

ECCELL STEAKHOUSE FEATURES

Now Serving Complimentary Sangria in the Dining Room!

1/2 Price Menu in the Lounge

All day Sunday through Thursday, Friday and Saturday until 7pm!

\$4 house wine, \$3 bar drinks, and 1/2 price appetizers

Eccell Steakhouse is open for lunch!

Every weekday from 11am until 2pm!

TRY OUR “NEWLY FAMOUS” BRUNCH BUFFET!

Visit eccellsteakhouse.com for information on live music, specials, and events

Executive Chef/Managing Partner- Andreas Dallis

Executive Chef- Kevin Blanton

APPETIZERS AND SOUPS

Housemade Garlic Bread

smoked provolone, roasted garlic butter, marinara

7

Fried Asparagus

whole grain mustard buerre blanc

7 with mini lump crab cake 14

Lobster and Shrimp Queso

Mediterranean marinated tomatoes, chargrilled pita chips

15

Eccell Caprese

marinated tomato, shaved red onion, balsamic reduction

DMC fresh mozzarella, fresh basil

8

Gourmet Cheese Fries

smokehouse bacon, smoked provolone, white cheddar,

buttermilk dressing, chives

7

Iron Skillet Catfish Tacos

homemade guacamole, tomato salsa

9

Fried Calamari

roasted tomato marinara/lemon-oregano dipping sauce

11

Panko Crusted Jumbo Lump Crab Cake

whole grain mustard buerre blanc

15

Tito's Vodka Tomato Herb Soup

Tito's vodka, fresh tomato, fresh herbs, crouton garnish

7

Sweet Corn and Crab Chowder

chives, smokehouse bacon, mini lump crab cake

8

Parmesan Spinach/Artichoke Dip

fresh artichokes, garlic toast points

8

Shrimp Tostada Bites

tortilla chips, black bean puree, cabbage slaw, guacamole, chipotle/agave sauce

10

ECCELL
STEAKHOUSE

GREENERY

add beef/chicken souvlaki skewer 6.5, add marinated chicken 3, add grilled shrimp 6

Knife and Fork Caesar

Parmagiano-Reggiano, smokehouse bacon anchovies

7.5

Eccell Greek Salad

Yia-Yia's village vinaigrette, imported feta and everything else

7.5

Suite 400 Salad

loaded salad, hard boiled eggs, pear vinaigrette, Parmagiano-Reggiano

7.5

Steakhouse Wedge

buttermilk dressing, Deep Ellum Blue cheese, smokehouse smoked bacon

7.5

City Hall Chopped Salad

buttermilk dressing, white cheddar, roasted corn, romaine/cabbage, smokehouse bacon

7.5

STEAKHOUSE COMPLIMENTS

Big Sautéed Vegetable Medley

assorted seasonal vegetables

12

Parmesan Creamed Spinach

smokehouse bacon

7.5

Gruyere Au-Gratin Potatoes

7.5

Roasted Three Cheese Asparagus

Smoked gouda, white cheddar, Parmagiano-Reggiano

6

Broccoli and Cheese Casserole

Smoked gouda, white cheddar

7

Russet Steak Fries

5

Roasted Garlic-Whipped Potatoes

homemade daily, cracked pepper

5.5

Smoked Gouda Mac and Cheese

8 *with mini lump crab cake 13*

Red Beans and Rice

Slovacek sausage

6

Baked Sweet Potato

with herb butter, cinnamon/brown sugar streusel

6

WEEKEND BRUNCH

Ask your server about our "newly famous" Brunch Buffet! \$13

Bada Bing Omelet

capicola, pancetta, fresh mozzarella, basil, Parmagiano-Reggiano, tomato/shallot butter. Served with russet potatoes

9

Bananas Foster French Toast

caramelized bananas, cinnamon-vanilla infused thick toast, bourbon/ginger caramel sauce, powdered sugar and strudel

9

Gourmet Buttermilk Griddle Cakes

homemade pancakes, maple syrup, powdered sugar buttermilk 6 strawberry/banana 7

Lobster and Shrimp Omelet

diced lobster and shrimp, marinated tomatoes, smoked gouda, lobster queso, bacon. Served with russet potatoes

12

Eccell Benedict

English muffin, Niman ranch ham, poached eggs, béarnaise 8

w/creamed spinach 10

w/mini lump crab cake 13

w/both 15

"The Cure"

classic hangover burger, 10oz patty, sliced ham, fried egg, white cheddar, lettuce, tomato, onion, mustard, mayo

