

Welcome

The Bloomfield Steak House family invites you to experience the finest in homemade Italian American cuisine and family style service. We assure you the freshest and finest ingredients available in preparing all of our dishes. Please accept our sincere appreciation for allowing our family to serve you.



First Things First

Empanadas

Flaky pastries filled with beef, cheese and spices, served with our chipotle mayo dipping sauce

9

Buffalo Wings

True Buffalo style, served with bleu cheese

12

Honey Garlic Wings

Lightly breaded wings drizzled with honey, topped with garlic

12

Buffalo Chicken Dip

Boneless white meat chicken, bleu cheese, cream cheese and cheddar cheese with Buffalo sauce, baked and served with homemade tortilla chips

12

Ceviche

Homemade with shrimp, sea bass, red bell pepper, red onion, cilantro & citrus, served with tortilla chips

15

Blue Point Oysters

Your choice of raw or grilled in shell topped with garlic, butter & parmesan, served with toast points on the side

15

Clams on a Half Shell

One dozen served chilled with a lemon wedge and our own cocktail sauce

15

Clams Casino

Fresh baked clams topped with red bell peppers, onions, butter and bacon

15

Little Neck Clams

One dozen served in a garlic butter, fresh basil and beer broth

15

Spanish Shrimp

Baby shrimp sautéed with garlic, Frank's Red Hot, butter and spices

15

Angry Shrimp

Jumbo shrimp tossed in a spicy blend of seasoning, and served with a roasted garlic and red pepper flake aioli

15

Sweet Thai Chili Shrimp

Baby shrimp tossed in flour, lightly fried & finished in a sweet Thai chili sauce, garnished with fresh scallion

15

Crab Cake

Jumbo lump crabmeat, broiled and served over a bed of roasted sweet corn with a cajun mayo dipping sauce

15

Fried Calamari

Crispy and tender, served with a parmesan garnish and choice of sweet, medium or hot marinara sauce

15

Shrimp Cocktail

Four colossal shrimp served chilled with our own cocktail sauce

16

Crab and Avocado Stack

Ripe mashed avocado topped with chilled jumbo lump crabmeat in a light mayo and fresh herb aioli, served with tortilla chips

16

Steak Cristini

Grilled filet mignon over toast points, finished with balsamic reduction and a side of horseradish sour cream sauce

16

Crispy Brussels Sprouts

Flash fried to the perfect texture and tossed in hoisin sauce, garnished with salt, pepper and scallions. Great as a side to share with entrees too

10

Homemade Soups

Lobster Bisque

10

Three Cheese French Onion

8

Land

Flame grilled USDA choice and prime cut meats, wet aged for 14 days, served with a garden salad and choice of garlic mashed potato, baked potato, yellow rice, French fries or broccoli

Prime Rib of Beef (20 oz)

Slow roasted and cooked to tender perfection with a fat cap providing it with juices and flavor. We recommend medium rare
35

Rib-Eye (18 oz)

Known for its ribbon of fat that runs through it, this flavorful and juicy steak is for those medium and medium well lovers, however can be enjoyed at any temperature
35

NY Strip (16 oz)

Highest quality prime grade beef perfectly marbled with a touch of fat for flavor. Recommended temperature of rare or medium rare
40

Filet Mignon (10 oz)

Most delicate and tender cut of meat taken from the smaller end of the tenderloin, it is full of flavor and has a light marbling of fat. We recommend ordering this steak medium rare. We do not recommend medium well to well done temperatures
40

Porterhouse (20 oz)

Classic bone in steak combining both filet mignon and NY Strip. Finished in our garlic herb butter compound. We recommend medium rare for maximum enjoyment
48

Pan Seared Filet Mignon (10 oz)

Our tender filet pan-seared then topped with savory blue cheese crumbles and finished with a sweet and jammy port wine reduction sauce. This steak hits all the flavor profiles making it a delicious choice. Best prepared at a rare or medium rare temperature
46

