

## STEAKS & CHOPS

STEAKS CUT FROM AGED BLACK ANGUS

FILET MIGNON 6 OZ/10 OZ	24/36
N.Y. STRIP 16 OZ	36
BONE IN RIB EYE 20 OZ	38
PORTERHOUSE 24 OZ	38
HERITAGE PORK CHOP 14 OZ	28
LAMB RACK DOUBLE CUT CHOPS	34

## SIGNATURES

BLACKENED RED FISH SHRIMP ETOUFEE	29	SEAFOOD FRA DIAVOLO CLAMS, SHRIMP, SCALLOPS, SQUID	28
YELLOW FIN TUNA STEAK GRILLED OR BLACKENED	26	VEAL MARSALA MUSHROOMS, MARSALA SAUCE	27
NORWEGIAN SALMON PLANK ROASTED	26	ROTISSERIE 1/2 CHICKEN CORN SPOON BREAD	26
CHILEAN SEA BASS LEMON BUTTER SEARED	32	WHOLE MAINE LOBSTER	MKT/WEIGHT

## ENTRÉE ENHANCEMENTS

GARLIC SAUTÉED GULF SHRIMP (3)	9	LOBSTER - BUTTER POACHED	18
BUTTER MAYTAG BLEU CHEESE	4	JUMBO LUMP CRAB	9
GREEN PEPPERCORN SAUCE	3	BEARNAISE	4
AU POIVE	3	BROILED SCALLOPS (2)	8

## SIDES

STEAKHOUSE SIDES		6
SAUTÉED SPINACH	SAUTÉED MUSHROOMS	SKILLET FRIED POTATO
BAKED POTATO	HANDCUT FRIES	MACARONI & CHEESE
GRILLED ASPARAGUS	STEAMED BROCCOLI	ADD LOBSTER \$5
	AU GRATIN POTATOES	