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## APPETIZERS

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<b>Oysters Rockefeller</b> Half dozen baked oysters topped with creamed spinach, bacon, Pernod wine, hollandaise sauce	<b>14</b>	<b>Spinach &amp; Artichoke Dip</b> Served hot with toasted baguette bread	<b>11</b>
<b>Shrimp Cocktail*</b> Served with horseradish cocktail sauce	<b>14</b>	<b>Oysters on the Half Shell*</b> Half dozen chilled oysters served with horseradish cocktail sauce	<b>13</b>
<b>Coconut Battered Shrimp</b> Served with orange marmalade sauce	<b>15</b>	<b>Tuna Tartare with Avocado*</b> Tuna, red onion, avocado, spicy sesame aioli	<b>14</b>
<b>Jumbo Lump Crab Cocktail</b> Horseradish cocktail sauce, mustard sauce	<b>14</b>		

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## SOUPS & SALADS

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<b>French Onion Soup</b> Our signature steakhouse soup	<b>8</b>	<b>Soup du Jour</b> Chef's soup of the day	<b>7</b>
<b>Caesar Salad</b> A classic Caesar dressing and chilled hearts of romaine lettuce with garlic seasoned croutons Prepared tableside upon request	<b>11</b>	<b>Steakhouse Caprese</b> Vine ripened tomatoes and buffalo mozzarella	<b>11</b>
		<b>Spinach Salad</b> Served with a hot bacon dressing	<b>10</b>

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## ITALIAN FAVORITES

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Includes house salad or soup du jour

<b>Chicken Parmesan</b> A breaded cutlet topped with mozzarella and marinara sauce	<b>23</b>	<b>Chicken &amp; Shrimp Scampi</b> Chicken breast, spinach, sun-dried tomatoes with jumbo shrimp in garlic, wine and butter sauce	<b>25</b>
<b>Lasagna</b> Layered with house-made bolognese sauce, ricotta cheese. Parmesan-reggiano, marinara, béchamel sauce	<b>22</b>	<b>Chicken Scallopini</b> Choice of piccata, pomodoro, or brandy cream sauce	<b>23</b>

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## STEAKS & CHOPS

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All steak entrées include house salad or soup du jour and your choice of baked potato, rice pilaf, roasted garlic mashed potatoes or baked yams

<b>Filet Mignon*</b> Most tender 8 oz. cut, delicately grilled	<b>37</b>	<b>New York Steak*</b> A center cut flavorful strip	<b>28</b>
<b>Porterhouse Steak*</b> Combines the rich flavor of a strip with the tenderness of a filet	<b>36</b>	<b>Royal Cut Prime Rib*</b> A larger cut of the steakhouse classic	<b>30</b>
<b>Rib Eye*</b> 14 oz. aged quality meat grilled to your liking	<b>34</b>	<b>Hoisin Glazed Pork Chop</b> A double center cut pork chop marinated in soy, ginger, garlic, hoisin and sesame seed oil, then oven roasted	<b>23</b>

\$7.00 Split Plate Charge

\*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

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## SURF & TURF

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**Filet & Lobster Tail\***

Our classic combination

**54****N.Y. Steak with Shrimp Scampi\***

Tender grilled N.Y. steak, succulent shrimp with scampi sauce or honey bbq sauce

**32****Rib Eye & Crab Cake\***

Juicy rib eye grilled to perfection with a jumbo lump crab cake

**35**

**All of our steaks are available blackened with your choice of rub  
Choose from: Lemon Pepper, Cajun Seasoning, Porcini, Coffee or Jerk Seasoning 2**

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## SIDE DISHES

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**Oscar Style****7****Mushroom Bordelaise****3****Crumbled Bleu Cheese****3****Peppercorn or Béarnaise Sauce****3****Creamed Corn****5****Loaded Yam****5****Creamed Spinach****5****Sautéed Mushrooms****8****Seasonal Vegetables****3****Asparagus with Hollandaise Sauce****8**

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## FRESH FISH & SEAFOOD

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All fish entrées include house salad or soup du jour and your choice of baked potato, rice pilaf, roasted garlic mashed potatoes or baked yams

**Alaskan Halibut**

Served over Creole vegetables, grilled corn bread

**32****Lobster Tail**

A tender tail served with drawn butter

**40****Shrimp Scampi**

Garlic butter sauce, jumbo prawns tossed with linguini

**28****Twin Lobster Tails**

Twice as good

**50****Salmon**

Pan seared with spice rub

**24****Wild Cod (fish and chips)**

Served with apple fennel slaw and homemade steak fries

**23****Ahi Tuna\***

Pan seared and encrusted with black sesame seeds, miso glaze and wasabi crème fraîche

**24****Stuffed Jumbo Prawns**

Stuffed jumbo prawns, crab imperial, champagne butter sauce, caviar, tomato mayo, garlic mashed potatoes

**24**

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## DESSERTS

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**Crème Brûlée****6****Salted Caramel Cheesecake****7****Berries & Crème****7****Warm Chocolate Cake****9**

Vanilla ice cream

**Fruit Tart****7**

\$7.00 Split Plate Charge

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