

Ulysses'

Prime Steakhouse

Appetizers

Avgolemono Soup 7
Traditional Greek chicken soup blended with egg and lemon, with orzo.

Lobster Bisque 11
West Australian lobster tails in a savory soup with Amontillado sherry finished with heavy cream.

Seared Duck Liver 19
Sautéed with sauterne braised figs. Drizzled with a mandarin black pepper gastrique. Served on a date infused challah toast.

Jumbo Sea Scallops 15
Wrapped in Parma prosciutto drizzled with a port wine reduction. Micro greens tossed in olive oil & balsamic vinegar topped with mango.

Filet Carpaccio 14
Thin USDA Prime filet mignon served with Greek marinated olives, mixed greens tossed in a horseradish vinaigrette, and pecorino Romano. Finished with a lemon basil oil.

Jumbo Shrimp Cocktail 12
5 jumbo white shrimp with house made fire roasted tomato cocktail sauce.

Kobe A5 Ribeye Steak 75
7 ounces of pure Japanese Wagyu steak. A5 is Japan's highest marble score, corresponding to 11-12, the top of the U.S. scale. With the intensity of the marbling, Chef Erol recommends preparing Kobe medium.

Salads

Ulysses' Signature Salad 7
Mesclun greens tossed with roasted Vidalia onions, cherry tomatoes, red peppers and a green olive oregano vinaigrette.

Baby Arugula Salad 9
Tossed with pears poached in zinfandel and a roasted tomato sage vinaigrette, topped with Maytag blue cheese and toasted pine nuts.

Roasted Garlic Caesar 9
Whole romaine leaves with pecorino Romano and Moroccan anchovies.

Spinach & Basil Salad 12
Baby spinach and aromatic Greek basil tossed with a warm balsamic fig vinaigrette, shaved parmesan and wrapped Parma prosciutto.



Vegetables

A la carte, add \$3 if not ordered with a main course selection.

Patates Psites 5
Greek roasted potatoes with olive oil, lemon juice and oregano.

Celery Root Mashed Potatoes. 5

Caramelized Cipollini Onions 7
In a roasted garlic goat cheese béchamel.

Asparagus & Hollandaise 7

Crimini Mushrooms 6
Tossed with rosemary and olive oil. With or without Maytag blue cheese.

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Ulysses' Prime Steakhouse
234 Brevard Avenue
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Main Courses

Strip Steak	42
14 ounces of USDA Prime center cut strip loin.	
Porterhouse	54
24 ounces of USDA Prime porterhouse steak, combining the rich flavor of a strip with the tenderness of a filet.	
Boneless Ribeye Steak	38
18 ounces of this USDA Prime cut.	
Bone - In Ribeye Steak	52
26 ounce generous bone-in version of this USDA Prime cut.	
Boneless Buffalo Ribeye Steak	48
14 ounce all natural Bison from the U.S.A.	
Airline Chicken Breast	24
10 ounce free range chicken cooked in roasted cherry tomatoes, cipollini onions, crimini mushrooms, white wine and goat cheese, with Parma prosciutto.	
Filet Mignon	38
10 ounces of USDA Prime filet mignon, the most tender cut of beef, ours only from the center.	
Stuffed Filet Mignon	42
10 ounces of USDA Prime filet mignon, the most tender cut of beef. Stuffed with roasted plum tomatoes, spinach, kalamata olives, and feta.	
Chateaubriand for Two	76
22 ounces of USDA Prime filet mignon, the most tender cut of beef, ours only from the center. The large cut broiled with the grain horizontally for a better crust is carved by our chef.	
Filet Tips Diane	34
USDA Prime filet mignon tips braised in a classic Diane sauce with brandy, shallots, garlic, mushrooms, fresh thyme, and a touch of cream. Served over black and white orzo.	
Florida Rock Lobster Tail	58
16 ounce local lobster tail. Sweet and creamy white meat with extraordinary tenderness. Served with roasted garlic Parmesan risotto.	
Split Florida Rock Lobster Tail	36
8 ounce cold water lobster half tail. A half portion of our large Florida lobster. Served with roasted garlic Parmesan risotto. For those with a smaller appetite, or add one to a steak for a perfect combination.	
Fresh Fish Creation	36
Local and international inspired dishes. Always fresh and interesting.	

Main Courses Continued

Mediterranean Vegetarian Creation	24
Eggplant with roasted tomato, olive oil, thyme & oregano. Pitas made in house from chick peas and sage. Terrine of grilled vegetables with red wine vinegar. Parmesan risotto.	
Sirloin Steak	35
14 ounces of USDA Prime sirloin, a cut known for its rich flavor.	
Wagyu Eye of Ribeye Steak	68
16 ounce local lobster tail. Sweet and creamy white meat with extraordinary tenderness. Served with roasted garlic Parmesan risotto.	
Wagyu Strip Steak	75
14 ounce all natural cattle are source verified and grown in the U.S.A. Raised in the traditional Japanese method for Kobe, with a marble score of 8. Chef Erol recommends preparing Wagyu to medium rare or greater.	
Kobe A5 Ribeye Steak	75
7 ounces of pure Japanese Wagyu steak. A5 is Japan's highest marble score, corresponding to 11-12, the top of the U.S. scale. With the intensity of the marbling, Chef Erol recommends preparing Kobe medium.	
Kobe A5 Ribeye Steak	150
14 ounces of pure Japanese Wagyu steak. A5 is Japan's highest marble score, corresponding to 11-12, the top of the U.S. scale. With the intensity of the marbling, Chef Erol recommends preparing Kobe medium.	



Sauces

Rosemary Cabernet Demiglace de Veau	
Earthy wine and fresh rosemary in veal glaze.	
Chocolate Demiglace de Veau	
A Savory infusion of dark chocolate in veal glaze.	
Pink & Green Peppercorn	
Bourbon laced through veal glaze with a touch of cream.	
Maltaise Orange Hollandaise	
Orange hollandaise flavored with 150th Anniversary Grand Marnier.	