

Welcome To Ojeda's Steak House & Bar

Appetizer

Crab Cakes

Drizzled with a poblano remoulade and garnished with avocado
7.99

Beef Roulade

Tenderloin of beef rolled in mushroom duxelle served with blue cheese sauce
7.99

Fried Calamari

Tossed with a gremolata, green olives accompanied with roasted garlic vodka sauce
7.99

O's Stuffed Oysters

Baked jumbo oysters filed with a spinach and artichoke stuffing and drizzled with a truffle oil
8.99

Chicken Strips

Chicken strips, hand battered and fried to golden brown
6.99

House Petite Salad 2.49

Brie Cheese

Pan-fried hand breaded creamy brie cheese topped with honey blue berry sauce
6.99

Artichoke and Spinach Dip

Homemade creamy artichoke and spinach dip, drizzled with truffle oil, served with ciabatta toast points
7.99

Tuna Tartare

Sashimi grade tuna seasoned with sake, scallions, toasted sesame seed and diced apple topped with green tobiko, served with wonton chips
7.99

Blackened Scallops

Dredged in our homemade blackened seasoning with roasted pepper coulis and sweet and sour balsamic reduction
9.99

Shoe String Fried Onions

Thin sliced onion, hand breaded and flash fried to a golden brown accompanied with honey mustard sauce
5.99

Soups of the day

Cup 2.99

Bowl 3.99

Salads

Dressing selections: Apricot-Lavender Vinaigrette, Blue Cheese, Ranch, French, Thousand Island and Italian
Add chicken or steak 3.49 or shrimp or salmon 4.49

Cobb Salad 10.99

Mixed greens topped with grilled chicken, red onion, sweet pepper, bacon, blue cheese, hardboiled egg and your choice of dressing

Classic Caesar 6.99

Fresh romaine lettuce tossed with our homemade dressing, shaved parmesan cheese and croutons

Berry Salad 10.99

Mixed greens with a blend of berries, candied pecans and pistachios gorgonzola cheese and our house dressing

Caprese Salad 8.99

Sliced roma tomato and fresh mozzarella cheese towered and garnished with fresh basil leaves then drizzled with extra virgin olive oil and balsamic reduction

Spinach Salad 10.99

Julienne apple, pear and jicama upon mixed greens topped with craisins, candied pecans, red onion, gorgonzola cheese and house dressing

Chicken Avocado Salad 10.99

Fresh mixed greens topped with sweet peppers, tomato, red onion, avocado, grilled chicken breast and cilantro with your choice of dressing

Entree's

Our entrees are served with a choice of soup or salad and choice of potato

Potato selections: roasted garlic mash potato, roasted potato, steak fries or sweet potato fries

Pork Romano 13.99

Pan fried hand breaded boneless pork chop, topped with marinara sauce, provolone cheese and romano cheese, accompanied with fettuccini tossed in a rich four cheese sauce garnished with fresh basil

Chicken Marsala 13.99

Sautéed breast of chicken with fresh garlic, shallots, mushrooms and marsala veal sauce served with chef's vegetables and choice of potato

Roasted Chicken Lemon 13.99

Marinated half chicken, oven roasted with lemon and fresh herbs, served with fried potato wedges and chef's vegetables

Stuffed Chicken 15.99

Pan seared chicken breast filled with dried apricots, spinach and gorgonzola cheese dressed with a mornay sauce served with mango cilantro jasmine rice and chef's vegetables

Steaks

Porter House 28.99

20oz Herb rubbed and charbroiled to your liking, served with sautéed vegetables and choice of potato
Add Mushrooms 1.99 Grilled shrimp \$4.99

Fillet Mignon 25.99

8oz center cut of Angus beef tenderloin charbroiled accompanied with portabella mushroom and roasted garlic demi-glaze served with sautéed vegetables and choice of potato
Make it Au Poivre for 1.99

Garlic Encrusted Skirt Steak 19.99

12oz of flavorful skirt steak topped with roasted garlic compound butter served with chef's vegetables and choice of potato

