

# Appetizers

## **Fried Lobster Tail**

*Cold water tail with BBQ Aioli.*

**\$13**

## **Jalapeno Cheese & Smoked Bacon Oysters On The Half Shell**

*Six baked oysters w/a creamy cheese  
and bacon sauce.*

**\$11**

## **Oysters on the Half Shell**

*Six fresh oysters served with cocktail sauce  
and horseradish.*

**\$11**

## **Shrimp Cocktail**

*Traditional or grilled.*

**\$13**

## **Cajun Crab Cakes**

*Jumbo lump crab with a  
creole mustard sauce.*

**\$9**

## **Beef Brochette**

*Crimini Mushrooms and Tenderloin with  
creamy balsamic and borsin cheese reduction.*

**\$12**

## **Crab Stuffed Portabella**

*Lump crab w/ lemon sauce.*

**\$6**

# Soups

## **French Onion Au Gratin**

*Served under crust of Provolone  
and Gruyere cheeses.*

**\$6**

## **Seafood Bisque**

*Classic French-style bisque  
with lump Crabmeat and Shrimp.*

**\$9**

# Salads

## **Traditional Salad**

*Mixed baby greens with choice of dressing.*

**\$5**

## **Wedge**

*Baby iceberg lettuce, and onion.*

**\$6**

## **Spinach Salad**

*With red onion, sliced egg, tomatoes,  
mushrooms and hot bacon dressing.*

**\$6**

## **Caesar Salad**

*Hearts of romaine with parmesan cheese,  
tossed with classic Caesar dressing.*

**\$6**

# Sides

*all items*

**\$6**

*Sautéed spinach with bacon*

*Asparagus with hollandaise*

*Sautéed broccoli with garlic and  
parmesan cheese*

*Roasted tomato and garlic*

*Sautéed mushrooms*

*Smoked cheddar mac and cheese*

*Steak house baked potato*

*Mashed potatoes*

*Sweet potato au gratin*

*Potatoes au gratin*

# Prime Beef

**\*\*\*All main courses come with choice of one side dish \*\*\***

*Add any of the following:*

*Mushroom Madeira sauce, Blue steak butter or our Don's butter*

## **\*Rib eye Steak**

16 OZ. Well marbled for a rich taste.

**\$28**

## **\*New York Steak**

16 OZ.

**\$32**

## **\*Prime Rib of Beef, Au Jus**

*(Ask your server about availability.)*

*(Try it blackened!!)*

**King \$26      Queen \$22**

## **\*Filet**

8 OZ.

**\$32**

# Bone-In Specialties

## **\*The Porterhouse**

*The best of both worlds, NY Steak & Filet, 24 OZ.*

*Broiled to your specifications.*

**\$46**

## **\*Cowboy Rib-eye**

*22 OZ. Well marbled and served bone-in*

*for full-bodied taste.*

**\$44**

# Other Meats

## **B's Ribs and Fried Lobster**

*St. Louis ribs and deep fried Lobster Tail.*

**\$38**

## **Chicken Cordon Bleu**

*Crispy, fried chicken w/Julianne of black forest ham, fingerling potatoes and a sharp Swiss cheese sauce.*

**\$24**

# Seafood

## **\*Surf and Turf**

*8OZ. filet of beef and Lobster.*

**market price**

## **Alaskan King Crab**

*Split & steamed, with drawn butter.*

**market price**

## **BBQ Salmon**

*BBQ spice rubbed fresh salmon.*

**market price**

## **Lobster Tails**

*Single tail or twin tails.*

*Broiled, served with drawn butter.*

**market price**

## **Fish Du Jour**

*Chef's selection of fresh fish.*

**market price**

## **\*Meat Temperatures**

*rare—cool red center*

*medium rare—warm red center*

*medium—hot pink center*

*medium well—slightly pink center*

*well—no pink*

**\*\*The consumption of raw or undercooked meats, seafood, or eggs could increase your risk of acquiring a food-borne illness\*\***