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## STARTERS

### JUMBO SHRIMP COCKTAIL

FIVE GULF SHRIMP SERVED WITH COCKTAIL SAUCE AND LEMON \$13

### OYSTERS

IN THE HALF SHELL \$12 ROCKEFELLER \$15

### BACON WRAPPED SHRIMP -2013 TASTE OF PEORIA BEST APPETIZER

SHRIMP STUFFED WITH JALAPEÑOS AND WRAPPED IN CRISP BACON SEASONED WITH CAJUN SPICE SERVED WITH LEMON AND GARLIC BUTTER \$14

### SPICY TUNA & SHRIMP

SEARED AND TOPPED WITH SAUTÉED SPINACH, TOMATOES AND A CILANTRO AIOLI \$15

### STUFFED MUSHROOMS

STUFFED WITH SPICY SAUSAGE AND TOPPED WITH A FIVE CHEESE BLEND \$11

### MUSSELS MARINARA

MUSSELS ON THE HALF SHELL IN A ROBUST MARINARA \$14

### BOCK BEER BATTERED CHICKEN

CRISPY CHICKEN TENDERS WITH A BOCK BEER BATTER AND SERVED WITH BBQ SAUCE AND SPICY TOMATO CHUTNEY \$9

### FRESH TOMATO BRUSCHETTA

FRESHLY DICED TOMATOES, BASIL, RED ONIONS, AND GARLIC PLACED ON A MOZZARELLA TOPPED CRUSTINI WITH A TANGY BALSAMIC GLAZE \$12

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## SOUPS & SALADS

### FRENCH ONION GRATIN

A CLASSIC SOUP BROILED AU GRATIN WITH SWISS CHEESE \$8

### SEAFOOD BISQUE

CREAMY SOUP WITH SHRIMP, CRAB, AND LOBSTER SERVED WITH A PRETZEL BAGUETTE \$13

### HOUSE SALAD

FRESH SPRING MIX AND CHOPPED ROMAINE WITH CUCUMBERS, RED PEPPERS, EGG, TOMATOES AND BACON SERVED WITH YOUR CHOICE OF HOMEMADE RANCH, BLEU CHEESE, BALSAMIC OR RASPBERRY VINAIGRETTE \$8

### CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED IN OUR HOUSE-MADE CAESAR DRESSING GARNISHED WITH FRESH CROUTONS \$8

### SPINACH SALAD

CRISP SPINACH TOSSED IN OUR WARM BACON VINAIGRETTE DRESSING AND SERVED WITH RED ONION, SLICED EGG, AND CANDIED WALNUTS \$9

### GREENS CAPRESE SALAD

SALAD GREENS TOSSED IN A PESTO VINAIGRETTE AND TOPPED WITH SUNDRIED TOMATOES, TOASTED PINE NUTS, ROMANO CHEESE AND FRESH MOZZARELLA \$9

### SEASONAL SALAD

SALAD GREENS WITH RASPBERRY VINAIGRETTE, STRAWBERRIES, BANANA CHIPS, AND CANDIED NUTS \$9

### BACON AND BLEU SALAD WEDGE

FRESH CRISP ICEBERG WEDGE SERVED WITH BLEU CHEESE DRESSING AND TOPPED WITH BACON, RED ONION, AND BLEU CHEESE CRUMBLES \$9

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## STEAKS CHOPS RIBS

STEAKS PREPARED "WELL DONE" MAY ALTER THE QUALITY OR TEXTURE OF THE MEAT- THE CHEF RECOMMENDS "MEDIUM RARE" TO "MEDIUM" FOR OPTIMAL FLAVOR AND TEXTURE.

### STEAK TEMPERATURE GUIDE

BLUE RARE (COLD CENTER), RARE (RED CENTER), MEDIUM RARE (WARM RED CENTER), MEDIUM (WARM PINK CENTER), MEDIUM WELL (VERY LITTLE PINK), WELL DONE (NO PINK).

