



STARTERS

JUMBO SHRIMP COCKTAIL
Spicy Cocktail Sauce 23

CRISPY CALAMARI
Served with Tomato Sauce 18

THICK CUT MAPLE BACON
Black Pepper, Maple Glace 18

LOBSTER "TAIL" MAC "N" CHEESE
Cavatappi Pasta, 4 Cheese Sauce 25

CRAB CAKE
Roasted Corn-Relish, Remoulade 21

ESCARGOT with PUFF PASTRY
Traditional Garlic butter Sauce 18

COLOSSAL LUMP CRAB COCKTAIL
Mustard Sauce per MP

CRISPY BRUSSEL SPROUTS
Remoulade Sauce 15

HAND BATTERED ONION RINGS
Remoulade Sauce 12

SOUP

LOBSTER BISQUE 14

FRENCH ONION SOUP AU GRATIN 12

SOUP OF THE DAY BOWL 8

STEAKS

Serving Certified U.S.D.A dry & wet aged
in-house "21-28 days" Prime Cut And
Premium Angus® Midwestern Beef.
Served with House Salad, Choice of Potato.

FILET MIGNON 6oz/48 9oz 62
The Most Tender, Center Barrel Cut Tenderloin

NEW YORK STRIP 14oz 59
Boneless, Full-bodied Center Cut from the Short Loin

DELMONICO 14oz 61
Flavorful, Heavily Marbled, Thick Cut from the Ribeye
Dry-Aged 21-28 Days

BONE-IN FILET MIGNON 14-16oz 89
Incredibly Tender Bone-In Cut, Aged to the Peak Flavor

BONE-IN NEW YORK STRIP 20oz 65
Full-Bodied, Center Cut from the Short Loin
Dry-Aged 21-28 Days

COWBOY RIBEYE 24oz 73
A Huge Bone-In Version Flavorful & Heavily Marbled
Dry-Aged 21-28 Days

PORTERHOUSE 24oz 71
A Rich Flavor of a Strip with the Tenderness of a
Filet Dry-Aged 21-28 Days

BURGERS, SANDWICHES & FAVORITES

Add a Cup of Soup or French Onion Soup 5 or Gorgonzola, Caesar or House Salad 8

PRIME STEAK BURGER 20
9oz Aged "House Blend" Lettuce, Tomato, Onion, Brioche Bun, Hand Cut Fries
Add Cheese, Sautéed Onions or Mushrooms 1 each. Thick Cut Bacon 2 Egg 2

FILET MIGNON CLUB 23
Sliced Filet Mignon, Arugula, Tomato, Maple Bacon, RD Aioli, Challah, Hand Cut Fries

FRENCH DIP AU JUS 18
Roast Beef Thin Sliced on Ciabatta, Hand Cut Fries

GRILLED OR BLACKENED SWORDFISH SANDWICH 22
Arugula, Tomato, House Made Tartar Sauce, Brioche Bun, Hand Cut Fries

FILET MIGNON TIPS AU POIVRE (*SPICY) 23
Garlic Mashed Potatoes, Puff Pastry

GRILLED CHICKEN SANDWICH 17
Arugula, Tomato, Swiss Cheese, Roumalade Sauce, Brioche Bun, Hand Cut Fries

HALF SANDWICH / SOUP COMBO 16
Whole Grilled Cheese, 1/2 French Dip or 1/2 BLT with Choice of Soup or Salad

BLT 18
Lettuce, Tomato, Thick Cut Maple Bacon, Mayonnaise on Ciabatta, Fries

STEAK SANDWICH 22
Sliced New York, Balsamic Onions, Mushrooms, Gruyere, Ciabatta, Hand Cut Fries

OMELETTE YOUR WAY THREE EGGS OR EGG WHITES 17
Choice of three items; Onions, Mushrooms, Spinach, Bacon, Tomatoes, Olives, Cheddar,
Swiss or Gruyere. Served with Rye Toast, Hand Cut Fries

ENTRÉE SALADS

Add a Cup of Soup or French Onion Soup with any Entrée Salad 5

CAESAR 15
Romaine, Herb Croutons, Shaved Parmesan, Anchovy
Add Chicken 20 Salmon 22 Sliced Steak 23

GORGONZOLA 15
Mixed Greens, Tomatoes, Red Onions, Olive-Oil-Balsamic Vinaigrette
Add Chicken 20 Salmon 22 Sliced Steak 23

ICEBERG WEDGE 15
Blue Cheese Dressing, Maple Bacon, Tomatoes, Blue Cheese Crumbles
Add Chicken 20 Salmon 22 Sliced Steak 23

COBB 15
Mix Greens, Egg, Corn, Bacon, Tomatoes, Olives, Blue Cheese Crumbles, Crispy Onions
Add Chicken 20 Salmon 22 Sliced Steak 23

~your choice of Blue Cheese, Green Goddess, Thousand Island, Ranch, Balsamic Vinaigrette

FRESH MOZZARELLA HEIRLOOM TOMATO EVOO, Aged Balsamic, Basil 13

REFRESHMENTS

ICED TEA, COFFEE, SODA, LEMONADE 4

~PRIVATE ROOMS AVAILABLE FOR ANY OCCASION~

Please MAKE US AWARE OF ANY FOOD ALLERGIES. PROPER IS REQUIRED. Gentlemen, Please REMOVE HATS AND CAPS
*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness, especially if you have certain medical conditions. Select menu items
may be served at less than fully-cooked temperatures based on preference. 12/24