

STARTERS

JUMBO SHRIMP COCKTAIL

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

BACON WRAPPED SHRIMP

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

CHARCUTERIE

SALAMI, PROSCIUTTO, CHORIZO SPREAD, GRAPES, GOUDA, BOURSIN CHEESE AND GREEN OLIVES. \$15

BOCK BEER BATTERED CHICKEN

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

CAPRESE

SOFT BURRATA MOZZARELLA, ROASTED TOMATOES, PESTO AND A BALSAMIC GLAZE \$12

SOUPS & SALADS

FRENCH ONION GRATIN

A CLASSIC SOUP BROILED GRATIN WITH SWISS CHEESE \$8

BLACK BEAN SOUP

BLACK BEANS, CILANTRO, SMOKY BACON AND CHORIZO SAUSAGE WITH CREME FRAICHE \$10

HOUSE SALAD

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

CAESAR SALAD

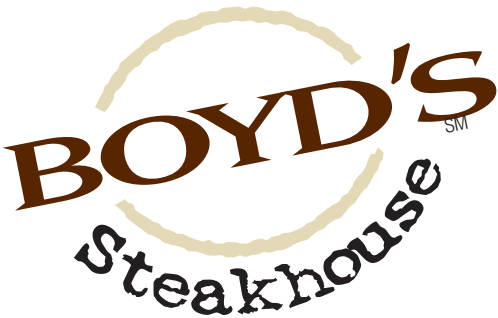
CRISP ROMAINE LETTUCE TOSSED IN OUR HOUSE-MADE CAESAR DRESSING GARNISHED WITH FRESH CROUTONS \$8

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 AND MORE

- FILET** MELT IN YOUR MOUTH TENDERNESS 8 oz \$38
- RIBEYE** 16OZ ANGUS AND MARBLED TO PERFECTION \$38
- SANTA MARIA SIRLOIN** MARINATED IN HERBS AND A PINCH OF CAYENNE 12 oz \$34
- SLOW ROASTED PRIME RIB** HERB CRUSTED QUEEN \$29 KING \$39
- T-BONE** 20 OZ ANGUS AND MARBLED TO PERFECTION \$42
- BABY BACK RIBS** RUBBED WITH OUR HOUSE SEASONING 1/2 RACK \$20 FULL \$30
- PORK CHOP** 12 OZ CHARBROILED TO PERFECTION \$24

CUSTOMIZE YOUR STEAK

BLACK & BLEU \$4 MUSHROOM DIANE \$5 CRAB CRUSTED \$4 LOBSTER & SHRIMP \$6

SEAFOOD POULTRY PASTA

- SALMON FILET** SEARED OR BLACKENED, TOPPED WITH BÈARNAISE \$29
- SHRIMP** GRILLED OR FRIED SHRIMP SERVED WITH HORSERADISH SPIKED COCKTAIL SAUCE \$21
- SEA BASS** 6OZ SEA BASS PAIRED WITH A SHRIMP AND DILL BUERRE BLANC \$38
- TWIN LOBSTER TAIL** TWO COLD WATER MAINE LOBSTER TAILS SERVED BROILED TO ORDER MARKET PRICE
- WALLEYE** TWO FILETS LIGHTLY FRIED, TENDER AND FLAKEY \$24
- SEARED SCALLOPS** SCALLOPS IN A WHITE WINE GARLIC SAUCE WITH FRESH BASIL AND CROSTINIS, CHOICE OF SIDE \$24
- CHICKEN PARMESAN** TWO CHICKEN BREASTS TOPPED WITH MARINARA, SMOKED GOUDA AND MOZZARELLA BLEND SERVED WITH YOUR CHOICE OF SIDE \$27
- SPICY CHORIZO PASTA** PENNE PASTA, PORTOBELLO AND BUTTON MUSHROOMS, SPICY CHORIZO AND TOSSED IN A CREAMY MARINARA \$21 ADD SHRIMP \$25

SIDES

BAKED POTATO
LOADED BAKED POTATO
LOBSTER LOADED BAKED POTATO*
SWEET POTATO
LOADED SWEET POTATO

SCALLOPED POTATOES
PARMESAN TRUFFLE FRIES
BROCCOLI
VEGETABLES MEDLEY
CREAMED SPINACH

MACARONI & CHEESE
STEAKHOUSE MACARONI & CHEESE
LOBSTER MACARONI & CHEESE*

*THERE WILL BE AN UP CHARGE 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.