

STARTERS

Crab Cakes

lump crab, herbs and spices, tangy rémoulade 14

Jumbo Shrimp Cocktail

zesty cocktail sauce, lemon 14

Bacon Wrapped Shrimp

cheese and jalapeño stuffed, cajun spices, garlic butter 14

Beer Battered Chicken Tenders

bock beer infused tempura batter 11

Bruschetta

buffalo mozzarella, vine-ripened tomatoes, basil, balsamic vinegar 12

GREENS & SOUPS

French Onion

buttered crouton, melted swiss crust 9

House Salad

garden greens, cucumber, vine-ripened tomato, chopped bacon, egg, croutons 8

The Cleaver

bacon, avocado, tomatoes, buttermilk bleu cheese, dijon vinaigrette 10

Caprese

buffalo mozzarella, vine-ripened tomato, fresh basil, balsamic glaze 12

Caesar

crisp romaine, zesty house-made dressing, croutons and parmesan crisps 9

STEAKS & CHOPS

Filet 8oz | 38

***Ribeye** 16oz | 38

***Prime Rib** 16oz | 40 12oz | 32

***New York Strip** 10oz | 30

***Seared Pork Chop**

apple cognac pan sauce 25

POULTRY

Chicken Marsala

button and portobella mushrooms, sweet marsala 25

Chicken Picatta

salty capers and onion, tangy lemon butter sauce 24

Chicken Milanese

lightly breaded and pan fried, balsamic drizzle, freshly shaved parmesan, arugula and citrus vinaigrette 26

SURF

Salmon

seared or blackened, topped with béarnaise 29

Seabass

honey dijon glaze, pan seared, sweetened breadcrumbs, caramelized onions 32

***Sea Scallops**

white wine, garlic, fresh basil 27

Twin Lobster Tails

warm water, broiled or steamed MP

PASTA

Prime Ragu

shredded prime rib, pappardelle, fresh parsley 21

Shrimp and Scallop Linguini

wilted spinach, champagne butter sauce 24

Angel Hair

butter and garlic or fresh tomato basil 15

add shrimp 5

add chicken 4

SIDES

Baked Potato 4

Sautéed Squash 4

Au Gratin Potatoes 3

Asparagus 5

Creamed Spinach 4

Whipped Potatoes 3

Broccoli 3

Sweet Potato 3

Steakhouse Cavatappi 5

Loaded Sweet Potato 5

Loaded Baked Potato 5

Crab Cavatappi 7

SWEET SIDES

Crème Brûlée

french custard, caramelized sugar, fresh berries 9

Tiramisu

light mascarpone cream, coffee and rum-soaked sponge cake, chocolate-covered espresso beans 7

New York Style Cheesecake

fresh berries and whipped cream 9

Peanut Butter Pie

dark chocolate and peanut butter mousse 8

Carrot Cake

6 layers high with velvety cream cheese icing and pecans 12

SAUCES & SPECIALTIES

Béarnaise 3

Oscar Style 7

Blackened with Blue Cheese Crust 4

Diane Style 5

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Young Children, elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.