Steak Frites

Pan seared hanger steak, once known as the “butcher’s cut,” coveted for its deep red color and meaty texture. Served sliced with French fries, topped with bleu cheese butter
32

Grilled New Zealand Lamb Chops

Full rack of lightly seasoned French cut lamb chops. Not recommended well done
42

Prime Pork Rib Chop (14 oz)

Cut from the rib portion of the tenderloin, flavorful & tender. French cut bone & an infusion of fat add to the juiciness. Medium temperature is recommended
28

BBQ Baby Back Ribs

Full rack of our slow cooked pork ribs, finished in a sweet and tangy bbq sauce, served with homemade cole slaw
30

Baby Back Rib Combo

Half rack of ribs and fried jumbo shrimp, served with our own tartar sauce
30

Burger

Our 8 oz Black Angus burger served on a brioche bun with cheese and toppings of your choice; lettuce, beefsteak tomato, red onion, bacon, sautéed mushrooms, sautéed onions. Served with French fries, homemade cole slaw and a pickle
14

add House Salad 5

add Caesar Salad 7

Meatloaf

Our locally famous homemade all beef meatloaf served over garlic mashed potatoes with its own natural brown gravy and crispy hoisin Brussels sprouts
26

Chicken

Served with a garden salad and choice of garlic mashed potato, baked potato, yellow rice, French fries or broccoli
24

Marsala: Sautéed in a buttered wine mushroom sauce

Francaise: Lightly egg battered, sautéed in a white wine lemon butter sauce

Pasta

Served with a garden salad

Penne Ala Vodka

Light pink cream sauce with prosciutto and shallots
20

add Chicken 5

add NY Strip Steak 8

add Jumbo Shrimp 8

Fettuccini Alfredo
Creamy Parmesan cheese and butter sauce
20

add Chicken 5

add NY Strip Steak 8

add Jumbo Shrimp 8

Lobster Ravioli

Creamy lobster sherry sauce with a garnish of fresh chopped spinach
26

Accompaniments

Steakhouse Shrimp
Jumbo shrimp served sautéed in garlic butter sauce or fried
18

Broiled Lobster Tail (8 oz)
Cold water tail served with drawn butter and lemon wedge
MP

Button Mushrooms and Onions
Sautéed with butter and au jus
8

Sauces
Port and blue, bourbon cream, bernaïse or garlic butter compound
6

Sea

Served with a garden salad and choice of garlic mashed potato, baked potato, yellow rice, French fries or broccoli

Angry Fish Tacos

3 flour tortillas filled with pan fried spicy flounder, red onion, shredded lettuce and a red pepper flake aioli, served with black beans and rice, garnished with sliced avocado
26

Stuffed Flounder

Broiled herb and breadcrumb crusted filet of flounder with homemade crabmeat stuffing, finished with lemon, butter and fresh parsley
28

Crab Cakes

More jumbo lump crabmeat than cake, two broiled crab cakes over microgreens, served with our own Cajun mayo dipping sauce
30

Wild Salmon

Wild caught Norwegian salmon broiled, blackened, grilled or poached, served with clarified dill butter and lemon on side
32

Shrimp Scampi

Jumbo shrimp sautéed in garlic, white wine and butter, served over linguini or rice
28

Fried Shrimp

Jumbo shrimp house breaded and fried, served with homemade tartar and cocktail sauces & lemon wedge
28

Twin Lobster Tails

Two 8 oz. cold water tails from Maine, broiled and served with drawn butter and lemon
MP

Sides For Two

Mac-n-Cheese

Creamy white cheddar cheese sauce, spiral pasta and a finish of shredded monterey jack, mozzarella and provolone cheeses
10

Crispy Onions
6

Sautéed or Steamed Broccoli Florets
8

Sautéed or Steamed Fresh Spinach
8

Creamed Spinach
8

Grilled or Baked Asparagus
10

Crispy Hoisin Brussels Sprouts
10

Sweet Potato Fries
4
as a substitute 2

Loaded Baked Potato
6

With bacon and cheddar cheese as a substitute 4

Sweet Potato Mashed
5
as a substitute 2