

Entrees

Include Homemade Soup or Chef Salad Upgrade to Caesar or Greek or Baked Onion Soup 3 extra

PRIME BEEF ROAST

Triple A boneless beef with natural beef jus.
10 oz **Buttery Cut**...35 13 oz **Thicker Cut**...39

From the steak shop.

Served with choice of potato & seasonal vegetables.
Topped with sautéed red onions for extra flavor.

10 oz **NEW YORK STEAK:** Certified Angus Striploin...35

12 oz **RIBEYE STEAK:** Triple A marbling for maximum taste...39

Two 4 oz **FILET MIGNON MEDALLIONS:** With a red wine jus reduction...35

Our meats are well aged and seasoned with garlic, herbs and spices.

For maximum tenderness and taste we recommend doneness not to exceed Medium/Well

For best enjoyment of your steak dish we offer choices of:

Garlic Shrimps10 Pork Back Ribs....12 Lobster Tail....20
Zesty peppercorn sauce or Creamy béarnaise or Sautéed Mushrooms....3

Specialties from the Charcoal broiler.

Served with garlic mashed potato and seasonal vegetables.

CHICKEN BREAST: With savory tomato/basil sauce....24

PORK BACK RIBS: With zesty Kansas bbq glaze....27 1/2 rack....19

BBQ HEAVEN: Pork back ribs, Filet mignon medallion, Italian Sausage, Kansas bbq glaze...30

LAMB CHOPS: House specialty smothered with Rosemary/Mint jus...45

From the fishery

Served with rice pilaf & seasonal vegetables.

ATLANTIC SALMON FILET: With Mediterranean marinade...27

TROUT FILET: With lemon/butter & white wine....24

CUBAN LOBSTER TAILS: Broiled to perfection with drawn garlic/butter....55 One tail...35

SURF `n TURF: Two 4 oz filet mignon medallions with a succulent 6 oz. lobster tail....55

SHRIMPS SANTORINI: With ouzo, feta, tomato, onion, peppers, garlic & herbs....27

Please inform us of any allergies or food intolerance.

Most Meals May be Split In Two For 3.00 extra.