

SEAR LOUNGE

& COCKTAILS

Appetizers

PARMESAN TRUFFLE FRIES (GF) | 11

THIN CUT POTATO FRIES | WHITE TRUFFLE | PARMESAN
PARSLEY GREMOLATA

BUFFALO CHICKEN CROQUETTE (GF) | 15

TENDER SHREDDED CHICKEN | SPICY BUFFALO SAUCE
SHARP CHEDDAR | GF PANKO BREAD CRUMBS
GORGONZOLA | SERVED WITH RANCH DRIZZLE

BREADED CHICKEN TENDERS | 14

CHOICE OF SAUCE: HOUSE BUFFALO | GARLIC
PARMESAN | SWEET CHILI | HONEY MUSTARD | HOUSE
PINEAPPLE BOURBON BARBECUE | TERIYAKI

CRISPY PORK DUMPLINGS | 13

PORK | CHIVE | GOJUCHANG DRIZZLE | SWEET CHILI
GREEN ONIONS

BOURBON BARBECUE NACHOS (GF) | 14

CORN TORTILLA CHIPS | CHEDDAR BLEND | CORN AND
BLACK BEAN SALSA | PICKLED JALAPENOS | CILANTRO
LIME SOUR CREAM DRIZZLE | PINEAPPLE BOURBON
BBQ DRIZZLE | **ADD SEASONED GROUND BEEF OR
SEASONED CHICKEN \$5**

SPINACH & ARTICHOKE DIP (GF) | 14

SPINACH | ARTICHOKE | THREE CHEESE BLEND | FRESH
PARMESAN | PARSLEY | CORN TORTILLA CHIPS

GENERAL TSO'S BRUSSEL SPROUTS | 13

CRISPY BRUSSEL SPROUTS | GENERAL TSO SAUCE
SESAME OIL | BACON BITS | GREEN ONIONS

WARM HOUSE CORNBREAD | 9

HOUSE MADE CORN BREAD | HOUSE MADE HONEY
BUTTER

Handhelds

SEAR BURGER | 19

8OZ BLACK ANGUS PATTY | AMERICAN CHEESE
LETTUCE | TOMATO | RED ONION | DILL CHIPS
SIGNATURE SEAR SAUCE | BRIOCHE ROLL

SEAR-IOUSLY SPICY BURGER | 20

8OZ PREMIUM ANGUS BEEF PATTY | PEPPERJACK
SPICY MAYO | DICED CHERRY PEPPER | SWEET-HEAT
CAYENNE BACON JAM | ONION BRIOCHE ROLL

GET BUFF | 17

HAND BREADED CRISPY CHICKEN BREAST | SHREDDED
ROMAINE | SLICED TOMATO | HOUSE BLEU CHEESE
HOUSE BUFFALO SAUCE | BRIOCHE ROLL

CHICKEN PARMESAN CIABATTA | 16

HAND BREADED CRISPY CHICKEN BREAST | HOUSE
MARINARA | MELTED SHREDDED MOZZARELLA
TOASTED CIABATTA

STEAK AND CHEESE | 17

THICK CUT STEAK STRIPS | HOUSE STEAK SEASONING |
AMERICAN CHEESE | HORSERADISH CREMA | TOASTED
CIABATTA

ALL HANDHELDS ARE SERVED WITH FRENCH
FRIES. SUBSTITUTE FOR HALF HOUSE SALAD OR
HALF CAESAR SALAD FOR \$5



Sides

JASMINE RICE | 4

FRENCH FRIES | 5

PARMESAN TRUFFLE FRIES | 8

MASHED POTATOES | 5

BROCCOLI | 4

GARLIC GREEN BEANS | 5

GARLIC SPINACH | 7

HONEY CARROTS | 8

HALF HOUSE SALAD | 7

HALF CAESAR SALAD | 7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Salads

WEDGE SALAD (GF) | 16
QUARTER ICEBERG WEDGE | CHOPPED BACON
CUCUMBERS | CHERRY TOMATOES | RED ONION | BLEU
CHEESE DRESSING | GORGONZOLA CRUMBLES

