



APPETIZERS

TABLESIDE GUACAMOLE \$15

Prepared at your table and served with fresh tortilla chips. Our signature appetizer. As good as it gets!

CALAMARI \$11

Tender calamari dipped in buttermilk then hand-breaded and deep-fried to a light golden brown. Served with marinara and lobster sauce.

SPINACH ARTICHOKE DIP \$10

The Steakhouse spinach artichoke dip served with tortilla chips and toast points.

PORTOBELLO MUSHROOM \$15

Fresh sliced Portobello grilled to tender perfection. Served on a bed of roasted red pepper crab sauce.

BACON-WRAPPED SHRIMP \$13

Four jumbo shrimp lightly basted with horseradish, wrapped in bacon and deep-fried. Served with horseradish sauce.

SHRIMP COCKTAIL 1/4 LB \$9 1/2 LB \$16

Jumbo shrimp cooked to tender perfection. Served chilled with cocktail sauce.

MEATBALLS \$12

Meatballs in marinara sauce, fresh mozzarella cheese and basil.

ENTREE SALADS

*CAESAR SALAD \$10

Fresh chopped romaine lettuce, tossed with our homemade classic Caesar dressing, topped with parmesan cheese and croutons.

SPINACH SALAD \$11

Fresh spinach, mushrooms, tomatoes, hard-boiled egg and bacon. Served with a traditional hot bacon dressing

SOUP & SALAD \$10

One of our homemade soups and a house salad served with fresh bread.

ADD CHICKEN \$7 - SALMON \$11 - SHRIMP \$15 - LOBSTER TAIL \$20

SPECIALTY STEAKS, CHOPS, & LAMB

All entrées served with fresh bread, house salad or homemade soup and your choice of vegetable du jour, Yukon cheddar cheese mashed potatoes, Russet baked potato or wild rice. Any substitutions available for \$3 charge. Split plate available at \$10 charge.

*BUTTER FILET \$40

A 7 oz center-cut tenderloin, grilled. Served on a bed of Bordelaise and garnished with our signature steak butter.

*BONELESS RIBEYE \$38

An 14 oz mouthwatering boneless ribeye garnished with onion strings.

*NEW YORK STRIP \$32

An 11oz NY strip grilled to temperature.

*PORTERHOUSE \$50

An 18 oz Porterhouse steak grilled and basted in butter.

*PRIME RIB KING CUT, 16 oz \$40, QUEEN CUT, 12 oz \$35

Basted with herbs and spices, slow-roasted to rare, then finished to requested temperature.

ROSIE'S RIBS FULL RACK \$30, 1/2 RACK \$25

Flavor-packed, spice-rubbed, slow-roasted St. Louis-style pork ribs. Served with homemade BBQ sauce on the side.

*LAMB CHOPS \$40

Grilled lamb chops drizzled with a port wine demi-glaze.

*Grilled Pork Chop \$32

A 12oz Pork Chop Topped with a Braising Sauce.

CREATE YOUR OWN TWIST TO ANY ENTRÉE

CAJUN: Steakhouse Rub then cooked in cast iron skillet. No extra charge.

BORDELAISE: Beef demi-glaze with a red wine and shallot reduction. No extra charge.

***BÉARNAISE:** A rich sauce of egg yolks, butter and tarragon. No extra charge.

***OSCAR:** Grilled asparagus, real crab meat and Béarnaise. \$6

TERIYAKI: Sautéed mushrooms with house teriyaki sauce. \$6

SELECT YOUR STEAK TEMPERATURE:

Rare: Cool red center Medium Rare: Warm red center Medium: Hot pink center Medium Well: Juicy, cooked throughout
Well: No pink, not recommended for our cuts We cannot guarantee the quality of well done or end cuts.

All entrées served with fresh bread, house salad or homemade soup and your choice of vegetable du jour, Yukon cheddar cheese mashed potatoes, Russet baked potato or wild rice.
Any substitutions available for \$3 charge. Split plate available at \$10 charge.

SEAFOOD

STUFFED LOBSTER \$50

Split lobster tail with a crab, shrimp and Gouda cheese stuffing.

LOBSTER TAIL \$40

Butterfly lobster tail prepared in Old Bay spices and Fat Tire Beer. Served with drawn butter.

PAN-SEARED SCALLOPS \$40

Deep sea scallops pan-seared and served with Burblanc Sauce.

CAP'N DAVE'S BIG OL' SHRIMP \$30

Jumbo fantail shrimp, lightly breaded and deep-fried.

BAKED HALIBUT \$35

Baked halibut filet, topped with a spinach cream sauce.

ALASKAN CRAB LEGS \$50

1 lb Alaskan Crab legs split and served with drawn butter.

*SALMON \$28

Salmon filet grilled to perfection, then finished with lemon caper butter.
Add any of our sauces or toppings. \$6

STEAKHOUSE SHRIMP SCAMPI \$30

Jumbo shrimp in a buttery sauce with Chardonnay and sun-dried tomatoes. Add Pasta \$5.

FISHERMAN'S PLATTER \$32

Fresh cod, shrimp and scallops coated in our own special batter. Deep-fried to a golden brown.

POULTRY

CHICKEN NEWBURG \$35

Tender chicken breast breaded in Italian bread crumbs, deep-fried, then finished with lobster meat and a delicious Newburg sauce.

PECAN CHICKEN \$25

Tender chicken breast coated with a pecan crust, oven-baked and topped with a delicious hazelnut cream sauce.

FLORENTINE CHICKEN \$25

A crispy breaded chicken breast stuffed with baby spinach, bacon and mushroom filling on a bed of creamy Marsala sauce.

CHICKEN CORDON BLEU \$25

Classic cordon bleu served with supreme sauce.

PASTA

CREATE YOUR OWN SPECIALTY PASTA DISH

Select from our made-from-scratch sauces and delicious noodle options.
All dishes served with garlic toast and choice of house salad or homemade soup.

PASTA		SAUCES	ADD TO ANY PASTA	
LINGUINI	\$10	MARINARA	CHICKEN	\$7
SPINACH FETTUCINI	\$10	ALFREDO	SALMON	\$11
		ROSÉ	SHRIMP	\$15
		CREAMY LOBSTER	SCALLOPS	\$20
			MEATBALLS	\$10

A la Cart Sides \$5

Grilled asparagus, creamed spinach, onion strings, steak fries, sweet potato fries, wild rice, baked potato or Yukon mashed potatoes.

Sorry, split checks are unavailable.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. *These items may be served raw or undercooked or contains raw or undercooked ingredients.