New York Strip

12oz - 17.99 14oz - 23.99

Hand cut strip steak seasoned with fresh herbs, char broiled to temperature served with chef's vegetables and choice of potato.
Add Mushrooms for 1.99

Ribeye Steak

12oz - 18.99 16oz - 26.99

Char broiled hand cut ribeye steak cooked to temperature accompanied with chef's vegetables and choice of potato.
Add mushrooms for 1.99

From the Grill

Poppy Seed Crusted Lamb Chops 25.99

Pan seared, Lamb chops coated with poppy seed and panko bread crumbs upon sautéed brussel sprouts, pancetta and fennel, drizzled with a balsamic reduction and choice of potato

Pretzel Crusted Pork Chop 19.99

14oz Charbroiled bone-in pork chop, pretzel coated upon gorgonzola cheese, dressed with an apricot glaze served with sautéed vegetables

Pineapple BBQ Ribs

Half rack 14.99 Full rack 19.99

Slow braised pork ribs, glazed with our home made pineapple BBQ sauce, served with chef's vegetables and choice of potato

Porcini Crusted Pork Tenderloin 19.99

Porcini crusted, dressed with a duxelle sauce

Seafood

Twin Lobster 29.99

Two 5oz cold water lobster tails, butter poached, accompanied with a lemon butter sauce served with chef's vegetables and choice of potato
Add a petite filet mignon for 12.99

Shrimp Scampi 21.99

Sautéed large shrimp with garlic, fresh oregano, white wine, cream and feta cheese over angel hair pasta and sautéed vegetables

Red Snapper 15.99

Pan seared fillet of red snapper served with sautéed fresh garlic, ginger, onion, tomato, green olives, capers, cilantro and orange juice served with chef vegetables and choice of potato

Pecan Crusted Salmon 17.99

Fresh Atlantic salmon coated with pecans and dressed with apricot lemon butter served with chef's vegetables and choice of potato

Blackened Scallops 19.99

Fresh sea scallops dredged in our blackened seasoning served with a vegetable risotto and drizzle with a balsamic reduction

Tilapia Provencale 14.99

Sautéed with garlic, tomatoes, capers and fresh basil served with steamed jasmine rice and chef vegetables

Pastas

Chicken Carbonara 14.99

Sautéed breast of chicken with roasted garlic, mushrooms, sweet peas and fettuccini pasta tossed in a cheese sauce garnished with fresh parmesan cheese

Garden Pasta 12.99

Sautéed fresh vegetables with roasted garlic and fettuccini in a white wine sauce garnished with fresh parmesan cheese

Beef Tenderloin 19.99

Sautéed tips of tenderloin with garlic, mushrooms, sundried tomatoes, pine nuts, spinach, tossed with fettuccini pasta in a burgundy brown sauce

Blackened Chicken Ala Vodka 14.99

Pan seared chicken breast dredged in our blackened seasoning served upon fettuccini pasta tossed in a creamy vodka sauce

Shrimp and Scallop Pasta 21.99

Sautéed Shrimp and scallops with fresh garlic, tomatoes and spinach tossed with fettuccini pasta in a light lobster cream sauce finished with feta cheese

O's Chicken Pasta 15.99

Sautéed breast of chicken with roasted garlic, spinach, tomato, roasted poblano pepper, kalamata olives, tossed with angel hair pasta in a light veolute sauce topped with feta cheese

Sides

Houses fries Steak Fries

Sweet potato Fries 3.49

Mashed potato

Roasted potato 2.49

Sautéed vegetables 2.49

House salad

Cheese 75¢

Apple wood smoked bacon 1.99

Sautéed mushrooms 2.49

Grilled or batter shrimp 1.99

Soz lobster tail 11.99

Steak House & bar

6030 Eleventh Street, Rockford, IL 61109 Phone # (779) 368-0691 Fax # (779) 368-0834 follow us on
[We also offer catering](#)

Soft Drinks

Lemonade

Diet Coke

Coke

Sprite

Ice tea

Raspberry ice tea 1.99

Hot Drinks

Coffee 1.50

Hot tea 1.79

Hot chocolate 1.99

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Welcome To Ojeda's Steak House & Bar

Breakfast items are made with the freshest ingredients available in the market, served with choice of toast or pancakes and choice or potato
Potato selections: lyonnaise potatoes, o'bryan potatoes, hash browns, fresh fruit or our breakfast salad.

