

A p p e t i z e r s

Stuffed Portobello Mushroom shrimp and spinach stuffing, topped with Monterey Jack cheese	9.50
Bruschetta toasted bread topped with a goat cheese butter, roasted tomato, basil and garlic.....	8.00
Hot & Spicy Shrimp sautéed with Cajun butter and served with garlic bread	9.50
Jumbo Shrimp Cocktail classic presentation with cocktail sauce.....	11.00
Maryland Lump Crab Cake with chili aioli.....	11.50
Grilled Denmark Brie with buttery roasted garlic and a spicy sweet pepper relish	10.50
Seared Ahi Tuna served ruby rare with ginger-cilantro aioli, wasabi and ginger	11.00
Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with chili mayonnaise	10.50
Cajun Lamb Chops four chops dusted with Cajun spice and grilled	18.00
Smoked Norwegian Salmon thinly sliced drizzled with olive oil ,capers and red onions	13.00

S i d e s & S a u c e s

Béarnaise Sauce a classic sauce flavored with fresh tarragon	4.00
Château Sauce port wine reduction, with sautéed shallots, and classic brown sauce	4.00
Whiskey Peppercorn Sauce green peppercorns in a creamed brown sauce finished with bourbon	4.00
Sautéed or Crispy Onions sweet onions sautéed with red wine and butter or dredged in flour and fried	4.00
Sherried Mushrooms simmered in sherry and stock, then sautéed in a creamy garlic butter sauce	5.00
Steamed Fresh Asparagus for two with Hollandaise sauce	8.00
Oscar Style prepare any steak or fish with crab meat, asparagus and Béarnaise sauce	4.00
Texas Style chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish	2.00
Bleu Cheese top any steak with Bleu cheese	2.00

S e a f o o d

Shrimp Alfredo penne pasta, shrimp, diced tomatoes and asparagus	21.00
Shrimp jumbo prawns prepared either Scampi , Tempura or Coconut style	23.00
Basil Mustard Salmon roasted salmon filet basted with a fresh basil and mustard seed marinade	24.50
Maryland Crab Cakes two lump crab cakes with Hollandaise	26.00
Australian Lobster Tail ¼ pound Lobster Tail brushed with butter and steamed	Mkt
Alaskan Crab Legs 1 ¼ lb. steamed and served with clarified butter.....	Mkt

Every Entrées comes as a *Complete Meal* which Includes your choice of Soup of the Day, French Onion or salad: *Spinach* with honey-mustard dressing, almonds, cranberries, apples. *Romaine* with balsamic vinaigrette, blue cheese, bacon, peppers & onions. *Mixed Baby Greens* with pinot noir vinaigrette, goat cheese, walnuts, tomatoes. or *Classic Caesar*. Side dishes include your choice of: baked potato, roasted garlic mashed potatoes, au gratin potatoes, wild rice pilaf or vegetables.

S t e a k s & C h o p s

New York Strip	Standard cut 11oz	25.50
	Carvers cut 14oz.....	27.50
Filet Mignon	Standard cut 8oz	28.50
	Carvers cut 11oz.....	32.50
Whiskey Peppercorn New York 11oz		28.50
Stuffed Filet 6oz bacon wrapped and stuffed with a blue cheese mushroom duxelle, finished with sautéed mushrooms		28.00
Maple Cider Pork Chop 12 oz basted with a maple syrup-cider glaze, with apple-onion chutney		24.50
Porterhouse a full pound and a half of the best Angus beef: the Filet Mignon and New York Strip		35.00
New Zealand Lamb Chops double cut, marinated with Mediterranean herbs, garlic and olive oil		31.00
Rack of Lamb a whole, oven roasted six chop rack, served with rosemary mint glaze.....		32.00
Tournedos Oscar two 4oz filet medallions topped with fresh asparagus, crab meat & Béarnaise		28.00
Kansas City Strip 18 oz classic bone in cut Angus beef strip		29.00
Rib-Eye 14oz of well marbled, flavorful steak		26.00
Texas Chile Rib-Eye 14oz chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish		28.00

P r i m e R i b

Our Prime Rib is an award-winning specialty! The finest midwestern beef is herb crusted and slow roasted overnight to ensure the most tender Prime Rib available. Served au jus (Limited Availability)

Standard Cut 10oz.....	25.00
House Cut 14oz	27.00
Carvers Cut 20oz served with the bone.....	31.00

C h i c k e n a n d R i b s

Scampi Style Chicken boneless breast with sautéed tomatoes and garlic in a white butter sauce.....	21.00
Portobello Mushroom Chicken boneless breast, with a caramelized onion mushroom sauce	21.00
Chicken Cordon Bleu stuffed with Black Forest ham, Provolone cheese. Served with Mornay sauce	22.00
BBQ Baby Back Ribs slow roasted, fall off the bone tender ribs, glazed with our classic BBQ	24.50

C o m b i n a t i o n s

Create your own combination. Add any of these items to your entrée order:

Jumbo Shrimp prawns prepared either <i>Scampi</i> , <i>Tempura</i> or <i>Coconut style</i>	10.50
Maryland Crab Cake one large lump crab cake with Hollandaise Sauce	11.00
Salmon ½ salmon filet basted with a fresh basil and mustard seed marinade	10.00
Alaskan King Crab Legs steamed and served with clarified butter	Mkt
Australian Lobster Tail ½ pound Lobster Tail brushed with butter and steamed	Mkt

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Sample Menu subject to change