
SZMANIA'S

STEAKHOUSE & BAR



Welcome to SZMANIA'S Restaurant in our 21st year of preparing and serving delicious Steaks, Pacific Northwest and German fare to fans throughout Seattle.

Thank you for dining with us!

CHEF LUDGER & JULIE SZMANIA

SNACKS

FRESH BAKED PRETZEL

With stone-ground mustard 4

With aged cheddar cheese dip, add 3

SEA-SALTED POPCORN

Sprinkled with Asiago 2

ONION RINGS

Smoked paprika garlic aioli 7

APPETIZERS

SOUP OF THE DAY 5/7

GRILLED ASPARAGUS

With fire roasted chili vinaigrette 9

LAMB SKEWERS

Yogurt, lime, olive and parsley pesto 11

FRIED PARMIGIANO-REGGIANO

Spring herbs and pickled red onions 10

BEEF TARTARE*

Capers, lemon and mustard with crisp baguette 11

ALSATIAN CHEESE TART

With Munster cheese, smoked bacon and caramelized onions 9.5

TERIYAKI BITES

Beef skewers with ginger-honey-soy marinade 12

DUNGENESS CRAB CAKES

With roasted pepper chutney 11/19

GRILLED PRAWNS

Pinot Gris-garlic-tomato sauce over polenta 10

HOUSE SMOKED SALMON

On a warm potato pancake with dill cream 11

SZMANIA'S STEAKHOUSE & BAR
3321 WEST McGRAW ST, SEATTLE, WA 98199-3209
(206) 284-7305
SZMANIAS.com

STARTER SALADS

LUDGER'S CAESAR SALAD* 7

HEART OF ROMAINE

Warm Roquefort and pancetta vinaigrette 8

RUBY BEET SALAD

Marinated with sweet onions, on tender field greens,
feta cheese 8

BUTTER LETTUCE SALAD

Citrus vinaigrette and bacon-wrapped roasted dates 8

SIDES

HAND-CUT FRENCH FRIES 5

SWEET POTATO FRIES 5

BACON MASHED POTATOES 4

BAKED POTATO WITH SOUR CREAM 4

"The Works" — Bacon, cheddar cheese and green onions, add 2

POTATO PANCAKES 5

CHEDDAR POTATOES AU GRATIN 4

GERMAN CHEESE SPÄTZLE 6

SAUTÉED MUSHROOMS IN WHITE WINE 6

GRILLED ASPARAGUS 7

SANDWICHES

GRASS FED ALL NATURAL BEEF BURGER*

1/2 pound on a toasted bun with mayonnaise, lettuce,
tomato and pickles 12

Gorgonzola or bacon, add 2 each

Caramelized onions, add 1

SIRLOIN STEAK SANDWICH*

6oz. grilled to order, served on a toasted bun,
caramelized onions, side of homemade BBQ sauce 14

SIGNATURE DISHES

JÄGER SCHNITZEL

Breaded pork cutlet, mushroom sauce and
cheese spätzle 18/24

GRILLED FALLOW DEER

Sautéed kale, porcini mushroom sauce,
sweet potatoes 28

STUFFED QUAIL

Roasted with spinach and pine nut stuffing on
polenta, grape demi-glace 19/24

BRATWURST PLATTER

Sauerkraut and cheese spätzle or sautéed potatoes 15

HOT OFF THE GRILL

All entrées "Hot off the Grill" come with a fresh green salad and your choice of blue cheese dressing or balsamic vinaigrette, choice of potato side, seasonal vegetables and warm bread.

Substitute a Caesar Salad 3

Create your own Surf & Turf by adding Gulf Prawns to any steak 10

CENTER CUT NEW YORK

A Steakhouse favorite 9oz, 28 16oz, 38

PRIME TOP SIRLOIN

9oz, 25 12oz, 29

RIBEYE

Well marbled, served with fresh horseradish 16oz, 35

FILET MIGNON

A true tenderloin, loaded with flavor 8oz, 33 12oz, 42

BEEF TENDERLOIN SKEWERS

Kebab of filet and New York with roasted garlic, touch of lemon, rosemary and peppercorns 6oz, 18 12oz, 27

GRILLED PORK CHOP

Roasted apricot chutney 23

GULF PRAWNS

Cracked pepper garlic Chardonnay butter 26

STUFFED CHICKEN BREAST

Wrapped in bacon with goat cheese and spinach 22

GRILLED MAHI MAHI

Lemon caper beurre blanc 26

Choice of potatoes with entrées above:

Bacon Mashed

Cheddar au Gratin

Baked

French Fries

Potato Pancakes

Sweet Potato Fries

STEAK SAUCES

BRANDY AU POIVRE 3

RED WINE BORDELAISE 3

GORGONZOLA CREAM 3

JÄGER MUSHROOM 3

SZMANIA'S proudly serves Nebraska corn-fed beef, aged for 28 days, individually selected for quality, then hand-cut by our Chefs.

STEAK TEMPERATURES:

Rare red center, warm

Medium Rare red center

Medium pink, red center

Medium Well pink throughout

Well no pink

LIGHTER FARE

WEATHERVANE SCALLOPS

Over beet ragoût with horseradish crème fraîche 24

SPINACH & GORGONZOLA LINGUINI

In a light cream sauce 13

Add grilled chicken, 6 Add grilled prawns, 8

SIRLOIN STEAK SALAD

6oz. grilled to order on crisp romaine, tomatoes, marinated cucumbers, grilled onions with Gorgonzola and Merlot vinaigrette 17

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DINE AROUND SEATTLE

Sunday – Thursday, Beginning March 1st

Three-course dinner for \$30.

Tax, gratuity and beverages not included.



BANQUETS, CATERING, SPECIAL EVENTS & TAKE OUT

SZMANIA'S private dining room seats up to 30 people with custom menus and exclusive service. Specially decorated for any holiday, we offer choices for almost every budget and provide elegant parties here, at your home, office or outside event facilities.

Special catering menus are available upon request including buffets, heavy hors d'oeuvres and casual dining.

There is a \$2 charge for split plates for entrées.

Parties of 7 or larger are subject to one check and an 18% gratuity.

Some requests or substitutions may require an additional charge.

** The Washington Board of Health advises that consuming raw or undercooked meats or shellfish may increase your risk of food-borne illness.*