Toast selection: white, whole wheat, rye, ciabatta,

Classic

Pan-fried eggs, hash browns and your choice of sausage links, ham or bacon 4.99

O's Breakfast

Grilled prawns over ciabatta bread topped with poached eggs and maltese sauce served with O'Bryan potatoes 8.99

Entrecote and Eggs

Fine New York strip cut, cooked to your liking with pan-fried eggs and hash browns 9.99

Omelets

Our omelets are made with fresh ingredient and three eggs served with choice of toast or pancakes and choice of potato. Potato selections: lyonnaise potatoes, o'bryan potatoes, hash browns, fresh fruit or our breakfast salad.

Veggie

Sautéed asparagus, mushrooms, tomato, caramelized onion and eggs served with fresh mixed greens topped with oranges, candied pecans and blue cheese 5.99

Steak Fajita

Seared steak, onion, pepper, tomatoes, eggs and cheddar cheese 7.99

Prosciutto and Basil

Shaved prosciutto, diced tomato, basil, gouda cheese, eggs 7.99

Shrimp Avocado

Sautéed shrimp, tomato, fresh garlic, avocado and eggs with gouda cheese 8.99

Roasted Chicken Pesto

Chicken, mozzarella cheese and eggs topped with tomato bruschetta and drizzled with pesto 6.99

Fajita Skillet

Seared steak, diced potatoes, onion, peppers, tomato, cheddar cheese and topped with two fried eggs 8.99

Pancakes

Our pancakes are made with a house recipe batter

Pumpkin and Caramel

Fluffy pancakes, garnished with crème anglaise and drizzled with caramel sauce 5.49

Chocolate Berry

Fluffy dark chocolate cakes served with melba sauce and topped with berries finished with crème anglaise 5.49

Buttermilk

Fluffy pancakes with crème anglaise 4.49

Banana Foster

Fluffy pancakes topped with banana foster and garnished with crème anglaise 5.99

French Toast

Our French toast is made with French bread

Stuffed

Cream cheese and apricot stuffed french toast served with crème anglaise 5.99

Suzette

Classic French toast garnished with crème anglaise and topped with an orange marmalade and garnished with crème anglaise 5.99

Beverage

Coffee 1.50
Milk 1.99
Orange juice 1.99
Hot chocolate 1.79
Hot tea 1.79
Ice tea 1.99
Raspberry ice tea 1.99
Chocolate milk 1.99
Soft drinks 1.99
Bloody Mary

Smoked Salmon Benedict

Poached eggs atop ciabatta bread and smoked salmon, topped with béarnaise sauce 8.99

Fish and Eggs

Pan-fried fillet of tilapia O'Bryan potatoes and eggs 8.99

Andouille and Shrimp

Sautéed andouille sausage, shrimp and eggs with monterey jack cheese 8.99

Caprese Tomato

Fresh basil, fresh mozzarella cheese and eggs 5.99

O'S

Diced sweet potatoes, caramelized onions, sweet peppers, prosciutto ham, monterey jack cheese and two eggs 8.99

Macaroon

Fluffy coconut pancakes, served with a light – rum syrup and garnished with crème anglaise 5.49

PB & J

Peanut butter fluffy pancakes topped with our home jelly and garnished with crème anglaise 5.99

Banana Foster

Classic French toast garnished with crème anglaise and topped with banana foster 5.99

PB & J

Classic French toast topped with a peanut butter sauce and homemade jelly and garnished with crème anglaise 5.99

Sides

Sweet potato fries 2.99
Fresh fruit 2.99
Bacon 2.29
Sausage 2.29
Ham 2.99
Hash browns 2.29
Extra egg 1.50
Cheese .75
Toast 1.50