10

ENTREES

Chicken Fried Sirloin

8oz CAB™ Sirloin, roasted poblano gravy, garlic mashers, "off the cob" corn

16

Broiled 7oz. Salmon Filet

sautéed spinach, pancetta-fig vinaigrette, roasted garlic whipped potatoes, DMC goat cheese

16

Beef or Chicken Souvlaki

two Greek marinated shish kabobs, Greek salad

13

Panko Crusted Lump Crab Cake Stack

whole grain mustard buerre blanc

18

Mediterranean Linguini

Saffron-infused pasta, tomato/shallot butter, roma tomato, toasted pine nuts, spinach, Parmagiano-Reggiano

9

add marinated chicken 12 add grilled shrimp 15

Greek Marinated Chicken Breast

caramelized tomato/shallot butter, sautéed spinach, roasted garlic whipped potatoes, DMC goat cheese

15

Smokehouse Bacon Jumbo Scallops

Georges Bank Jumbo Scallops, caramelized shallot/tomato butter. Also makes a great appetizer.

18

Homemade Chicken Tenders

fresh cole slaw, buttermilk dressing, honey mustard

9

Seared Snapper

new potato and vegetable sautee served with rock shrimp terragon crema

19

Chicken Fried Niman Ranch Pork Chop

mixed herb flour, served with Slovacek sausage red beans and rice, buttered broccoli

18

BURGERS AND SANDWICHES

All of our burgers are hand-formed 10oz patties of 100% Certified Angus Beef

Add russet steak fries to any sandwich or burger for \$2.

Grilled Hamburger

lettuce, tomato, onion, mustard, mayo

8

Grilled White Cheddar Cheeseburger

shredded white cheddar cheese, lettuce, tomato, onion, mustard, mayo

9

Steakhouse Burger

shredded white cheddar cheese, Lea and Perrins mayo, petite onion rings

10

"The Cure"

classic hangover burger, 10oz patty, sliced ham, fried egg, white cheddar, lettuce, tomato, onion, mustard, mayo

10

Deep Ellum Blue Cheese Burger

crumbled blue cheese, lettuce, tomato, onion, homemade buttermilk dressing

10

Triple Decker Club

triple stacked, sourdough, Niman Ranch ham, smoked turkey, sundried tomato mayo and a cup of Tito's vodka tomato herb soup

9

Classic French Dip

smoked provolone, horseradish maple mustard, au jus

10

Rock Shrimp Po-Boy

spicy Texas cole slaw, melted white cheddar, garlic butter toasted hoagie

10

STEAKS AND CHOPS

Eccell Steakhouse proudly serves center cuts of the finest certified and aged Midwestern beef. Only the top 8% of all USDA graded beef qualifies to be served at Eccell Steakhouse. Our steaks are carefully seasoned with kosher salt, black pepper, and our homemade maitre d butter.

“Deep Ellum” any steak	4	
“Sophie” or “Oscar” any steak	10	Add jumbo lump crab cake 10

Filet Mignon	7oz	29
Delmonico Ribeye	12oz	26
Kansas City Strip	16oz	34
Bone in Cowboy Ribeye	22oz	35
Sirloin	8oz	16

Eccell Steakhouse Recommends

Filet Mignon “Sophie” <i>Fried jumbo shrimp, béarnaise, crisp smokehouse bacon</i>	7oz	39
Classic Surf & Turf <i>4oz sirloin, 6oz lobster tail with clarified butter</i>		29

USDA Prime

Ribeye	18oz	39
New York Strip	14oz	39

STEAK ORDERING GUIDE

BLUE
cold, red center

RARE
very red, cool center

MEDIUM RARE
red, warm center

MEDIUM
pink, hot center

MEDIUM WELL
dull, pink center

WELL DONE
broiled throughout

We recommend that medium well and well done filets be butterflied. We are not responsible for steaks ordered well done or “plus” temperature requests.

AFTER DINNER

Hot Apple Cinnamon Bread Pudding
vanilla bean ice cream
8

Molten Godiva Chocolate Cake
soufflé, warm liquid center, 20 minute cook time
7

Almond Crème Brulee
chocolate ganache lower layer, homemade tuille cookies
7

Cappuccino-Brownie Cheesecake
whipped cream, raspberry and passion fruit sauces
7

Strawberry Tart Tower
spin on legendary Café Eccell dessert. Almond crisps fresh strawberries, caramelized bananas and figs.
8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.