Appetizers

Coconut Shrimp

Coconut breaded shrimp Served with a Sweet & Sour Mango Sauce. \$9.95



Premium calamari, dipped in our homestyle batter. and cocktail Sauce.

Shrimp Cocktail \$17.95

Cooked Shrimp served over ice with homemade cocktail sauce.

Buffalo Wings \$ 9.95

Tender Roasted Wings with Hot Sauce.

Cheese Sticks \$ 9.95

Breaded Mozorella Sticks W/ Buttermilk Dressing.

Chicken Fingers \$ 9.95

Breaded Chicken Strips W/ Buttermilk Dressing.

Appetizer Combination \$ 16.95

Onion Rings, Buffalo Wings, Cheese Sticks, & Chicken Fingers.

Steak Cut Onion Rings \$ 8.95





Shrimp Cocktail

Sides

Fresh Asparagus Fresh Asparagus Sauteed and topped with Parmessan Cheese. \$7.95

Sauteed Mushrooms Sauteed with white wine, worchestershire sauce sauce and seasonings. \$5.95

On Top of your Steak \$3.95

Fresh Broccoli Fresh Broccoli Crowns, Sauteed with Fresh Garlic . \$6.95

Side of Scampi Or Garlic Shrimp Side of 5 \$7.95 Side of 10 \$14.95



Lobster Tail

Dinners Served With: Soup or Salad, Baked Potato, And Ranch Style Beans or Vegetables

<u>Two</u> Lobter Tails \$48.95 <u>Two</u> Broiled Lobter Tails (6-7 oz)

With NEW YORK STEAK \$44.95
One Lobter Tail (6-7 oz) and New York Steak (9-10 oz)

With FILET MIGNON \$46.95

One Lobter Tail (6-7 oz) and Filet Mignon wrapped in Bacon(6-7 oz)

COMBINATION DINNERS

Filet Mignon & Scampi Shrimp 36.95

Substitution charge for Caesar Salad \$2.99

Fresh Romaine Lettuce, Crutons, Fresh onions, Carrots And our Specialty Caesar Dressing. (Olive oil, Vinegar, Lemon Juice, Dijon Mustard Anchovies, Fresh Garlic and Spices.)

PRIME New York Steak \$39.95

Prime New York Steak from the finest Strip Loins 14-15 oz.





Please ask for availabilty

T-BONE STEAK \$49.95

- A Traditional Steak Lovers' Favorite 1-3/8"thick*25oz

PORTERHOUSE \$53.95

For Hearty Apetites, This is our Largest Steak that is two Steaks in one- a tender Filet Mignon, and a flavorful New York Strip. 1-3/8"thick *30oz.

NEW YORK STEAK \$31.95

- Selected for flavor, This is a center cut from the finest Strip Loins13-14 oz.

FILET MIGNON \$33.95

- This is our Most Tender Steak, Specially Seasoned, wrapped in BACON and flame Broiled 7-8oz.

RIB EYE STEAK \$35.95

-For those who enjoy Hearty Beef Flavor. 14-15oz

BBQ-BEEF RIBS \$ 26.95

- Tender Beef Ribs Marinated in BBQ Sauce and oven baked for tenderness

Citrus Chipotle BBQ BABY BACK RIBS \$26.95

Delicious, tender BABY BACK RIBS Marinated in a zesty BBQ Chipotle Sauce.

SEA FOOD - CHICKEN - PASTA

ALASKAN HALIBUT STEAK \$29.95

- Pan Fried Halibut Steak, sauteed with Fresh Garlic and Spices.

SCAMPI SHRIMP \$24.95

- Broiled Shrimp, Cooked in Special Chef Spices & White Wine.

GARLIC SHRIMP \$24.95

- Broiled Shrimp, Cooked in a butter sauce & Fresh Garlic.

GRILLED CHICKEN BREAST \$22.95

Filet Mignon & Lobster Tail

Tender Filet Mignon (Wrapped in Bacon7oz), and Broiled Canadian Lobster Tail (6-7oz) served with Soup or Salad, and Fresh Steamed Vegetables. 46.95

New York Steak & Lobster Tail

New York Steak (9-100z) and Broiled Canadian Lobster Tail (6-70z) served with Soup or Salad, and Fresh Steamed Vegetables. 44.95 Per Persaon

Broiled Lobster Tail

<u>Two</u> Broiled Canadian Lobster Tail 6-7 oz.

Served with Soup or Salad and Fresh Steamed Vegetables. 48.95 Per Person

Thursday & Friday:

Shrimp stuffed with ham & cheese. Wrapped in bacon Served on a bed of rice \$29.95

New York Steak & Stuffed Shrimp \$34.95 Per Person

Filet Mignon & Stuffed Shrimp \$36.95 Per Person