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Appetizer

Promodoro Basil Bruschetta

Served on ciabatta toast points with feta cheese and caramelized red onions 6.99

Crab Cakes

Drizzled with a poblano remoulade and garnished with fresh avocado 6.99

Beef Roulade

Thin sliced beef tenderloin rolled in mushroom duxelle, served with a blue cheese sauce 7.99

Fried Calamari

Flash fried and seasoned with gremolata and sliced green olives, served with roasted garlic vodka sauce 7.99

Chicken strips

Chicken strips, hand battered and fried to golden brown 6.99

Salads

Dressing selections: Apricot-lavender vinaigrette, Blue cheese, Ranch, Thousand Island, French and Italian

Add chicken or beef 3.49 or shrimp or salmon 4.49

Cobb Salad 10.99

Mixed greens topped with grilled chicken breast, red onion, sweet pepper, bacon, blue cheese, hardboiled egg and choice of dressing

Berry Salad 8.99

Fresh mixed greens topped with fresh berries, candied pecans, pistachios, gorgonzola cheese and our house dressing

Spinach Salad 7.99

Julienne apple, pear and jicama upon mixed greens topped with craisins, candied pecans, red onion, gorgonzola cheese and house dressing

Wraps

All wraps are served with your choice of Steak fries, Sweet potato fries or Fresh Fruit

Grilled Chicken Wrap 7.99

Marinated chicken breast with roasted red pepper, romaine lettuce, roasted sweet corn, cheddar cheese and roasted garlic aioli wrapped in sundried tomato tortilla

Steak Wrap 8.99

Char grilled steak, roasted red pepper, caramelized onion, blue cheese, romaine lettuce and roasted garlic aioli, wrapped in sundried tomato tortilla

Quesadillas

Our quesadillas are served with, sour cream and salsa

Add Chicken or Steak 3.49 or Shrimp 4.49

Three Cheese Quesadilla 6.99

Sundried tomato tortilla filled with monterey jack cheese, havarti cheese and cheddar cheese, tomato, onion and cilantro

Ruben Quesadilla 7.99

Sundried tomato tortilla filled with tender corned beef, Swiss cheese, sauerkraut, and homemade mustard sauce

Pastas

All pastas are served with choice of Soup or Salad

O's Chicken Pasta 12.99

Sautéed chicken breast with fresh garlic, tomatoes, spinach, roasted poblano pepper and black olives tossed with angel hair pasta in a light veolute sauce topped with feta cheese

Garden Pasta 10.99

Sautéed fresh vegetables with roasted garlic and fettuccini in a white wine sauce garnished with fresh parmesan cheese

Blackened Chicken ala Vodka 11.99

Pan seared chicken breast dredged in our blackened seasoning served upon fettuccini pasta tossed in a creamy vodka sauce

Artichoke Spin Dip

Homemade creamy artichoke and spinach dip, drizzled with truffle oil, served with ciabatta toast points 7.99

Margarita Flat Bread

Fresh baked flat bread topped with tomato, fresh mozzarella, basil and roasted garlic oil 7.99

Tuna Tartare

Sashimi grade tuna seasoned with sake, scallions, toasted sesame seed and diced apple topped with green tobiko, served with wonton chips 7.99

Blackened Scallops

Dredged in our homemade blackened seasoning with roasted pepper coulis and sweet and sour balsamic reduction 9.99

Shoe String Fried Onions

Thin sliced onion, hand breaded and flash fried to a golden brown accompanied with honey mustard sauce 5.99

Caesar Salad 6.99

Fresh romaine lettuce tossed with our homemade dressing, shaved parmesan cheese and croutons

Caprese Tower 7.99

Sliced fresh tomatoes with fresh basil and fresh mozzarella cheese, drizzled with extra virgin olive oil and balsamic reduction

Chicken and Avocado Salad 8.99

Fresh mixed greens topped with sweet peppers, tomato, red onion, avocado, grilled chicken breast and fresh cilantro with choice of dressing

O's Wrap 8.99

Roasted chicken with dried cranberries, candied pecans, sliced apple, brie cheese, spring mix and apricot-lavender vinaigrette

