

## S t a r t e r s

### THE MARTINI

"Let me fix you a Martini that's pure magic. It may not make life's problems disappear, but it'll certainly reduce their size."  
Frank Sinatra/Dean Martin  
...Some Came Running, 1959

### COSMOPOLITAN

Your favorite Vodka, Grand Marnier and Cranberry.

### CHOCOLATE MARTINI

Stoli Vanil, Godiva Chocolate Liqueur and Crème de Cocoa hand shaken and served "up".

### PERFECT "10"

Tanqueray Ten and a hint of Vermouth chilled and served with an olive or a twist.

### MIDNIGHT MARTINI

Your favorite Vodka, Grand Marnier and Kahlua.

### BLUE LAGOON MARTINI

Your favorite Vodka, Blue Curacao and pineapple.

### APPLE-TINI

Your favorite Vodka, and Sour Apple Pucker.

### LIME DROP

Cointreau and lime.

### THE FRENCH

have a tasty way to dress up a steak. Béarnaise Sauce is made with a reduction of vinegar, wine, tarragon and shallots, finished with egg yolks and butter.

### AFTER DINNER

a cup of coffee shared with a friend is happiness tasted and time well spent.  
...[ anonymous? ]

Enjoy a cup of fresh brewed coffee or add your favorite spirits to enhance the flavor.

**Grand Marnier**  
**Bailey's Irish Cream**  
**Remy Martin VSOP**  
**Amaretto DiSaronno**  
**Courvoisier VSOP**  
**Kahlua - B&B**  
**Drambuie**  
**Tia Maria**

<b>Garlic Cheese Bread</b> an entire loaf .....	\$3.50
<b>New England Clam Chowder</b> .....	\$4.50
<b>French Onion Soup au Gratin</b> .....	\$4.50
<b>Stuffed Portobello Mushroom</b> .....	\$8.50
rock shrimp and spinach stuffing topped with melted cheese	
<b>Andrew's Cajun Shrimp</b> shrimp, sautéed with tomatoes, onions and Garlic in a sweet yet spicy cream sauce. Served with garlic toast for dipping .....	\$10.95
<b>Cajun Lamb Chops</b> spice rubbed chops with dipping sauce.....	\$9.95
<b>Crab Stuffed Mushrooms</b> mushrooms stuffed with a mixture of crab, bell peppers, shallots and garlic, topped with melted Jack cheese. ....	\$8.50
<b>Iced Jumbo Shrimp Cocktail</b> 6 shrimp with zesty cocktail sauce .....	\$10.95
<b>Hot &amp; Spicy Shrimp</b> seasoned with Louisiana hot sauce and spices .....	\$10.95
<b>Grilled Skewers</b> grilled bell peppers and pineapple with your choice of <b>Teriyaki Chicken</b> or <b>Sweet and Spicy Shrimp</b> .....	\$8.95
<b>Crunchy Crab Cakes</b> with sauce remoulade .....	\$10.50
<b>Grilled Imported Brie</b> with roasted garlic & pepper relish.....	\$8.50
<b>Spinach &amp; Artichoke Dip</b> .....	\$7.95
<b>Calamari Fritti</b> lightly breaded, fried with red peppers and sweet onions .....	\$10.95
<b>Oysters on the Half Shell</b> ½ dozen, when available .....	\$10.50
<b>Seared Ahi</b> (MR) seared tuna sliced thin, served over a bed of marinated seaweed with Wasabi, Hoison and Soy sauces .....	\$10.95
<b>Spinach Salad</b> with apples, almonds and dried cranberries.....	\$4.95
<b>Romaine Salad</b> .....	\$4.95
Bleu cheese, bacon, roasted onions and peppers in balsamic vinaigrette.	
<b>Classic Caesar Salad</b> .....	\$4.95

## 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.*

<b>Béarnaise Sauce</b> a classic preparation .....	\$2.50
<b>Mushroom Brandy Sauce</b> .....	\$2.50
<b>Whiskey Peppercorn Sauce</b> .....	\$2.50
<b>Sautéed Onions</b> the perfect steak topping.....	\$2.50
<b>Sherried Mushrooms</b> with a hint of garlic .....	\$4.00
<b>Mushrooms &amp; Onions</b> .....	\$4.00
<b>Fresh Asparagus for Two</b> .....	\$4.50

## 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, Spinach Salad with apples glazed almonds and cranberries,  
Romaine Salad with Bleu cheese, bacon, roasted onions and peppers in a balsamic vinaigrette or  
a Caesar Salad and your choice of Au Gratin Potatoes, Baked Potato, Wild Rice Pilaf or Vegetable.*

