

Appetizers

FRENCH ONION SOUP GRATINÉE

CLAM CHOWDER

SOUP OF THE DAY

SHRIMP COCKTAIL

Chilled jumbo shrimp served with a zesty cocktail sauce.

CRAB CAKES

A special blend of lump crabmeat and spices served with a zesty dijon dipping sauce.

CLAMS CASINO

Five hard shell clams baked on the half shell with red and green peppers, onion, bacon and seasoned bread crumbs.

BACON BEEF WELLINGTONS

Beef tenderloin tips wrapped in bacon, served in puff pastry shells with a cabernet and caramelized onion demi-glaze.

SCALLOPS WRAPPED IN BACON

Sugarcane skewered sea scallops wrapped in applewood smoked bacon with a balsamic glaze.

FRIED CALAMARI

Calamari rings deep fried and served with a spicy chipotle mayonnaise and garnished with banana pepper rings.

CRAB STUFFED MUSHROOMS

Fresh mushroom caps stuffed with seasoned crabmeat and baked with a light cheese topping.

SEAFOOD SAMPLER FOR TWO

A sampling of our appetizer favorites featuring: Clams Casino, Shrimp Cocktail, Mini Crab Cakes, Scallops Wrapped in Bacon and Crab Stuffed Mushrooms.

A La Carte Accompaniments

SAUTÉED WILD MUSHROOMS

Shiitake, Crimini and Portabella mushrooms sautéed with onions and served with garlic crostinis. Perfect to share.

ROASTED GARLIC SMASHED POTATOES

Fresh roasted garlic, red bliss potatoes, chives, butter and cream.

BAKED STUFFED POTATO

Stuffed with Canadian bacon, smoked cheddar cheese, mushrooms and scallions.

SAUCE ON THE SIDE

As the perfect accompaniment: Bearnaise, Peppercorn, Cabernet Demi-Glace, Roasted Shallot Demi-Glace, Garlic Butter or Teriyaki.

Fish of the Day

All of our entrees are served with salad bar and a choice of baked potato, rice pilaf or fresh steamed vegetable.

CRAB STUFFED HADDOCK

Fresh haddock fillet topped with crabmeat stuffing, lightly seasoned bread crumbs and hollandaise sauce.

GINGER SCALLION SWORDFISH

Grilled swordfish steak marinated in soy sauce, ginger and scallions topped with a medallion of ginger scallion butter.

GRILLED SWORDFISH

Grilled with our own seasonings.

BAKED HADDOCK

Fresh haddock fillet in sherry butter topped with seasoned bread crumbs.

GRILLED SALMON

Grilled with our own seasonings.

BLACKENED SALMON WITH ORANGE HONEY BUTTER

Fresh salmon dusted with Cajun spices, seared on a red hot cast iron and topped with a medallion of orange honey butter.

FISH COMBINATION

A half order of any of the fish items may be combined together with our 6 oz. prime sirloin, 10 oz. cut of prime rib or tenderloin medallions for an additional charge.

**All of our steaks and chops are cooked to order. Consuming raw or undercooked meats may increase the risk of foodborne illness.*

**Before placing your order, please inform your server if anyone in your party has a food allergy.*

All of our steaks and chops are prepared with our specially blended seasonings.

Entrees

All of our entrees are served with salad bar and a choice of baked potato, rice pilaf or fresh steamed vegetable.

*PRIME TOP SIRLOIN

The steak that made us famous!
No fat, no bone, just great taste.

*TERIYAKI SIRLOIN

Our prime top sirloin marinated in a blend of soy, sake, honey and spices.

*OLD FASHIONED SLICED SIRLOIN

Prime top sirloin, sliced by our chef, served on toast points with garlic herb butter.

*SIRLOIN FOR TWO

24 oz. prime sirloin carved by our chef, accented with seasoned butter, and served on a sizzling hot platter. (while it lasts)

*NEW YORK SIRLOIN

16 ozs. of our best steak, no bones about it.

*STEAK AU POIVRE

Our New York sirloin, crusted with cracked black pepper and topped with a brandied peppercorn sauce.

*T-BONE

A 20 oz. steak served on the bone.
On one side a sirloin strip, on the other, a filet mignon.

*FILET MIGNON

The most tender cut of all, served with the classic French bearnaise sauce.

*BEEF WELLINGTON

The standard of excellence. A seared center cut tenderloin topped with mushroom duxelle, wrapped in flaky puff pastry and roasted medium-rare to medium. Served with a roasted shallot and port wine demi-glaze.

*TENDERLOIN MEDALLIONS AU CABERNET

Tenderloin topped with a savory cabernet and caramelized onion demi-glaze.

*PRIME RIB (while it lasts)

Our award winning, slow cooked boneless rib.

*RIBEYE

16 oz. of aged grilled ribeye.

BAKED SCALLOPS

Tender scallops baked in sherry butter and lightly topped with bread crumbs.

BAKED SCALLOPS COMBINATION

Baked scallops served
WITH 6 OZ. PRIME SIRLOIN
WITH TENDERLOIN MEDALLIONS
WITH 10 OZ. PRIME RIB

BAKED STUFFED SHRIMP

Jumbo shrimp stuffed with a rich clam sauce, lightly topped with bread crumbs.

BAKED SHRIMP COMBINATION

Baked stuffed shrimp served
WITH 6 OZ. PRIME SIRLOIN
WITH TENDERLOIN MEDALLIONS
WITH 10 OZ. PRIME RIB

SHRIMP SCAMPI OVER LINGUINI

Jumbo shrimp in a garlic and butter sauce with vine ripened tomato and served over fresh linguini pasta.

GRILLED CHICKEN OVER LINGUINI PASTA

Fresh linguini pasta topped with a sage mushroom cream sauce, chicken breast and grilled asparagus. Try it cajun style!

CHICKEN FLORENTINE

A boneless breast of chicken stuffed with spinach, mushrooms, and aged cheddar cheese, wrapped in a flaky puff pastry and served with a sundried tomato and fresh basil cream.

*PORK CHOP

A premium grilled double-thick boneless center cut pork chop served with a maple honey mustard sauce. Try these cajun style!

SALAD BAR A LA CARTE

Grilling Instructions

PITTSBURGH: black outside - raw inside
RARE: red cool center
MEDIUM RARE: red warm center
MEDIUM: pink hot center

Cajun Instructions

Any grilled meat or fish item can be prepared "Cajun Style" — hot and spicy on the outside, juicy inside. Please specify mild or regular.

Many of our entrees are, or may be, prepared gluten free. Please ask your server.