

A p p e t i z e r s

Stuffed Portobello Mushroom shrimp and spinach stuffing, topped with Monterey Jack cheese	8.50
Bruschetta toasted bread topped with a goat cheese butter, roasted tomato, basil and garlic.....	7.75
Hot & Spicy Shrimp sautéed with Cajun butter and served with garlic bread.....	9.00
Jumbo Shrimp Cocktail classic presentation with cocktail sauce.....	10.00
Maryland Lump Crab Cake with chili aioli.....	11.00
Grilled Imported Brie with buttery roasted garlic and a spicy sweet pepper relish.....	9.50
Seared Ahi Tuna served ruby rare with ginger-cilantro aioli, wasabi and ginger.....	10.50
Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with chili mayonnaise	9.25
Cajun Lamb Chops four chops dusted with Cajun spice and grilled	12.75
Smoked Salmon thinly sliced Norwegian Salmon 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	3.50
Château Sauce port wine reduction, with sautéed shallots, and classic brown sauce.....	3.50
Whiskey Peppercorn Sauce green peppercorns in a creamed brown sauce finished with bourbon.....	3.50
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
Grilled 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 in a classic Alfredo sauce	20.00
Shrimp jumbo prawns prepared either Scampi , Tempura or Coconut style.....	22.50
Basil Mustard Salmon roasted salmon filet basted with a fresh basil and mustard seed marinade...	23.00
Maryland Crab Cakes two lump crab cakes with Hollandaise	26.00
Australian Lobster Tail ¾ pound Lobster Tail brushed with butter and steamed.....	Mkt
Alaskan Crab Legs 1 ¼ lb. steamed and served with clarified butter.....	33.00

Entrées are served with your choice of Soup of the Day, French Onion, clam chowder or salad; Spinach Salad with honey-mustard dressing, Romaine Salad with balsamic vinaigrette, Mixed Baby Greens with pinot noir vinaigrette, or Classic Caesar. Side dishes include your choice of: baked potato, roasted garlic mashed potatoes, au gratin potatoes, wild rice pilaf or vegetable.

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

New York Strip	Standard cut 11oz	23.00
	Carvers cut 14oz	26.00
Filet Mignon	Standard cut 8oz	26.50
	Carvers cut 11oz	30.50
Whiskey Peppercorn New York	11oz cracked black peppercorns and whiskey peppercorn sauce	24.50
Stuffed Filet	6oz bacon wrapped and stuffed with a blue cheese mushroom duxelle, finished with sautéed mushrooms	27.50
Grilled Pork Chop	12 oz center cut chop boldly seasoned	20.00
Maple Cider Pork Chop	12 oz basted with a maple syrup-cider glaze, with apple-onion chutney	22.00
Porterhouse	a full pound and a half of the best Angus beef: the Filet Mignon and New York Strip	35.00
Veal Chop	12 oz center cut chop grilled and boldly seasoned	34.00
New Zealand Lamb Chops	double cut, marinated with Mediterranean herbs, garlic and olive oil	29.50
Rack of Lamb	a whole, oven roasted six chop rack, served with rosemary mint glaze	30.50
Tournedos Oscar	two 4oz filet medallions topped with fresh asparagus, crab meat & Béarnaise	27.50
Kansas City Strip	18 oz classic bone in cut Angus beef strip	27.00
Rib-Eye	one full pound of well marbled steak	25.00
Texas Chile Rib-Eye	16oz chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish	27.00

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

Standard Cut	10oz	22.00
House Cut	14oz	25.00
Carvers Cut	20oz served with the bone	29.00

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	20.00
Portobello Mushroom Chicken	boneless breast, with a caramelized onion mushroom sauce	19.00
Chicken Cordon Bleu	stuffed with Black Forest ham, Provolone cheese. Served with Mornay sauce	20.00
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</i> style	10.00
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	19.00
Australian Lobster Tail	¾ pound Lobster Tail brushed with butter and steamed	45.00