



STARTERS

JUMBO SHRIMP COCKTAIL

FIVE GULF SHRIMP SERVED WITH COCKTAIL SAUCE AND LEMON \$14

OYSTERS

SIX OYSTERS CRACKER BREADED AND SERVED WITH HOUSE MADE TARTAR AND ZESTY COCKTAIL SAUCE \$15

BACON WRAPPED SHRIMP

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

SEARED SCALLOPS

FIVE SCALLOPS IN A WHITE WINE AND GARLIC SAUCE WITH FRESH BASIL AND CROSTINIS \$15

BOCK BEER BATTERED CHICKEN

CRISPY CHICKEN TENDERS WITH A BOCK BEER BATTER AND SERVED WITH BBQ SAUCE AND SPICY TOMATO CHUTNEY \$11

MEATBALLS AND MARINARA

MADE TO ORDER WITH RICOTTA CHEESE, FRESH MOZZARELLA AND A HINT OF MINT \$14

BRUSCHETTA

FRESH TOMATOES, BASIL, RED ONIONS AND GARLIC PLACED ON A MOZZARELLA TOPPED CROSTINI WITH A TANGY BALSAMIC GLAZE \$12

SOUPS & SALADS

FRENCH ONION GRATIN

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

MUSHROOM AND BRIE BISQUE

ROASTED MUSHROOMS SIMMERED IN A CREAMY GARLIC AND BRIE VELOUTÉ \$8

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

BACON AND BLEU SALAD WEDGE

FRESH CRISP ICEBERG WEDGE SERVED WITH BLEU CHEESE DRESSING TOPPED WITH BACON, CHIVES, SUNDRIED TOMATOES AND BLEU CHEESE CRUMBLES \$9



STEAKS CHOPS RIBS

- FILET** MELT IN YOUR MOUTH TENDERNESS 6 OZ \$36 10 OZ \$49
- RIBEYE** 16OZ PRIME GRADE MARBLED TO PERFECTION \$38
- NEW YORK STRIP** 16OZ LEAN AND TENDER, FULL FLAVORED \$49
- SLOW ROASTED PRIME RIB** HERB CRUSTED QUEEN \$29 KING \$39
- 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
- APPLE JACK PORK CHOPS** PAN SEARED AND TOPPED WITH ROASTED APPLES, ROSEMARY AND A WHISKEY GLAZE \$31

CUSTOMIZE YOUR STEAK

- BLACK & BLEU \$4 MUSHROOM DIANE \$5 AU POIVRE \$4 LOBSTER & SHRIMP \$6
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SEAFOOD POULTRY PASTA

- SALMON FILET** SEARED OR BLACKENED AND TOPPED WITH BÉARNAISE SAUCE \$29
- SHRIMP** SIX GRILLED OR FRIED SHRIMP SERVED WITH HORSERADISH SPIKED COCKTAIL SAUCE \$21
- SEABASS** DIJON AND GRAHAM CRACKER CRUSTED, TOPPED WITH CARAMELIZED SWEET ONIONS \$38
- TWIN LOBSTER TAIL** TWO COLD WATER MAINE LOBSTER TAILS SERVED BROILED TO ORDER MARKET PRICE
- PARMESAN CRUSTED CHICKEN** GRILLED AND TOPPED WITH A PARMESAN CHEESE SPREAD AND BAKED GRATIN \$27
- FETTUCCHINE ALFREDO*** FETTUCCHINE TOSSED WITH A CREAMY ALFREDO SAUCE. ADD CHICKEN \$21 OR SHRIMP \$24

*DOES NOT INCLUDE A SIDE

SIDES

BAKED
LOADED BAKED
LOBSTER LOADED BAKED*
SWEET POTATO
LOADED SWEET POTATO
GARLIC YUKON MASHED
PARMESAN FRIES

BROCCOLI
ASPARAGUS
SAUTÉED CAULIFLOWER
SAUTÉED BABY CARROTS

JUST CHEESE MAC
STEAKHOUSE MAC*
LOBSTER MAC*
PESTO GNOCCHI

*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.