

APPETIZERS

Oysters Rockefeller Half dozen baked oysters topped with creamed spinach, bacon, Pernod wine, hollandaise sauce	13.99	Pan Seared Scallops With a crispy mélange of vegetables, sriracha aioli, balsamic glaze	14.99
Shrimp Cocktail* Served with horseradish cocktail sauce	13.99	Bacon Filet Bites Served with Cajun remoulade	14.99
Coconut Battered Shrimp Served with orange marmalade sauce	14.99	Firecracker Bigeye Tuna Bites Served with wasabi-sriracha sauce	13.99
Jumbo Lump Crab Cocktail Horseradish cocktail sauce, mustard sauce	13.99	Fried Julienne Calamari Steaks Basil butter pomodoro sauce	12.99
Spinach & Artichoke Dip Served hot with toasted baguette bread	10.99	Poached Green Lip Mussels Pesto broth	12.99
Oysters on the Half Shell* Half dozen chilled oysters served with horseradish cocktail sauce	12.99		

SOUPS & SALADS

French Onion Soup Our signature steakhouse soup	7.99	Soup du Jour Chef's soup of the day	6.99
Caesar Salad A classic Caesar dressing and chilled hearts of romaine lettuce with garlic seasoned croutons Prepared tableside upon request	10.99	Steakhouse Caprese Vine ripened tomatoes and buffalo mozzarella	10.99
Add Chicken	4.99	Spinach Salad Served with a hot bacon dressing	9.99
Add Shrimp*	6.99		

ITALIAN FAVORITES

Includes house salad or soup du jour

Chicken Parmigiana A breaded cutlet topped with mozzarella and marinara sauce	21.99	Mushroom Risotto with Fried Egg Creamy risotto, parmesan, porcini and asparagus tips, accented with fried egg	22.99
Baked Rigatoni Oven baked with Italian sausage, marinara sauce and a three cheese blend	15.99	Chicken Scaloppini Choice of piccata, pomodoro, or brandy cream sauce	22.99

STEAKS & CHOPS

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

Filet Mignon* Most tender 8 oz. cut, delicately grilled	36.99	Hoisin Glazed Pork Chop A double center cut pork chop marinated in soy, ginger, garlic, hoisin and sesame seed oil then oven roasted	19.99
Petite Filet Mignon* A smaller but equally tender filet	28.99	Rib Eye* 12 oz. aged quality meat grilled to your liking	33.99
Porterhouse Steak* Combines the rich flavor of a strip with the tenderness of a filet	35.99	Steak Diane Pan-fried steak with a sauce made from the seasoned pan juices	26.99
New York Steak* A center cut flavorful strip	27.99	Black Truffle Butter Basted Chicken Breast Served with Lyonnaise potatoes	22.99
Bone-in Rib Eye Steak 24 oz.* Well marbled for peak flavor	55.99	Lamb Shank Osso Bucco Milanese braised with vegetables, white wine and broth, served with cauliflower mash	20.99
Rack of Lamb Provençal* Honey mustard basted and encrusted with seasoned parsley bread crumbs	27.99	Smoked Braised Short Ribs Served with gremolata and cauliflower rice	19.99
Queen Cut Prime Rib* Slow roasted and served with au jus	25.99		
King Cut Prime Rib* A larger cut of the steakhouse classic	29.99		

\$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.

SURF & TURF

Filet & Lobster Tail* Our classic combination	53.99	Filet & King Crab* Grilled filet with delicate Alaskan king crab	52.99
Rib Eye & Crab Cake* Juicy rib eye grilled to perfection with a jumbo lump crab cake	34.99	N.Y. Steak with Shrimp Scampi* Tender grilled N.Y. steak, succulent shrimp with scampi sauce or honey bbq sauce	31.99

All of our steaks are available blackened with your choice of rub
Choose from: Lemon Pepper, Cajun Seasoning, Porcini, Coffee or Jerk Seasoning 1.99

STEAK TOPPINGS

Oscar Style	6.99	Mushroom Bordelaise	2.99
Crumbled Bleu Cheese	2.99	Peppercorn or Béarnaise Sauce	2.99
Sautéed Mushrooms	1.99	Fried Egg	1.99

FRESH FISH & SEAFOOD

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	28.99	Lobster Tail A tender tail served with drawn butter	39.99
Shrimp Scampi Garlic butter sauce, jumbo prawns tossed with linguini	23.99	Twin Lobster Tails Twice as good	49.99
Salmon Pan seared with spice rub	23.99	Wild Cod (fish and chips) Served with apple fennel slaw and homemade steak fries	19.99
Ahi Tuna* Pan seared and encrusted with black sesame seeds, miso glaze and wasabi crème fraîche	20.99	Blackened Rainbow Trout Served with spinach and cheddar cheese grits	19.99
Chilean Sea Bass Seasoned, pan seared, fish fumet, chervil oil, red skin garlic mashed potatoes	31.99		

SIDE DISHES

Creamed Corn	3.99	French Fries	2.99
Creamed Spinach	3.99	Lyonnais Potatoes	4.99
Corn Pudding	2.99	Sautéed Mushrooms	4.99
Seasonal Vegetables	2.99	Asparagus with Hollandaise Sauce	4.99

DESSERTS

Dark Chocolate Soufflé Cake 9.99

Vanilla ice cream and brandied cherries
Please allow 15 minutes preparation time

Crème Brûlée 5.99

Salted Caramel Cheesecake 6.99

Warm Chocolate Cake 8.99

Vanilla ice cream

Assorted Dessert Bites 2.99

Ask your Server

BEVERAGES

Fiji Water	Sm 3.99 / Lg 5.99	Coffee	2.75
Pellegrino	Sm 3.99 / Lg 5.99	Soft Drinks, Milk, Juice, Tea	3.00

\$7.00 Split Plate Charge

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