

Steak Offerings

We Proudly Serve Allen Brothers USDA Prime Beef

<i>Cowboy Steak*</i> 55	20 Ounce Rib Eye Steak, A Southern Favorite
<i>Prime Rib of Beef*</i> 37/42	Choice of 12 Ounce English or 16 Ounce Cut, House Spice Blend, Au Jus, Haricot Verts
<i>Filet Mignon*</i> 38/48	Choice of 8 or 12 Ounce Center Cut
<i>Joyce Farmers Dry Age Rib Eye</i> 43	Hand Cut, Grass Fed 14 Ounce, Cast Iron Seared
<i>New York Strip*</i> 46	14 Ounce, Cut From the Center of the Loin
<i>Delmonico*</i> 42	14 Ounce, Made Famous in the 1840's In New York

Steak & Seafood Embellishments

<i>Piccata Topping</i> 14	Jumbo Lump Crabmeat, Lemon Caper Butter Sauce
<i>Renoir Topping</i> 12	Jumbo Lump Crab, Gulf Shrimp, Fresh Herbs White Wine Beurre Blanc
<i>Michelle Topping</i> 13	Crawfish Tails, Jumbo Lump Crabmeat, Sauce Béarnaise
<i>Oscar Topping</i> 13	Grilled Asparagus, Jumbo Lump Crabmeat, Sauce Hollandaise
<i>Point Reyes Blue Cheese</i> 10	Mild Tangy Creamy Bleu Cheese From Northern California
<i>Lobster Tail</i> Market Price	Broiled 16 Ounce Tail, Served With Drawn Butter And Lemon

Accompaniments

<i>Grilled Asparagus</i> 9	<i>Creamed or Sautéed Spinach</i> 7
<i>Horseradish & Boursin Mashed Potato</i> 7	<i>Sea Salted Baked Potato</i> 6
<i>Truffle Pomme Frites</i> 9	<i>Roasted Cipollini Onions & Wild Mushrooms</i> 8
<i>Lobster Tater-tots</i> 8	<i>Sautéed Summer Vegetables, Marti d Butter</i> 9

General Manager: John Gaulke

Chef d'Cuisine Matthew Kallinikos

Sous Chef: David Brown