

# Ulysses'

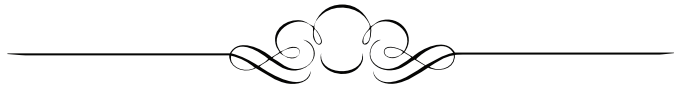
## Prime Steakhouse

### 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.
- Beluga Caviar** 175  
A one-ounce jar of this exquisitely delicate caviar with traditional garnitures and buttered toast points.

### 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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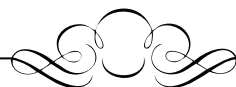
**Ulysses' Prime Steakhouse**  
**234 Brevard Avenue**  
**Cocoa, Florida 32922**

## Main Courses

<b>Strip Steak</b>	42
14 ounces of USDA Prime center cut strip loin.	
<b>Porterhouse</b>	54
24 ounces of USDA Prime porterhouse steak, combining the rich flavor of a strip with the tenderness of a filet.	
<b>Boneless Ribeye Steak</b>	38
18 ounces of this USDA Prime cut.	
<b>Bone - In Ribeye Steak</b>	52
26 ounce generous bone-in version of this USDA Prime cut.	
<b>Boneless Buffalo Ribeye Steak</b>	48
14 ounce all natural Bison from the U.S.A.	
<b>Airline Chicken Breast</b>	24
10 ounce free range chicken cooked in roasted cherry tomatoes, cipollini onions, crimini mushrooms, white wine and goat cheese, with Parma prosciutto.	
<b>Filet Mignon</b>	38
10 ounces of USDA Prime filet mignon, the most tender cut of beef, ours only from the center.	
<b>Stuffed Filet Mignon</b>	39
10 ounces of USDA Prime filet mignon, the most tender cut of beef. Stuffed with roasted plum tomatoes, spinach, kalamata olives, and feta.	
<b>Chateaubriand for Two</b>	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.	
<b>Filet Tips Diane</b>	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.	
<b>West Australian Lobster Tail</b>	58
16 ounce cold water lobster tail. Sweet and creamy white meat with extraordinary tenderness. Served with roasted garlic Parmesan risotto.	
<b>Split Australian Lobster Tail</b>	36
8 ounce cold water lobster half tail. A half portion of our large West Australian lobster. Served with roasted garlic Parmesan risotto.	

## Sauces

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



## Desserts

<b>Orange Cardamom Panna Cotta</b>	8
Finished with a rhubarb, candied ginger, clove, red peppercorn, red zinfandel & pear coulis.	
<b>White Chocolate Bars</b>	8
Ivory chocolate bars with dried pears, dried cranberries and hazelnuts.	
<b>Chocolate Oatmeal Raisin Cake</b>	8
Very dark flourless chocolate cake with a chocolate oatmeal raisin ganache topped with a white chocolate glaze.	
<b>Chocolate Banana Bourbon Cake</b>	9
Layered with sweet chocolate peanut butter and finished with a quintessential chocolate ganache.	
<b>Bread Pudding</b>	7
Challah bread pudding with figs, dates, raisins and apricots and a spiced rum caramel. Apricot confetti and tuille cookie.	
<b>Lemon Pistachio Pecan Baklava</b>	8
Tangerine glaze.	