



SANDWICHES

all sandwiches served with fries

Black Angus Steak Burger

fresh ground rib-eye, strip and tenderloin, served garnished with lettuce, tomato, onion & pickle and choice of cheddar, jack or pepper-jack cheeses

8.95

Chicken Santa Fe

grilled marinated chicken topped with sliced tomato, avocado, pepper-jack cheese and finished with roasted red pepper mayo

9.95

KIDS MENU

Chicken Fingers

(grilled or fried)

4.00

Spaghetti & Meat Sauce

4.00

Hot Dog

4.00

Junior Burger

4.00

Mac-n-Cheese

4.00

KIDS DESSERT

desserts complimentary with childrens meal

Fudge Popsicle

old fashioned fudge popsicle

Fresh Banana

served with whipped cream

Chocolate Pudding

rich & creamy

Vanilla Ice Cream

served with chocolate sauce and whipped cream

SIDE DISHES

3.25

Au Gratin Potatoes

Garlic Smashed New Potatoes

Saffron Rice

French Fries

Asparagus

Steamed Vegetables

Honey Glazed Carrots

SALADS

Strawberry Salad 8.95

baby spinach tossed with strawberries, mandarin oranges, blue cheese, pink peppercorns & candied pecans tossed in our strawberry vinaigrette

Caesar Salad 6.95

romaine lettuce tossed in tangy dressing with croutons, parmesan and a lemon wedge (add beef or chicken: \$4 or 2 jumbo shrimp \$6.)

House Salad 5.95

iceberg lettuce flagged with olives, cheddar, green onion & diced tomato, choice of dressing

"The Wedge" 6.95

wedge of iceberg lettuce topped with diced tomatoes, green onion, bacon, cheddar cheese, blue cheese & choice of dressing (add beef, chicken: \$4. or 2 jumbo shrimp: \$6.)

The Cobb Salad 11.95

greens topped with sliced egg, diced tomato, chicken, black olives, sliced mushrooms, green onion, cheddar, blue cheese & avocado, choice of dressing (substitute beef or two jumbo shrimp: \$6.)

BEEF, VEAL & PORK

all entrees include house salad or cup of soup

T-Bone

classic T-bone with the filet on the side and the strip on the other, grilled to perfection served topped with tobacco onions with baked potato and carrot and asparagus medley

29.95

Filet of Beef

hand cut beef tenderloin, marinated and grilled to perfection, topped with mushroom crown, served with twice baked potato & sauteed baby carrots and asparagus medley

26.95

Delmonico Steak

fresh cut rib-eye, marinated and grilled, topped with onion, garlic and paprika demi glaze topped with tobacco onions, served with twice baked potato, asparagus and baby carrots

24.95

Kansas City Strip

slow aged boneless strip-loin, grilled to perfection, topped with gages steak butter, served with baked potato and honey glazed carrots

27.95

Rack of Pork

frenched pork rack marinated with apple liquor, grilled to perfection, served with apples, brandy & cinnamon reduction, served with twice baked potato and sauteed julienne vegetables

16.95

Twin Tournedos "Au Poivre"

beef tenderloin dipped in cracked black pepper, sauteed with green peppercorns, mushrooms, de-glazed with brandy and finished with demi glaze, served with mashed potato & vegetables

21.95

Grilled Top Sirloin

marinated and served with steak butter, baked potato and carrot-squash medley

19.95

Veal Picatta

tender veal cutlet sauteed with shallots, capers, mushrooms, de-glazed with white wine & lemon finished with creamy butter sauce, served over orzo pasta with julienne vegetables

21.95

Blackened Rib-eye with Blue Cheese Butter

tender ribeye dipped in cajun seasoning and blackened to perfection, topped with our blue cheese butter and served with twice baked potato, asparagus and carrot medley

24.95

Chicken Fried Steak

hand pounded, breaded beef tenderloin, deep fried golden brown, served with black pepper cream gravy, mashed potato, green beans with onion & bacon

15.00

PASTA

Pasta Diablo 15.95

chicken breast tossed with onions, peppers, mushrooms, cajun seasoning, roasted red pepper puree and spicy tomato sauce, finished with a touch of heavy cream and penne noodles, garnished with parmesan

Chicken Fettuccine "Alfredo" 12.95

marinated and grilled chicken tossed with garlic, fettuccine noodles & finished with heavy cream reduction

