

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	9.95
<i>add crab</i> 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>	11.95
CALAMARI <i>with sweet peppers</i>	12.95
SEA SCALLOPS 'BENEDICT' <i>applewood smoked bacon, hollandaise</i>	13.95
TUNA TARTARE WITH AVOCADO AND RADISH	12.95
<i>Abi tuna served with sweet chili-soy vinaigrette and crispy wonton chips</i>	
JUMBO SHRIMP COCKTAIL <i>with fresh grated horseradish</i>	15.95

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	BOWL 11.95
<i>with fresh lobster</i>	
CAESAR SALAD	7.95
THE DINNER SALAD	6.95
<i>simple side salad with iceberg lettuce, cherry tomatoes, cucumber and red onion & your choice of housemade dressing</i>	
SPINACH AND GOAT CHEESE SALAD	7.95
<i>baby spinach, strawberries, goat cheese and spiced pecans tossed in a honey vinaigrette</i>	
STEAKHOUSE WEDGE	7.95
<i>Our signature salad! Topped with bacon and crumbled bleu cheese with your choice of dressing</i>	
BABY BEET AND MELTY BRIE SALAD	10.95
<i>roasted golden and ruby red beets with lightly crusted brie and arugula tossed with a hazelnut vinaigrette</i>	

ENTREE SALADS

SEAFOOD COBB SALAD	16.95
<i>shrimp, crab, avocado, tomato, hard boiled egg, chopped bacon & scallion with citrus-herb vinaigrette</i>	
GRILLED TENDERLOIN STEAK SALAD	17.95
<i>baby field greens with tomatoes, red onion, red peppers, bleu cheese & balsamic vinaigrette</i>	
<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	9.95
<i>add cheese \$1 add smoked bacon \$2</i>	
KNIFE AND FORK CHICKEN CLUB	12.95
PRIME RIB FRENCH DIP	15.95
THREE NAPKIN STACK BURGER	14.95
<i>thick cut bacon, steakhouse chili, cheddar & an onion ring</i>	
TENDERLOIN STEAK SANDWICH	14.95
<i>sauteed tenderloin, sweet onions & peppers on a ciabatta bun with basil mayonnaise and swiss cheese</i>	



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 1.95

Béarnaise Sauce add 2.95 • Applewood Smoked Bacon add 2.95

ADDITIONAL STEAKS & MEATS

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

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</i>	
ROASTED SEA BASS PROVENCAL	28.95	<i>garlic in a parmesan cream sauce</i>	
<i>with garlic spinach, cherry tomatoes,</i>		AUSTRALIAN 16 OZ LOBSTER TAIL	54.95
<i>kalamata olives and capers</i>		<i>tender and sweet cold water lobster</i>	
AHI TUNA AU POIVRE	28.95	<i>broiled & served with drawn butter</i>	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 8.95 *Available for One 5.95

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) 6.95	REGULAR (SERVES 3-4) 8.95	LARGE (SERVES 4-6) 12.95
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HAND CUT PARMESAN FRIES	5.95	HASH BROWNS	10.95
		HASH BROWNS WITH ONIONS	11.95
IDAHO ONE POUND BAKED	6.95	HASH BROWNS BLUE STYLE	12.95
		<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.