

## SOUP & SALAD

### BEET SALAD

red and yellow beets, baby arugala, roasted pecans and dried cranberries  
Lightly tossed with olive oil and sea salt  
Dressed with aged balsamic tableside

### WEDGE SALAD

baby lettuce, candied bacon, & roquefort cheese dressing

### CAESAR SALAD

artisan romaine, caesar dressing  
croutons, parmesan, & white spanish anchovies

### LOBSTER BISQUE

minced lobster, crème fraîche & sherry

## ENTRÉES

### FILET MIGNON

8oz  
our most tender cut

### NEWYORK STRIP

12oz  
aged 45 days

### CHAR GRILLED SEA SCALLOPS

Four jumbo diver scallops served with a white wine beurre blanc and brown butter popcorn lobster

### GRILLED CEDAR PLANK SALMON

with creole mustard, brown sugar & thyme

### CHICKEN PARMESEAN

Lightly breaded chicken breast topped with housemade marinara and mozzarella cheese served over a bed of fettuccine egg noodles

S  
T  
E  
A  
K  
  
U  
P  
G  
R  
A  
D  
E  
S

### FILET MIGNON

12oz  
+ 10.00

### NEWYORK STRIP

16oz  
+ 16.00

### RIBEYE

16oz  
+ 16.00

BERNAISE 2.95

AU POIVRE 2.95

HOMEMADE STEAK SUCE 2.95

HOLLANDAISE 2.95

6oz BROILED LOBSTER TAIL 19.95

BLUE CHEESE CRUST 5.95

TWO GRILLED SHRIMP 7.95

OSCAR 15.95

A  
D  
D  
  
O  
N  
S

## DESSERT

### CHEESECAKE

graham cracker crust, topped with mixed berry sauce, creme anglaise, and berries.

### CHOCOLATE MOUSSE CAKE

six layers of chocolate mousse cake, white, milk & dark chocolate mousse

### KEY LIME PIE

graham cracker crust, filled with tart key lime pie custard & fluffy meringue

## SIDES

### MAC & CHEESE 8.00

scratch made cheese sauce with penne pasta & panko bread crumbs

### AU GRATIN POTATO 8.00

sliced potato layered with bacon & blue cheese cream sauce, topped with swiss & cheddar cheese, and finished with bacon bites

### SAUTÉED PORTABELLA MUSHROOMS 8.00

sautéed with garlic and red wine cream sauce

### STEAK FRIES 8.00

hand-cut crispy, golden potatoes tossed in parmesan, rosemary & garlic

### BRUSSELS SPROUTS 8.00

sautéed in garlic, butter & topped with grated parmesan cheese

### ASPARAGUS 8.00

grilled on extra virgin olive oil salt & pepper