Fajita Wrap 8.99

Sautéed chicken, steak or shrimp with sweet pepper, red onion, tomato, spring mix, monterey jack cheese and chipotle aioli wrapped in sundried tomato tortilla

Burgers & Sandwiches

All Sandwiches are served with your choice of Steak fries, Sweet potato fries, or fresh fruit

Kobe Cheese Burger 8.99

Char grilled 8oz steak burger, served with cheddar cheese on brioche bun with lettuce, onion, tomato and a pickle

O's Burger 9.99

Char grilled 8oz kobe burger, topped with a fried egg, apple wood smoked bacon, monterey jack cheese, fried onions and avocado, drizzled with truffle oil on toasted brioche bun

Chicken Fresco Sandwich 8.99

Grilled chicken breast topped with diced tomato basil and fresh mozzarella cheese on a brioche bun

Awesome BLT 7.99

Roasted garlic aioli, avocado, apple wood smoked bacon, lettuce and tomato on toasted multi grain bread

Reuben Sandwich 7.99

Tender corned beef on toasted marble rye bread with swiss cheese, homemade mustard sauce and sauerkraut

Smoked BBQ Pulled Pork 7.99

Smoked tender pork tossed with homemade BBQ sauce topped with cheddar cheese, served on brioche bun
Substitute with roasted pulled chicken

Portabella Kobe Burger 9.99

Char grilled 8oz steak burger topped with a portabella mushroom and provolone cheese, lettuce, tomato and onion on brioche bun

Chicken Burger 7.99

8oz Char grilled Chicken patty topped with sautéed red onion, cheddar cheese, avocado, lettuce, onion, tomato and roasted garlic aioli served on brioche bun

Smoked Philly Steak Sandwich 9.99

Sautéed onion and peppers tossed with Smoked ribeye served on French bread with cheddar and provolone cheese

Chicken Milanese 7.99

Breaded breast of chicken topped with melted provolone cheese and served on brioche bun with lettuce, tomato onion avocado and roasted chipotle aioli

Garlic Crusted Steak Sandwich 10.99

8oz N Y Strip topped with roasted garlic compound butter and sautéed mushrooms on French bread

BST and Egg 7.99

Panfried egg, apple wood smoked bacon, spinach and tomato on toasted multi grain bread with chipotle aioli

Entrees

Served with soup or salad

Southern Chicken Breast 12.99

Char grilled chicken breast topped with sautéed onions, sweet peppers, mushrooms and monterey jack cheese

served with chef's vegetables and choice of potato

Herb Chicken Breast 11.99

Fresh Herb rubbed chicken breast served with mango and cilantro jasmine rice and chef's vegetables

Southern Ribeye 14.99

10oz hand carved ribeye steak, grilled to temperature, topped with sautéed onions, sweet peppers, mushrooms, tomatoes and monterey jack cheese served with chef's vegetables and choice of potato

Roasted Garlic Crusted Skirt Steak 13.99

Char grilled 10oz of skirt steak topped with a roasted garlic compound butter, served with mango-cilantro jasmine rice and chef's vegetables

Grilled Salmon 13.99

6oz fresh salmon served upon sautéed spinach, tomatoes in a honey teriyaki sauce and mango-cilantro jasmine rice

Tilapia Provençale 10.99

Pan fried tilapia served with sautéed fresh garlic, tomatoes, capers and basil, served with mango-cilantro Jasmine rice and chef's vegetables

Sides

Homemade Steak fries 2.49

Sweet potato fries 3.49

Roasted garlic mashed potato 2.49

Roasted potato 2.49

Chef vegetables 2.49

House salad 2.49

Cheese 75¢

Sautéed mushrooms 2.49

Grilled or batter shrimp 1.99

Apple wood smoked bacon 1.99

Hot Drinks

Lemonade 1.99

Diet Coke 1.99

Coke 1.99

Sprite 1.99

Dr. pepper 1.99

Ice tea 1.99

Raspberry ice tea 1.99

Milk or chocolate milk

Orange juice

Cranberry juice 1.99

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