Rack of Lamb \$ 42.95
served with mint jelly

Ahi-Tuna Medallions \$ 34.95
blackened tuna capped with lump crabmeat
& cilantro & avocado vinaigrette

The Bird \$ 26.95
herb-marinated, oven roasted double breast
served on a bed of creamed spinach

Salmon Filet \$ 29.95
North Atlantic Salmon broiled with lemon butter
& capers

Australian Lobster Tail
served with drawn butter & lemon
Single Tail Market Price
Double Tail Market Price

Live Maine Lobster Market Price
weights of 3.25 to 5 lbs when available

Surf & Turf at menu price
select any steak & add an Australian lobster tail
or whole fresh Maine lobster

Alaskan King Crab legs Market Price
served with drawn butter & lemon

Double-Cut Pork Chops \$ 34.95
juicy "Old-style" pork chops

Catch of the Day Market Price

Mixed Grill \$ 39.95
medallion of filet, stuffed Quail, 3 shrimp and a stuffed tomato

Chateaubriand for Two
with sauces béarnaise & hollandaise \$ 92.95

DESSERTS

Fresh seasonal berries in Crème Anglaise Double-Chocolate Brownie Crème Brulee

Chocolate Cake Cheese Cake Pecan Pie Bread Pudding with Maker's Mark sauce
Uncle Charlie's Gourmet Ice Cream

each dessert \$ 8.95

Cappuccino or Espresso \$ 4.95

After Dinner Coffees \$ 8.95