



## Steak & Beyond

### Raw Bar

Shrimp Cocktail \$16  
Lump Crabmeat Cocktail \$20  
Clams 1/2 \$12 Dozen \$20  
Oysters 1/2 \$18 Dozen \$30

### Soup \$10

French Onion  
Chicken Noodle  
Soup of the Day

### Salad \$16

House - mixed lettuce, carrot, onion, cucumber tomato, crouton, parmesan, red wine vinaigrette  
Caesar - romaine, shaved parmesan, caesar dressing  
Caprese - fresh mozz, prosciutto, tomato, roasted red pepper, oil & balsamic dressing, basil  
Cobb - bacon, avocado, cheddar, gorgonzola, mushroom, tomato, mixed greens, balsamic dressing  
Spring - strawberries, apples, goat cheese, cucumber tomato, candied walnuts, mixed greens, balsamic dressing  
Wedge - bacon, blue cheese crumbles, cucumber red onion, egg, tomato, carrot, blue cheese dressing  
Waldorf - apples, candied walnuts, gorgonzola mixed greens  
Filet Mignon Salad \$30 - mixed greens, tomato cucumber, balsamic dressing

**Dressing:** balsamic, blue cheese, ranch  
red wine vinaigrette, caesar

### Protein:

Avocado \$5, Bacon \$5  
Chicken (grilled or blackened) \$12  
Shrimp \$12, Salmon \$15, Steak \$20

### Sampler \$30

Pu Pu Platter - swordfish dumplings, garlic shrimp sesame sticks, skirt sticks, peking ravioli

- \*3% Fee on All Credit Card Transactions
- \*Substitutions Will Be Charged A La Carte
- \*Prices Subject to Change at Any Time
- \*20% Gratuity Added to Parties of 6 or More

### Chicken Apps \$14

Chicken Yakitori (3) - peppers, scallions on skewers  
Sesame Sticks (3) - fried chicken on skewers  
Chicken Lettuce Wraps - mushroom, onion, spicy soy sauce, scallions, \*peanut allergy  
Boneless or Bone In Wings  
choice of sauce: buffalo / sesame / shanghai / taos

### Pork Apps \$14

Honey Tips - sweet honey sauce  
Peking Ravioli - pork dumplings with ginger soy  
Rib Tips - asian bbq sauce with a hint of curry  
Spicy Wontons - steamed pork wontons with a spicy peanut sauce \*Peanut Allergy

### Seafood Apps \$16

Fried Calamari - with marinara sauce  
Buffalo Calamari - with blue cheese dressing  
Clams - casino / oreganata  
Shrimp - blackened / garlic  
Buffalo Shrimp - with blue cheese dressing  
Coconut Shrimp - with mango chutney  
Fried Shrimp - with cocktail sauce  
Rock Shrimp Tempura - tossed in spicy mayo  
Swordfish Dumplings - in a ginger butter sauce  
Steamed Clams - in a beer & butter broth \$20  
Clams Fra Diavolo - in a spicy marinara \$20

### Beef Apps \$18

Ginger Beef - filet mignon in ginger brown sauce  
Skirt Sticks (3) - bbq filet mignon on skewers  
Spicy Beef Tips - filet mignon in hot pepper oil

### Fish \$30

Filet of Fish - served with rice & vegetables  
Preparation Choices: grilled / blackened / stir fry with vegetables / pan seared with sesame

## Pasta

Penne Vodka \$16 - *with chicken* \$26 - *with Shrimp* \$28  
Linguini Garlic & Oil \$16 - *white or red clam sauce* \$26  
Rigatoni Bolognese \$26 - *with melted mozzarella*  
Egg Noodles & Spicy Pork \$26  
Fried Pork \$26 - *over egg noodles in a spicy brown sauce*  
Penne with Blackened Filet Mignon Medallions \$32  
*garlic & oil / alfredo / vodka sauce*

## Chicken \$22

Marsala / Piccata / Francaise  
Taos / Sesame / with Hot Peppers  
*served with rice & vegetables*  
Parmesan - *with linguine & vegetables*

## Meat

### **Pork Chops \$34**

*2 blackened chops topped with caramelized onions  
over mashed potatoes*

### **Short Ribs \$36**

*2 braised ribs in asian bbq sauce & mashed potatoes*

### **Black Angus Burger & Fries \$18**

*with lettuce, tomato & onion*  
*Add toppings \$1 - fried egg / cheese / mushrooms / bacon  
sauteed onions*

### **Filet Mignon Sandwich & Fries \$20**

*with sauteed peppers, onions, mushroom, cheddar*

## Steak

### **Filet Mignon 8oz \$35**

12oz \$45

### **NY Strip 16oz \$35**

### **Porterhouse 22oz \$45**

### **Delmonico 16oz \$35**

### **- Ribeye - 22oz \$45**

Preparation Choices: traditional char  
butter & garlic / soy & garlic / blackened  
cajun / sizzling

Steak Sauce: mushroom marsala / hot  
pepper oil / demi-glaze

Shrimp \$12 - Scallop \$15 - Lobster Tail MP

*Complement Your Entree With  
House or Caesar Salad \$5*

## Chef's Suggestions

### **Filet Mignon Wrapped in Bacon \$45**

*6oz filet mignon / scalloped potatoes / steamed vegetables  
gorgonzola cream sauce*

### **Blackened Cajun Platter \$40**

*chicken / shrimp / 4oz filet mignon / rice / steamed vegetables*

### **Surf & Turf \$55**

*4oz filet mignon / lobster tail / shrimp scampi  
scalloped potatoes / steam vegetables*

### **Sauteed Chicken Breast \$30**

*topped with fresh melted mozzarella / prosciutto / marsala  
demi glaze over mashed potatoes / sun dried tomatoes &  
sauteed broccoli*

### **Seafood Primavera \$48**

*Shrimp / Scallops / Clams / Lobster Tail over Linguini*

### **Grilled Platter \$40**

*Salmon / Shrimp / Chicken with Rice & Vegetables*

## Sides

Mashed Potatoes \$8 - *garlic / parmesan / horseradish*

French Fries \$7

Garlic Fries \$10

Baked Potato \$7 - Loaded \$12

*bacon / sour cream / cheddar / scallion*

Scalloped Potatoes \$10

Sweet Potato Fries \$8

Sauteed Onions \$8

Onion Rings \$8

Yellow Rice \$7

Garlic Bread \$7

Grilled Vegetables \$10

Stir Fry Vegetables \$10

Sauteed Button Mushrooms \$10

Green Beans Garlic & Oil \$10

Broccoli Garlic & Oil \$10

Asparagus \$10

Sauteed Spinach \$10

Cream Spinach \$13

Broccoli Rabe \$13

Spinach Risotto \$14

Mushroom Risotto \$14

## Kids Menu

4oz Filet Mignon with Fries \$20

Chicken Fingers (grilled or fried) with Fries \$15

Penne with Choice of Sauce: Marinara / Garlic & Oil  
Alfredo / Butter \$15