

## APPETIZERS FOR SHARING

### *Fresh Shucked Oysters*

ask your server for today's selection

3.50 each

THICK CUT ONION RINGS	8.95
ARTICHOKE & ROASTED PEPPER DIP <i>add crab</i>	9.95 4.95
TOMATO-BRIE FONDUE WITH GRILLED CHEESE	9.95
BUFFALO SHRIMP SCAMPI	14.95
LUMP CRAB CAKES <i>green tomatoes, horseradish and bacon vinaigrette</i>	15.95
COCONUT SHRIMP <i>with spicy homemade chutney</i>	13.95
CALAMARI <i>with sweet peppers</i>	12.95
SEA SCALLOPS 'BENEDICT' <i>applewood smoked bacon, hollandaise</i>	14.95
TUNA TARTARE WITH AVOCADO AND RADISH <i>Abi tuna served with sweet chili-soy vinaigrette and crispy wonton chips</i>	12.95
JUMBO SHRIMP COCKTAIL <i>with fresh grated horseradish</i>	16.95

### FOR THE TABLE

#### HOT APPETIZER SAMPLER

*Coconut Shrimp, Tomato Fondue, Crab Cake, Onion Rings*  
20.95

## SOUPS & SALADS

STEAKHOUSE CHILI	CUP 4.95	BOWL 7.95
FRENCH ONION SOUP	CUP 4.95	CROCK 7.95
PITTSBURGH BLUE MAINE LOBSTER BISQUE <i>with fresh lobster</i>		BOWL 11.95
CAESAR SALAD		7.95
THE DINNER SALAD <i>simple side salad with iceberg lettuce, cherry tomatoes, cucumber and red onion &amp; your choice of housemade dressing</i>		6.95
SPINACH AND GOAT CHEESE SALAD <i>baby spinach, strawberries, goat cheese and spiced pecans tossed in a honey vinaigrette</i>		7.95
STEAKHOUSE WEDGE <i>Our signature salad! Topped with bacon and crumbled bleu cheese with your choice of dressing</i>		7.95
BABY BEET AND MELTY BRIE SALAD <i>roasted golden and ruby red beets with lightly crusted brie and arugula tossed with a hazelnut vinaigrette</i>		11.95

## ENTREE SALADS

SEAFOOD COBB SALAD <i>shrimp, crab, avocado, tomato, hard boiled egg, chopped bacon &amp; scallion with citrus-herb vinaigrette</i>	17.95
GRILLED TENDERLOIN STEAK SALAD <i>baby field greens with tomatoes, red onion, red peppers, bleu cheese &amp; balsamic vinaigrette</i>	17.95
<i>Dressing Choices: French, Buttermilk Ranch, Blue Cheese, Honey Vinaigrette, Citrus-Herb Vinaigrette, Caesar, or Thousand Island</i>	

## BURGERS & SANDWICH PLATTERS

ground fresh, never frozen, midwestern beef served on  
a fresh baked bun with hand-cut Idaho russet fries

THE CLASSIC BURGER <i>add cheese \$1 add smoked bacon \$2</i>	9.95	THREE NAPKIN STACK BURGER <i>thick cut bacon, steakhouse chili, cheddar &amp; an onion ring</i>	14.95
KNIFE AND FORK CHICKEN CLUB	12.95	TENDERLOIN STEAK SANDWICH <i>sauteed tenderloin, sweet onions &amp; peppers on a ciabatta bun with basil mayonnaise and swiss cheese</i>	16.95
PRIME RIB FRENCH DIP	16.95		



## FILET MIGNON

hand-selected, center-cut and naturally-aged for tenderness and flavor.