CHOPPED SALAD (GF) | 16
CHOPPED ICEBERG AND ROMAINE LETTUCE |
TOMATOES | HAM | AMERICAN CHEESE | PEPPERONCINI
RED ONION | CUCUMBERS | ITALIAN DRESSING

CAESAR SALAD | 14
CHOPPED ROMAINE | PARMESAN | GARLIC HERB
CROUTONS | CREAMY CAESAR DRESSING

**RANCH | ITALIAN | BLEU CHEESE |
BALSAMIC VINAIGRETTE**

**SALAD PROTEINS | GRILLED CHICKEN 7
4OZ FILET 15 | STEAK TIPS 12 | 5 SHRIMP 10**

Steaks

ALL STEAKS SERVED WITH MASHED POTATOES, FRENCH GREEN BEANS
AND OUR HOUSE-MADE STEAK SAUCE APON REQUEST

HAND CUT STEAK TIPS | 28
16 OZ | SOAKED IN OUR SIGNATURE MARINADE TO
PERFECTION. JUICY, TENDER AND PACKED WITH
FLAVOR

TWIN PETIT FILET (GF) | 38
TWO 4OZ FILET MEDALLIONS, LEAN, TENDER,
SUCCULENT, JUICY AND FLAVORFUL. THE MOST
TENDER CUT. TOPPED WITH OUR HOUSE HERB
COMPOUND BUTTER, AND ROSEMARY.

RIBEYE 14OZ (GF) | 39
LUXURIOUSLY TENDER. RICH, BUTTERY FLAVOR,
MELTS IN YOUR MOUTH. HEAVILY MARBLED CUT.
TOPPED WITH OUR HOUSE HERB COMPOUND
BUTTER, AND ROSEMARY.

12OZ MUSHROOM PEPPER STRIP (GF) | 28
HAND-CUT SIRLOIN STEAK, TENDER, FLAVORFUL,
AND TOPPED WITH A SAVORY HOUSE-MADE
MUSHROOM AND PEPPER SAUCE.

LOAD YOUR MASHED POTATOES WITH BACON AND CHEESE FOR \$3
ADD GRILLED ONIONS, PEPPERS, AND MUSHROOMS FOR \$4
MAKE IT SURF N’ TURF BY ADDING 5 GARLIC SHRIMP FOR \$10

TEMPERATURE GUIDE

RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL
COLD RED CENTER	RED WARM CENTER	PINK HOT CENTER	DULL PINK CENTER	BROILED THROUGHOUT

Entrees

SPICY PARMESAN ALLA VODKA | 26
RIGATONI | HOUSE SPICY MARINARA VODKA SAUCE
MASCARPONE | DUAL HOUSE BREADED PANKO
CHICKEN BREASTS | MOZZARELLA | PARMESAN | FRESH
PARSLEY

LOBSTER RAVIOLI | 26
SHERRY CREAM REDUCTION | FRESH GARLIC BLISTERED
HALF CHERRY TOMATOES | FRESH SPINACH

SHORT RIB (GF) | 39
TENDER SOUS VIDE SHORT RIB | CREAMY GARLIC
YUKON GOLD MASHED POTATOES | HONEY GLAZED
CARROTS | RED WINE ROSEMARY REDUCTION | FRESH
PARSLEY

STEAK AND SHRIMP BOWL (GF) | 26
CAJUN STYLE SPICED STEAK TIPS | BLACKENED SHRIMP
RICE | CORN AND BLACK BEAN SALSA | MOJO DRIZZLE
CRISPY TORTILLA STRIPS

LEMON CREMA BAKED HADDOCK | 25
HADDOCK FILET | BLEND OF FRIED ONION AND RITZ
BUTTERED TOPPING | BED OF LEMON CREMA SPINACH
SAUCE

SEAR MONGOLIAN BEEF (GF) | 28
THIN CUT PREMIUM CRISPY STEAK | HOUSE
MONGOLIAN SAUCE | JULIENNED PEPPERS AND
ONIONS | BROCCOLI FLORETS | JASMINE RICE | SESAME
SEEDS