- TERIYAKI MARINATED SIRLOIN** 8OZ OF MARINATED PRIME AGED BEEF FULL OF FLAVOR AND TENDERNESS \$28
- RIBEYE** 14OZ MARBLED TO PERFECTION \$33
- COWBOY CUT** 20OZ BONE IN RIB-EYE OUR MOST POPULAR CUT OF PRIME AGED BEEF \$40
- SLOW ROASTED PRIME RIB** HERB CRUSTED QUEEN \$25 KING \$35
- T-BONE** THIS 20OZ STEAK WILL PLEASE ANY STEAK LOVER \$42
- BABY BACK RIBS** RUBBED WITH OUR HOUSE SEASONING 1/2 RACK \$20 FULL \$30
- CHOP DE PROVENÇAL** TWO MARINATED PORK CHOPS PAN SEARED AND SERVED IN A LIGHT WINE & BUTTER SAUCE \$31

### FILET RECOMMENDATIONS

- FILET MIGNON** 8OZ OF MELT-IN-YOUR MOUTH TENDERNESS \$39
- AU POIVRE** 8OZ OF TENDER PRIME BEEF PAIRED WITH A RICH AND CREAMY PEPPER SAUCE \$42
- BLACK & BLEU\*\*** BLACKENED AND TOPPED WITH MELTED BLEU CHEESE CRUMBLES AND A BALSAMIC REDUCTION \$42
- MUSHROOM DIANE** FILET TOPPED WITH MUSHROOMS AND A BRANDY DIJON SAUCE \$44
- LOBSTER & SHRIMP FILET** GRILLED TO PERFECTION AND TOPPED WITH A CREAMY SEAFOOD SAUCE \$46
- FILET OSCAR** ASPARAGUS AND LUMP CRAB TOPPED WITH BÉARNAISE SAUCE \$46

\*\*SERVER FAVORITE\*\*

## SEAFOOD POULTRY PASTA

- MARINATED SALMON FILET** BROILED OR BLACKENED, SERVED WITH LEMON \$27
- SHRIMP** SIX GRILLED OR FRIED SHRIMP SERVED WITH HORSERADISH SPIKED COCKTAIL SAUCE \$21
- SEABASS** DIJON AND GRAHAM CRACKER CRUSTED, TOPPED WITH CARAMELIZED SWEET ONIONS \$37
- TWIN LOBSTER TAIL** TWO COLD WATER MAINE LOBSTER TAILS SERVED BROILED TO ORDER MARKET PRICE
- PARMESAN CRUSTED CHICKEN** TWO AIRLINE CHICKEN BREASTS GRILLED AND TOPPED WITH A PARMESAN CHEESE SPREAD AND BAKED GRATIN \$25
- STUFFED CHICKEN BREAST** BLEU CHEESE AND SUNDRIED TOMATO STUFFED CHICKEN WITH WHITE WINE AND MUSHROOMS \$27
- PASTA OF THE DAY** YOUR SERVER WILL HIGHLIGHT THE CHEFS RECOMMENDATION MARKET PRICE

### POTATOES

- BAKED
- LOADED BAKED\*\*\*
- SWEET POTATO
- LOADED SWEET POTATO\*\*\*
- FIVE CHEESE
- LOBSTER LOADED\*\*\*
- BOURSIN ROASTED RED BUDS
- PARMESAN FRIES

### VEGETABLES

- BROCCOLI
- ASPARAGUS
- CREAMED SPINACH
- SAUTÉED BABY CARROTS

### PASTAS

- JUST CHEESE
- STEAKHOUSE MAC\*\*\*
- LOBSTER MAC\*\*\*
- LEMON BASMATI

\*\*\*THERE WILL BE AN UPCHARGE FOR THESE ITEMS\*\*\*

FOR YOUR CONVENIENCE, ALL PARTIES OF 8 OR MORE WILL BE PRESENTED WITH ONE CHECK PER TABLE WITH AN 18% SERVICE CHARGE. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.