



Appetizers

Shrimp Cocktail

Cooked & Chilled Jumbo Shrimp, Spicy cocktail sauce

\$11

Pan Asian Crispy Shrimp

Breaded Deep Fried Shrimp served with Asian Dipping Sauce

\$7

Spinach and Artichoke Dip

Served with warm Tortilla Chips

\$7

Sweet Corn Beignets

Deep Fried Corn Fritters Served with a Honey Mustard BBQ

\$5

Vidalia Onion Petals

Crispy Fried Onions with our Signature Dipping Sauce

\$7

BBQ Pork Fire Crackers

Served with a Cabbage Jalapeño Slaw

\$7

SOUPS

Country French Onion

\$6

Black Bean Soup

\$6

SALADS

STEAKHOUSE SALAD

Mixed Greens, Tomato, Cucumber, Carrots , Choice of Dressing

\$5

Caesar Salad

Classic Caesar Salad served with a Parmesan Crisp

\$7

BLT Wedge

A Crisp Iceberg Lettuce Wedge, Bleu Cheese, Smoked Bacon and Tomatoes

\$7

*The Steakhouse
Voted
"Tri - State Area's Best Steakhouse"
Eleven years in a Row
Featuring the Flowers of Chef CRAIG PINKARD*

A plate charge of \$8.00 may be applied to Diners not ordering entrees.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish ,milk ,poultry or shellfish reduces the risk of food borne illness.
in individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*shapps 110405

Steakhouse Specialty

Served with Homemade French Fries,

Steakhouse Kobe Burger

Hand Packed Prime Beef Burger

Bib Lettuce, Beefsteak Tomato, Red Onions served on your choice of Sesame Seed Egg Bun or Focaccia Roll

\$10

Steakhouse Kobe Chop Steak Burger

Hand Packed Prime Beef Burger, Blue Cheese, Mushrooms drizzled

with Madeira Sauce served on your choice of Sesame Seed Egg Bun or Focaccia Roll

\$12

Why a Burger in a steakhouse ? This isn't just a burger it is a Kobe Burger. Kobe beef is renowned for its flavor, tenderness, and fatty well-marbled texture. It is the beef quality beef being severed in today's market!

Entrees

All Entrees include a Steakhouse Salad

Flame Broiled Ribeye

12 oz Rib eye cooked to perfection Served with a Baked Potato or Red Skin Mashed Potato

\$25

Filet Mignon

7oz Char-broiled Filet brushed with herb Butter

Served with a Baked Potato or Red Skin Mashed Potato

\$28

New York Strip Steak

12 oz New York served with a Baked Potato or Red Skin Mashed Potato

\$23

Top Sirlion

18 oz usda prime top sirlion servered with Baked Potao or Red skin Mashed Pototes

\$28

The Rib Stack

Saint Luis Pork Ribs Slow cooked then char broiled mopped with our signature

BBQ sauce Served with Four Cheese Macaroni

\$18

Fire Roasted Chicken Pappardelle

Grilled Chicken with Garlic and Herbs tossed with Fire Roasted Vegetables and Pappardelle Pasta

\$17

Roast Prime Rib of Beef

Hand Carved Served with Au Jus and a Baked Potato

12oz Cut

\$23

16oz Cut

\$29

SEAFOOD

Herb Crusted Salmon

Pan Seared Salmon topped with Parmesan Herb Crust, Beurre Blanc and a baked potato.

\$19

Chef's Fresh Fish of the Day

Ask your Server about our daily feature

See server

SIDES

Grilled Asparagus

\$5

Sautéed Spinach

\$5

Mushroom Medley

\$6

Four Cheese Macaroni

\$4

Baked Potato

\$4

Twin Casino Lobster Tails
Succulent Twin Lobster Tails, Drawn Butter and Lemon
Served with Rice Pilaf and Vegetable of the Day
\$24.99

Dessert Menu

Warm Chocolate Chunk Brownie Explosion Vanilla Ice Cream	\$5
White Chocolate Raspberry Cheese Cake	\$6
Key Lime Cheese cake	\$6
Chocolate Molten Lava Cake Chocolate Ice Cream	\$7
Warm Apple Tart Caramel Sauce and Fresh Whipped Cream	\$5