

S t a r t e r s

Garlic Cheese Bread <i>an entire loaf</i>	4.95
New England Clam Chowder	5.75
French Onion Soup au Gratin	4.95
Stuffed Portobello Mushroom <i>shrimp and spinach stuffing topped with melted cheese</i>	11.95
Teriyaki Tenderloin Tips <i>Bites of filet tossed with teriyaki sauce, sautéed onions and red bell pepper slices.</i>	12.75
Andrew's Cajun Shrimp <i>sautéed shrimp with tomatoes, onions and garlic in a sweet yet spicy cream sauce.</i>	13.95
Cajun Lamb Chops <i>spice rubbed chops with dipping sauce</i>	13.95
Crab Stuffed Mushrooms <i>button mushrooms stuffed with a mixture of Crab meat, bell peppers, shallots, and garlic. Topped with melted Jack cheese.</i>	11.95
Iced Jumbo Shrimp Cocktail <i>6 shrimp with zesty cocktail sauce</i>	13.75
Hot & Spicy Shrimp <i>seasoned with Louisiana hot sauce and spices</i>	12.95
Spicy Crab Cakes <i>with sauce remoulade and cocktail sauce</i>	11.95
Grilled Imported Brie <i>Served with roasted garlic & sweet pepper relish</i>	11.75
Spinach & Artichoke Dip	11.95
Calamari Fritti <i>fried with red peppers & sweet onions and finished with Ancho Chili Sauce</i>	13.95
Ahi and Avocado Stack <i>Seared Ahi tuna layered with avocado, cucumber, tomato, and sesame seaweed. Garnished with crispy wontons, Wasabi cream sauce and Hoison sauce</i>	12.95
Spinach Salad <i>Honey Mustard with apples, almonds and dried cranberries</i>	5.25
Romaine Salad <i>Bleu cheese, bacon, roasted onions and peppers in balsamic vinaigrette</i>	5.25
Wedge Salad <i>Bleu cheese, bacon, onions, and tomatoes</i>	6.75
Classic Caesar Salad	5.25

S i d e s a n d S a u c e s

*Try one or several. They are the perfect accompaniment to any steak.
Portions are large enough to share.*

Béarnaise Sauce <i>a classic preparation</i>	2.95
Port Wine Demi-Glace	2.95
Whiskey Peppercorn Sauce	2.95
Sautéed Onions <i>the perfect steak topping</i>	3.75
Sherried Mushrooms <i>with a hint of garlic</i>	4.95
Sherried Mushrooms & Onions	4.95
Fresh Asparagus <i>steamed or charbroiled with a side of Béarnaise Sauce</i>	4.95

S e a f o o d a n d F r e s h F i s h

*Includes choice of **Soup of the Day** (Chowder or French Onion add \$1.50) or **Spinach Salad** with apples glazed almonds and cranberries, **Romaine Salad** with Bleu cheese, bacon, roasted onions and peppers in a balsamic vinaigrette, **Caesar Salad** or a **Wedge Salad** (add \$1.50) with iceberg lettuce, Bleu cheese, tomato, onion and bacon and your choice of **Au Gratin Potatoes**, **Baked Potato**, **Garlic Mashed Potatoes**, **Wild Rice Pilaf** or **Vegetable**.*

Shrimp Scampi <i>jumbo shrimp sautéed in garlic butter, tomatoes, and chives</i>	29.95
Crispy Breaded Shrimp <i>with zesty house-made cocktail sauce</i>	28.95
Basil Mustard Salmon <i>with a light crust of mustard and basil</i>	30.95
Australian Lobster Tail <i>served with drawn butter</i>	59.95
Alaskan Crab Legs <i>served with drawn butter</i> 1 ¼ <i>Ib.</i>	44.95
Fresh Fish Feature <i>selection varies daily</i>	34.95

Every entrée comes as a **“Complete Meal”** which Includes choice of **Soup of the Day** (Chowder or French Onion add \$1.50) or **Spinach Salad** with apples glazed almonds and cranberries, **Romaine Salad** with Bleu cheese, bacon, roasted onions and peppers in a balsamic vinaigrette, **Wedge Salad** (add \$1.50) with iceberg lettuce, Bleu cheese, tomato, onion and bacon or a **Caesar Salad** and your choice of **Au Gratin Potatoes, Baked Potato, Garlic Mashed Potatoes, Wild Rice Pilaf or Vegetable.**

S t e a k s & C h o p s

New York Strip <i>juicy and flavorful</i>	<i>1 lb.</i>	33.95	<i>3/4 lb.</i>	29.95
Whiskey Peppercorn New York Strip				32.95
<i>A ¾ lb. NY Strip, cracked peppercorns and whiskey peppercorn sauce.</i>				
Filet Mignon <i>our most tender steak.</i>	<i>11oz.</i>	36.50	<i>8 oz.</i>	29.95
Porterhouse <i>1½ lb. a full pound and one-half</i>				43.95
Grilled Lamb Chops <i>double thick-cut chops</i>				30.95
Roasted Rack of Lamb <i>with rosemary mint glaze</i>				29.95
Double-Thick Pork Chop <i>14 oz. seasoned and grilled</i>				29.95
Cider Maple Glaze Pork Chop <i>with apple chutney</i>				30.95
Tournedos Oscar <i>filet medallions topped with asparagus, crab, & Béarnaise</i>				34.95
Chicago Cut Rib Eye	<i>18 oz.</i>	36.50	<i>14 oz.</i>	33.95
Texas Chile Oil Rib Eye	<i>18 oz.</i>	37.95	<i>14 oz.</i>	35.50

P r i m e R i b

An award-winning specialty! The finest Midwestern beef is seared in an herb crust and slow roasted for seven hours to ensure the most tender and the most flavorful prime rib available.

Petite Cut <i>8 oz.</i>	29.95	Standard Cut <i>10 oz.</i>	31.95
House Cut <i>14 oz.</i>	35.95	Bone-in Carver Cut <i>1¼ lb.</i>	41.95

C h i c k e n a n d R i b s

Chicken with Sun-dried Tomatoes and Garlic	26.95
<i>roasted and drizzled with sun-dried tomato, pine nut, and garlic butter.</i>	
Chicken Cordon Bleu with Mornay Sauce	27.95
<i>stuffed with Black Forest Ham and two cheeses then oven roasted.</i>	
“World Famous” BBQ Baby Back Ribs	27.95
<i>Slow roasted and glazed with our award winning BBQ sauce.</i>	

P a s t a

Pasta comes with Fresh Baked Bread and your choice of Spinach Salad with apples, glazed almonds and cranberries, Romaine Salad with Bleu cheese, bacon, roasted onions and peppers in a Balsamic vinaigrette, Caesar Salad or a Wedge Salad (add \$1.50) with Iceberg lettuce, Bleu cheese, onions and tomatoes.

Salmon Fettuccine Alfredo <i>blackened Salmon , asparagus, bell peppers, garlic, and shallots in a creamy Alfredo Sauce</i>	27.95
Sun Dried Tomato and Basil Shrimp Fettuccine <i>Sautéed jumbo shrimp atop Fettuccine with a creamy sun-dried tomato and basil cream sauce</i>	28.95
Cajun Shrimp Fettuccine <i>jumbo shrimp sautéed with tomatoes, onions and garlic in a sweet yet spicy cream sauce.</i>	28.95
Chicken and Vegetable Penne Pasta <i>mixed vegetables and herbs, roasted tomatoes, and cheese in a light tomato and white wine cream sauce</i>	26.95