Pasta Primavera 12.95

penne pasta tossed with broccoli, zucchini, mushrooms, onions, peppers, garlic & fresh basil de-glazed with white wine and finished with heavy cream reduction, topped with parmesan

Shrimp Carbonara 18.95

bay shrimp tossed with onions, mushrooms, bacon and garlic, de-glazed with white wine and finished with heavy cream reduction and fettuccine noodles

Beef Penne Marinara 17.95

beef tenderloin sauteed with onions, peppers & mushrooms, de-glazed with red wine and finished with penne pasta and marinara, topped with parmesan cheese

SEAFOOD

Pecan Crusted Rainbow Trout

dusted with pecan flour, sauteed until golden brown, served with brown butter, capers and fresh lemon, served with saffron rice and honey glazed carrots

17.95

Chili Rubbed Salmon

chili rubbed salmon, pan seared to perfection, accented with roasted red pepper cream sauce, served with honey glazed carrots and garlic mashed red potatoes

18.95

Shrimp & Salmon Etouffee

baby shrimp & alaskan salmon tossed with peppers, onions & mushrooms, garlic & cajun seasoning, white wine & heavy cream, served with saffron rice & asparagus-carrot medley

21.95

Almond Crusted Shrimp

four fried colossal almond breaded shrimp, served with cocktail sauce, accented with saffron rice & julienne vegetables

18.95

South of France Tilapia

pan seared tilapia with mushrooms, artichokes, sun-dried tomatoes and onions, finished with white wine tomato cream sauce. Served with garlic mashed new potatoes and fresh asparagus

18.95

Crab Stuffed Salmon

fresh salmon stuffed with lump crab and topped with boursin cream sauce, served with twice baked potato, carrot and asparagus medley

21.95

CHICKEN & FOWL

Pan Seared Duck

tender duck breast coated in jerk seasoning and sauteed with onions and brown sugar, de-glazed with red wine, served with garlic mashed potatoes and julienne vegetables

21.95

Pecan Crusted Chicken

pecan breaded chicken breast served with saffron cream sauce, au gratin potatoes and julienne vegetables

17.95

Mediterranean Chicken

herb marinated chicken topped with red pepper, artichokes, onions, and mushrooms, topped with provolone cheese, roasted red pepper and pesto sauce, served over orzo pasta with asparagus

17.95

Blackened Chicken & Shrimp "Etouffee"

tender breast of chicken topped with two shrimp & spicy etouffee sauce, served with au gratin potatoes & asparagus

21.95

SOUP

Steak Chili

rib-eye, filet & sirloin chunks tossed with peppers, onions, mushrooms in spicy chili, topped with cheddar cheese

7.95

Soup of the Day

chefs daily soup creation, made fresh every day

6.95

APPETIZERS

Deep Fried Tobacco Onions

thinly sliced onions, southern seasoning, fried golden brown with horseradish dipping sauce

4.95

Pan-Seared Crab Cakes

lump crab mixed with boursin cheese & bread crumbs, served with roasted red pepper sauce

8.95

Stuffed Mushrooms

six large mushrooms stuffed with sausage and cheddar and baked golden brown, smothered with marinara sauce and finished with provolone cheese

8.95

BBQ Duck Tortilla

tender duck breast marinated and rubbed with our home made bbq sauce and served sliced on fried tortilla, topped with pico de gallo, avocado and pepper jack cheese

8.95

Hot Wings

seven wings tossed in special seasoning served with ranch & blue cheese, carrot & celery sticks

7.95

Shrimp Cocktail

four jumbo shrimp served chilled with lemon and cocktail sauce

9.95

Fettuccine Creation

changing daily, ask server about today's creation

7.95

DESSERTS

4.

Carrot Cake

moist carrot cake served with chantilly cream

Vanilla Creme Brulee

rich custard, served with caramelized sugar and fresh berries

Molten Chocolate Cake

served warm with vanilla bean ice cream

New York Cheesecake

strawberry sauce & whipped cream

Strawberries Romanoff

fresh strawberries tossed in orange liquor & vanilla pastry cream

Bread Pudding

traditional cinnamon & raisin bread pudding topped with our signature whiskey sauce

Chocolate Cake

rich chocolate cake topped with brandied ganache



special occasions, catering, private parties, weddings, birthdays... any time!