

# Specialty Dishes

**Wagyu Eye of Ribeye Steak** 68

16 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 Kevin recommends preparing Wagyu to medium rare or greater.

**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 Kevin recommends preparing Wagyu to medium rare or greater.

**Kobe A5 Ribeye Steak – Audition Cut** 85

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 Kevin recommends preparing Kobe medium.

**Kobe A5 Ribeye Steak – Dinner Cut** 160

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 Kevin recommends preparing Kobe medium.



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

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



**Ulysses'**  
**Prime Steakhouse**

## Appetizers

- Avgolemono Soup** 7  
Traditional Greek chicken soup blended with egg and lemon, with orzo.
- Lobster Bisque** 11  
Florida rock 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. Mesclun mix 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.

## 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.

## 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.
- Airline Chicken Breast** 24  
10 ounce free range chicken cooked with 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.
- Florida Rock Lobster Tail** 58  
20 ounce local lobster tail. Sweet and creamy white meat with extraordinary tenderness. Served with roasted garlic Parmesan risotto.
- Split Florida Rock Lobster Tail** 36  
10 ounce local 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.
- 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.

## 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.