FILET MIGNON . . . . .	34.95	BLEU CHEESE CRUSTED FILET . . . . .	37.95
		<i>naturally aged with a bleu cheese crust</i>	
HORSERADISH CRUSTED FILET . . . . .	36.95	FILET AMERICAN . . . . .	36.95
<i>topped with creamy horseradish and toasted bread crumbs</i>		<i>topped with Tillamook sharp cheddar and smoked bacon</i>	
MUSHROOM CAPPED FILET . . . . .	37.95	FILET "OSKAR" . . . . .	39.95
<i>broiled with an exotic mushroom and fresh herb crust</i>		<i>topped with a lump crab cake and asparagus with Béarnaise</i>	

for the lighter appetite - try our **PETITE FILET . . . 29.95**  
"I am a woman hear me chew"

### Steak Sauces, Butters & Toppings

Bleu Cheese Sauce • Brandied Green Peppercorn Sauce • Mushroom Sauce • Horseradish Cream  
add 2.50

Béarnaise Sauce add 2.95 • Applewood Smoked Bacon add 2.95

## ADDITIONAL STEAKS & MEATS

AGED CHOICE SIRLOIN . . . . .	29.95	FLAT IRON STEAK . . . . .	22.95
		<i>herb shallot butter</i>	
AGED RIBEYE . . . . .	39.95	AGED PORK CHOP PORTERHOUSE . . . . .	24.95
BONE-IN NEW YORK STRIP . . . . .	39.95	<i>14 oz. all-natural Duroc pork chop, aged for tenderness and flavor</i>	
CHICKEN OREGANATA . . . . .	17.95		

### Herb Crusted Prime Rib\*

Twenty-one day aged Midwestern Prime Rib, slowly roasted with sea salt and herbs.

QUEEN'S CUT (10 OZ) 26.95	KING'S CUT (16 OZ) 32.95	KING'S MOTHER-IN-LAW'S CUT (24 OZ) 36.95
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Served with Au Jus and Horseradish Sauce \*Served till we run out

## SPECIALTY SEAFOOD

all seafood offerings are also available simply grilled  
or broiled with fresh lemon and olive oil.

PISTACHIO CRUSTED WALLEYE . . . . .	24.95	SWORDFISH . . . . .	28.95
<i>with lemon-dill butter sauce</i>		<i>grilled sword fish, rock shrimp, roasted peppers and basil</i>	
FRESH SCOTTISH SALMON . . . . .	25.95	STUFFED JUMBO SHRIMP . . . . .	28.95
<i>with horseradish-parmesan crust, whole grain mustard</i>		<i>broiled shrimp with crab, parmesan, and garlic in a parmesan cream sauce</i>	
ROASTED SEA BASS PROVENCAL . . . . .	28.95	AUSTRALIAN 16 OZ LOBSTER TAIL . . . . .	54.95
<i>with garlic spinach, cherry tomatoes, kalamata olives and capers</i>		<i>tender and sweet cold water lobster</i>	
AHI TUNA AU POIVRE . . . . .	28.95	broiled & served with drawn butter	HALF TAIL . . . 28.95
<i>seared sushi grade tuna, cognac and green peppercorn sauce</i>			

## TABLE SIZED ACCESSORIES

Served family style for 2 or more 9.95 \*Available for One 6.95

BROCCOLI/HOLLANDAISE*	GREEN BEANS AMANDINE*	ROASTED BUTTERNUT SQUASH*
SPINACH & GARLIC GRATIN	PAN ROASTED MUSHROOMS*	GROWN-UP MAC & CHEESE
	ASPARAGUS/HOLLANDAISE*	

### LOADED MASHED POTATOES

Applewood Smoked Bacon, Sour Cream, Cheddar Cheese and Green Onions

SINGLE (SERVES 1-2) 7.95	REGULAR (SERVES 3-4) 9.95	LARGE (SERVES 4-6) 12.95
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HAND CUT PARMESAN FRIES . . . . .	5.95	HASH BROWNS . . . . .	11.95
		HASH BROWNS WITH ONIONS . . . . .	12.95
IDAHO ONE POUND BAKED . . . . .	7.95	HASH BROWNS BLUE STYLE . . . . .	13.95
		<i>applewood smoked bacon, tabasco, onion and bleu cheese</i>	

### STEAK ORDERING GUIDE

**Pittsburgh Blue**—Charred Black Outside, Cold & Red Center

**Blue**—Cold, Red Center **Rare**—Very Red, Cool Center **Medium Rare**—Red, Warm Center **Medium**—Pink, Hot Center **Medium Well**—Dull Pink Center **Well**—Cooked Throughout

We recommend that medium well and well done Filet Mignon be butterflied. We are not responsible for steaks ordered well done. There is a risk associated with consuming raw seafood or other raw protein.