

THE STEAKHOUSE

BEGINNINGS

GRILLED ARTICHOKE +

served with chipotle aioli and lemon aioli 10

STEAK BITES +

grilled top sirloin, garlic toast, chipotle aioli, tomato and shallot salad 14

CRISPY BRUSSELS SPROUTS +

smoked goat cheese fondue and apple cider vinegar reduction 11

CRISPY CALAMARI

arugula and chili-lime aioli 11

JUMBO SHRIMP COCKTAIL

housemade cocktail sauce, lemon 15

GREENS

HOUSE SALAD

local greens, roasted beets, farmer's market almonds, housemade fig-balsamic vinaigrette 9

CAESAR SALAD

hearts of romaine, parmeggiano reggiano, sourdough croutons, housemade signature caesar dressing 9
(add grilled chicken 5, grilled shrimp 7, salmon 8)

ICEBERG WEDGE

crisp iceberg, grape tomatoes, toasted walnuts, applewood smoked bacon, chives, housemade blue cheese dressing 11
(add grilled chicken 5, grilled shrimp 7, salmon 8)

CHOPPED SALAD

romaine and iceberg, red cabbage, tomatoes, cucumbers, mushrooms, garbanzo beans, cheddar cheese, croutons, housemade rice wine vinaigrette 11
(add grilled chicken 5, grilled shrimp 7, salmon 8)

SOUP

HAND CRAFTED SOUP OF THE DAY 8

SIGNATURE STEAKS

All steaks are premium Choice Sirloin, hand trimmed and aged precisely for tenderness.

10 OZ TOP SIRLOIN 28

SLOW ROASTED PRIME RIB +

9 OZ FILET MIGNON 38

12 OZ NEW YORK 32

10 oz 30
16 oz 36

14 OZ RIB EYE 38

All steaks served with your choice of two sides and a sauce.

SIDES

Baked Potato
Baby Carrots
Yukon Gold Mashed Potato

SIDES

Potato Gratin
Grilled Asparagus
Steamed Seasonal Vegetables

SAUCES

Gorgonzola Cream
Bordelaise
Brandy Peppercorn

ADDITIONAL OFFERINGS

SAUTÉED MUSHROOMS 9

MUSHROOM RISOTTO 12

SWEET POTATO FRIES 5

CREAMED SPINACH 7

LOBSTER TAIL MP

HAND CUT FRENCH FRIES 5

**BEER BATTERED
ONION RINGS** 7

SHRIMP SCAMPI 11

**LOBSTER TRUFFLE
MACARONI & CHEESE** 15

ENTRÉES

SHORT RIB PAPPARDELLE STROGANOFF +

slow braised short rib with pappardelle pasta, mushroom cream sauce 30

THE DUKE +

grilled top sirloin, grilled garlic toast, yukon gold mashed potatoes, onion rings, bordelaise sauce, baby carrots 24

PORK CHOP

with cheesy potatoes, sautéed green beans and honey maple pecan sauce 29

CRISPY CHICKEN

with garlic mashed potatoes, sautéed spinach with bacon-corn relish 26

PAN ROASTED ORGANIC CHICKEN

with roasted spaghetti squash, steamed broccoli and roasted tomato-basil sauce 28

MAHI MAHI

pan roasted mahi mahi with coconut rice, sautéed red cabbage and mango salsa 30

GRILLED ATLANTIC SALMON

with green onion rice, grilled asparagus and lemon-caper white wine sauce 28

STEAKHOUSE CLASSIC

8 oz burger with caramelized onions, applewood smoked bacon, choice of cheese, hand cut fries on an artisan bun 18

LEMON PESTO PENNE PASTA

with broccolini, roasted tomatoes, basil and feta cheese 22

FRESH WILD LINE CAUGHT FISH OF THE DAY

served with green onion rice, choice of vegetable MP

COCONUT-LIME INFUSED RED QUINOA

with garlic spiced chickpeas and roasted red peppers topped with pickled red onion and herb salad 21
(add chicken 7, steak 8, salmon 8)

+ Signature Item

We are dedicated to using ingredients from our Chef's Organic Garden and local & sustainable produce whenever possible. \$7 charge to split plates.