

Certified Angus Steaks

Each steak is grilled with our house blend rosemary garlic seasoning and served with two sides

<p>Cowboy Ribeye 18oz* \$48</p> <p>Ribeye 12oz* \$32</p> <p>Filet Mignon 6oz* \$30</p> <p>Filet Mignon 8oz* \$34</p> <p>Crab Crusted Filet Mignon 6oz \$38</p> <p>Crab Crusted Filet Mignon 8oz \$42</p> <p>New York Strip 10oz* \$30</p> <p>Sirloin 8oz* \$24</p> <p>Liver and Onions* \$18 Calves liver grilled to order and topped with sautéed onions and bacon</p> <p>Chopped Sirloin 8oz* \$16 with mushroom onion gravy</p>	<p style="text-align: right;"><u>Available Fridays and Saturdays after 4:00 PM</u></p> <p style="text-align: center;">PRIME RIB</p> <p style="text-align: right;">10oz \$30 12oz \$32 16oz \$38</p> <p>Steak Add On \$4 each</p> <p>Sauteed Onions* Sautéed Mushrooms* Sautéed Onions and Mushrooms* Blue Cheese Crust* Blackened</p> <p>Seafood Add On</p> <p style="text-align: right;">One Crab Cake \$10 One Smoked Gouda Crab Cake \$12 One U6 Scallop \$12 Five Jumbo Shrimp \$14</p>
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Seafood Entrées

Each entrée served with two sides

<p>Alaskan Pollock \$20 Lightly breaded Alaskan Pollock fillets and house tarter</p> <p>Almond Crusted Haddock \$22 Almond breaded & fried with house jalapeño tartar</p> <p>Jumbo Shrimp \$26 Pick your style and sauce: grilled*, Cajun grilled*, fried or almond crusted. Choose either cocktail, jalapeno tartar, chipotle Jamaican tartar or Jamaican relish</p> <p>Ahi Tuna Dinner* \$26 Lightly seared and served over spring greens with ginger vinaigrette and finished with soy wasabi</p>	<p>Alaskan Salmon* \$28 An eight-ounce salmon filet prepared plain, Cajun or black and blue</p> <p>Jumbo Lump Crab Cakes \$28 Three house made lump crab cakes served with chipotle Jamaican tartar</p> <p>Smoked Gouda Crab Cakes \$32 Three crab cakes stuffed with smoked gouda cheese and covered in Cajun bacon cream sauce</p> <p>Pan Roasted Grouper* \$42 Pan roasted Grouper topped with a lemon herb garlic <u>butter</u></p>
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Entrée Sides

(\$4 each for a la carte)

- House Salad*
- Caesar Salad*
- Cup of Soup
- Cole Slaw*
- Cottage Cheese*
- Seasonal Vegetable*
- Fried Brussel Sprouts*
with sweet & sour bourbon sauce
- Asiago Grits*
- Creamy Parmesan Wild Rice*
- Toasted Pecan & Craisin Rice Pilaf*
- Potatoes Lyonnaise*
- Baked Potato*
- Baked Sweet Potato*
- Garlic Mashed Potatoes*
- Three Cheese Hash Brown*
- Steak House French Fries*
- Steak House Chips*



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

* GLUTEN FREE ITEMS