<b>Shrimp Scampi</b> jumbo shrimp sautéed in garlic butter.....	\$23.95
<b>Shrimp Tempura</b> with house-made cocktail sauce .....	\$23.95
<b>Basil Mustard Salmon</b> with a light crust of mustard and basil.....	\$23.95
<b>Australian Lobster Tail</b> served with butter for dipping.....	Market
<b>Alaskan Crab Legs</b> 1 ¼ lb. served with butter for dipping.....	\$29.95
<b>Catch of the Day</b> selection varies daily.....	Market

Every entrée comes as a **“Complete Meal”** which includes Fresh Baked Bread and your choice of **Soup of the Day**, **Spinach Salad** with apples glazed almonds and cranberries, **Romaine Salad** with crumbled Bleu cheese, bacon, roasted onions and peppers in a balsamic vinaigrette or a **Caesar Salad** and your choice of **Au Gratin Potatoes**, **Baked Potato**, **Wild Rice Pilaf** or **Vegetable**.

## Steaks & Chops

<b>New York Strip</b> juicy and flavorful	11 oz. ....	\$24.95	14 oz. ....	\$27.50
<b>Whiskey Peppercorn New York Strip</b>				\$26.95
11 oz. NY Strip, cracked peppercorns and whiskey peppercorn sauce.				
<b>Filet Mignon</b> our most tender steak.	8 oz. ....	\$26.95	11 oz. ....	\$29.95
<b>Porterhouse</b> a full pound and three quarters				\$39.95
<b>Grilled Lamb Chops</b> double thick-cut chops				\$27.50
<b>Roasted Rack of Lamb</b> with rosemary-mint glaze				\$27.50
<b>Double-Thick Pork Chop</b> 12 oz. seasoned and grilled				\$23.00
<b>Cider Maple Glaze Pork Chop</b> with apple chutney				\$24.95
<b>Tournedos Oscar</b>				\$26.95
filet medallions topped with asparagus, crab & Béarnaise.				
<b>Kansas City Strip</b>				\$27.95
18 oz. classic cut strip steak served on the bone.				
<b>Chicago Cut Rib-Eye</b> 18 oz bone-in				\$28.95
<b>Texas Chile Oil Rib-Eye</b> with sweet pepper relish				\$29.95
<b>Beef Tenderloin Brochette</b>				\$24.95
grilled tender filet medallions and garden fresh vegetables.				

## Prime Rib

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.

<b>Standard Cut</b> 10 oz. ....	\$24.95	<b>House Cut</b> 16 oz. ....	\$28.95
<b>Carver Cut</b> 20 oz. bone-in	\$31.95		

## Pasta

<b>Cajun Salmon Fettucine Alfredo</b> blackened Norwegian Salmon , asparagus, bell peppers, garlic and shallots in a creamy Alfredo sauce	\$22.95
<b>Sun Dried Tomato and Basil Shrimp Fettucine</b> Sautéed shrimp atop Fettucine with a creamy sun-dried tomato and basil sauce	\$20.95
<b>Chicken and Vegetable Penne Pasta</b> mixed vegetables and herbs, roasted tomatoes and cheese in a light tomato and wine cream sauce	\$20.95

## Chicken and Ribs

<b>Chicken with Sun-dried Tomatoes and Garlic</b>	\$22.95
Chicken, roasted and drizzled with sun-dried tomato, pine nut and garlic butter.	
<b>Chicken Cordon Bleu with Mornay Sauce</b>	\$22.95
Chicken stuffed with Black Forest ham and two cheeses then oven roasted.	
<b>“World Famous” BBQ Baby Back Ribs</b>	\$23.95
slow-roasted and glazed with our award winning BBQ sauce.	

## Combinations

Create your own combination. Add these items to your entrée order.

<b>Shrimp Scampi</b> 3 jumbo shrimp	\$10.95	<b>Shrimp Tempura</b>	\$10.95
<b>¾ lb. Alaskan Crab Legs</b> with butter for dipping	\$17.95		
<b>Australian Lobster Tail</b> 10-12 oz.	Market		

## OUR STEAKS

are generously cut and trimmed by hand, the “Old Fashioned” way, in house, every day to our exacting standards from the highest grade of perfectly aged beef

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## A PORTER HOUSE

was what they called a coach stop in the 1800s. In 1814, a New York City porter house keeper named Martin Morrison began serving a new cut of steak. Guess what we call that steak today?

## WINE

Wine makes every meal an occasion, every table more elegant, every day more civilized.

...Andre Simon,  
"Commonsense of Wine"

In Europe we thought of wine as something as healthy and normal as food and also a great giver of happiness and well being and delight. Drinking wine was not a snobbism nor a sign of sophistication nor a cult; it was as natural as eating and to me as necessary."

...Earnest Hemingway

What is better than to sit at the end of the day and drink wine with friends, or substitutes for friend?

...James Joyce

Complement your meal with a glass of :

Drinking good wine with good food in good company is one of life's most civilized pleasures

...Michael Broadbent

**Major credit cards accepted. Sorry, no personal checks.**

**Prices do not include sales tax or gratuity.**