

## APPETIZERS

DUROC THICK-CUT BACON bragg's cider vinegar glaze	14
MEATBALLS ricotta, basil pistou, red sauce	13
OYSTERS ON THE HALF SHELL* (4) served with mignonette sauce add \$3 each	13
SOUP DU JOUR	7

## SALADS

WEDGE @ BLEU tomato, onion, bleu cheese, bacon, buttermilk herb dressing	7
WARM SPINACH SALAD bacon lardons, shaved mushrooms, deviled farm egg, red onion, 1960's dressing	7
NEW/OLD SCHOOL CAESAR house caesar dressing, warm garlic parkerhouse croutons, chopped marinated anchovies	7

*Add to Any of our Above Salads  
Airline Chicken +13 Salmon +17*

## ENTREES

CHEF'S DAILY SEAFOOD* chef inspired classic seafood dishes	MKT
FAROE ISLAND SALMON* pan-seared, chilled roasted summer squash cous cous, tomato vinaigrette	25
GERBER FARMS AMISH SPATCHCOCK CHICKEN H/F pan-roasted double airline breast, fines herbes pan sauce, whipped potato purée	16/25
STEAKHOUSE BURGER* Spicy slaw, white cheddar, house sauce, brioche bun, pommes frites Add thick-cut duroc bacon 5	14
FRENCH DIP* slow-roasted ribeye, pommes frites, horseradish cream, baguette, au jus	18
SPANISH SHRIMP @ PASTA shaved garlic, EVOO, smoked paprika, lemon, sherry, linguine, pecorino, chili herb oil	19
CARBONARA CACIO E PEPE H/F bucatini pasta, roasted black pepper, thick-cut bacon, pecorino, shaved cured egg yolk	14/19
TWIN LOBSTER TAILS asparagus, drawn butter	39

## ACCOMPANIMENTS

CHARRED BROCCOLI 6 sliced, lemon & sweet onion	BAKED POTATO 5 (loaded add \$2, bacon, butter, sour cream, white cheddar)
SAUTÉED MUSHROOMS 6	WHIPPED POTATO PURÉE 5 cream, butter, salt
ASPARAGUS 6 black pepper butter	POMMES FRITES 5
DELMONICO POTATOES 6 sliced thin, white cheddar, gruyere, cream	DUROC THICK-CUT BACON 14 bragg's cider vinegar
SAUTÉED SPINACH @ GARLIC OVER ROASTED TOMATOES 6	



## HOUSE SPECIALTY

~ SHRIMP COCKTAIL ~  
white shrimp,  
extra horseradish,  
mixed to order  
14

## STEAKS\* & CHOPS\*

*All Steaks Are Seasoned, Broiled at 1600 Degrees  
Then Finished With House Herb Butter*

CENTER CUT FILET MIGNON 7oz/9oz	32/35
PRIME BONE-IN RIBEYE 20oz	39
PRIME NEW YORK STRIP 12oz	33
DOUBLE CUT LAMB CHOPS 14oz	39
PRIME RIBEYE 16oz	35
PORTERHOUSE 20oz filet & strip in one	39

## PRIME RIB\*

*Available Monday-Thursday  
USDA Prime, 8 hour slow-roasted,  
natural beef jus, horseradish cream sauce,  
served with choice of salad*  
12oz 25 16oz 35

## CONTINENTAL INSPIRED

TUSCAN BONE-IN RIBEYE 20oz pan-seared, basted in garlic herb butter	39
SPANISH-STYLE STEAK FRITES, 9oz spiced rub sliced tenderloin, piquillo pepper relish, pommes frites	25

## SUPPLEMENTS \$2

*Béarnaise, Creamy Horseradish, Au Poivre,  
Red Chimichurri, Fines Herbes Truffle Butter,  
Red Wine Sauce*

## STEAK ADD ONS

*Crab, Asparagus, Béarnaise \$9  
Maine Lobster Tail Halves 5oz \$15  
Sautéed Shrimp & Garlic \$9*

*Keith Brown, General Manager  
Kevin Foley, Executive Chef*

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