

CORTEZ ROOM

SHARED SELECTIONS

Signature Fries and Dips / Three (3) types of fries & three (3) dips	\$7
Pretzel Sticks/Cheese Sauce & Mustard	\$9
Housemade Meatballs – Toasted Bread and Ricotta	\$9
Spinach artichoke Dip	\$9
Add Crabmeat for additional \$4	
*Steamed Clams or Mussels / Served in white wine broth, garlic, shallots & parsley	\$14
Bacon Wrapped Shrimp & Grits	\$14
Shrimp Cocktail	\$14

SALADS & SOUPS

Tomato Soup / Plum tomatoes, fresh herbs and cream/caramelized sugar glazed bacon strip.	\$6
French Onion Soup / Caramelized onions in a rich beef broth, crouton float & gooey melted swiss cheese	\$7
The Best Oxtail Soup / Tender slow cooked in a rich beef broth served with toasted bread	\$7
Chopped Caesar / Chopped romaine lettuce, parmesan cheese and bread twills	\$7
House Wedge / Iceberg wedge, tomatoes, bacon, fried onion, and maytag bleu cheese/ Choice of dressing on the side	\$7
Roast Beets & Teardrop Tomatoes / Spring mix greens with pecans/Goat cheese, herb vinaigrette and balsamic	\$8

ENTRÉES

Chicken in Red Wine / Country style breast & thigh/red wine sauce on pasta	\$23
Roast Garlic Chicken / Bone in chicken split light citrus, garlic mash and brussel sprouts	\$23
*Salmon Poached in Butter & Seared / Medley of vegetables, risotto and citrus dill beurre blanc	\$26
Spaghetti and Meatballs / Housemade italian plum tomato marinara	\$22
Sautéed Scampi / Lemon, white wine and butter on linguini or buttered Grits	\$29
*Orange Roughy Francese / Served on a bed of rice pilaf, topped with Beuree Blanc	\$26
King Crab Legs with Butter and Lemon	\$28
*Twin Lobster Tails with Drawn Butter and Lemon	\$55

Add Dinner Salad to any Entrée \$4
 Add One Lobster Tail to any Entrée \$28
 ALL SPLIT SHARING \$8

PRIME RIB, STEAKS & CHOPS

ALL STEAKS AND CHOPS ARE SERVED WITH HOUSE SALAD

*Prime Rib Au Jus 12oz/18oz	\$25/\$31	*Bone-In New York 14oz	\$30
*Bone-In Ribeye 18oz	\$37	*Filet Mignon 6oz/9oz	\$28/\$32
*Double Cut Brined Pork Chop 16oz	\$24		

Steak Toppings \$3.50

Tossed Pear Tomatoes, Capers, Herbs—Quick Pan Flash in Cognac

Maytag Blue Cheese

Wild Mushrooms in Balsamic

Complimentary Steak Toppings: Bordelaise, Peppercorn, Béarnaise

SIDES

Sauteed Mushroom in Garlic Butter	\$5	Lumpy Boursin Mash	\$5
Baked Sweet Potato	\$5	Baked Potato	\$5
Bacon Seasoned French Green Beans	\$5	Cream of Sweet Roast Corn	\$5
Butter Grits with Cheddar Cheese Crust	\$5	Creamy Spinach with Roasted Garlic	\$5
Fresh Asparagus Sauteed with Garlic Butter	\$8	Lobster Mac – Fried Lobster and Cheese Sauce	\$12
Fried Brussels Sprouts with Pancetta, Onions, and Feta Cheese in Balsamic Glaze	\$8		

DESSERTS

Get Jarred by our custom sweets in a Jar, Mason Jar that is

Death by Chocolate served warm in a Jar	\$7.00
<i>Moist chocolate cake with layer after layer of rich chocolate fondant</i>	
Red Velvet Cake served warm in a Jar	\$7.00
<i>Layered with cream cheese frosting</i>	
Fresh Berries & Cream Parfait served chilled in a Jar	\$7.00
<i>Seasonal Berries in between whipped cream and sweet fruit concentrate</i>	

∞Un Jarred Desserts, More Traditional∞

Crème Brulee	\$6.00
<i>Vanilla bean custard topped by crystallized sugar</i>	
Bally's Irish Cream Cheesecake	\$7.00
<i>Moist Irish Cream folded into rich cheese cake, on graham cracker crust</i>	
Bread Pudding served hot with Bourbon sauce	\$6.00
<i>Baked bread pudding with dark sweet cherries & chocolate chips</i>	
*Add a Scoop of French Vanilla Ice Cream to any of the above dessert	\$2.00

∞Dessert Cocktails∞

Banana Split	\$7.00
<i>Baileys, Kahlua and banana liqueur blended with cocoa and cream, with a cherry on top</i>	
Nuts and Berries	\$7.00
<i>Frangelico, Chambord and cream</i>	
Chocolate Candy Bar	\$7.00
<i>Hot cocoa, Baileys and cream, topped with whipped cream</i>	
Banana Berry Colada	\$7.00
<i>Coconut Rum, Strawberry, Pina Colada and Banana</i>	
Specialty House Coffee	\$7.00
<i>Baileys, Kahlua, and Frangelico</i>	

∞Ports and Sweet Wine∞

Fonseca Bin #27	\$7.00
<i>Rich flavors of ripe red and black berries</i>	
Taylor 10 Year Tawny	\$7.00
<i>Nutty, caramel flavor with a hint of red berry</i>	
Mirrassou Moscato	\$7.00
<i>Light - rich in flavors of peach, tangerine, melon and honeysuckle</i>	