

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**....33 13 oz **Thicker Cut**....37

From the steak shop.

Served with choice of potato & seasonal vegetables.
Topped with choice of sautéed mushrooms or red onions.

10 oz **NEW YORK STEAK:** Certified Angus Striploin....33

12 oz **RIBEYE STEAK:** Triple A marbling for maximum taste....35

Two 4 oz **FILET MIGNON MEDALLIONS:** With a red wine jus reduction....33

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....10 Lobster Tail....20
Zesty peppercorn sauce or béarnaise...3

Specialties from the Charcoal broiler.

Served with garlic mashed potato and seasonal vegetables.

CHICKEN BREAST: With savory tomato/basil sauce....22

PORK BACK RIBS: With zesty Kansas bbq glaze....27 1/2 rack....18

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....26

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 aromatic ouzo, feta, tomato, onion, peppers, garlic & herbs....26

Please inform us of any allergies or food intolerance.

Most Meals May be Split In Two For 3.00 extra.