

Appetizers

<i>Vegetable Spring Rolls w/sesame soy & sweet thai dipping sauces</i>	12.5
<i>Burgundy Escargot in garlic & parsley butter w/french baguette</i>	14.5
<i>Spicy Thai Calamari, fried & tossed in spicy thai sauce</i>	16.5
<i>Jumbo Shrimp Cocktail, 3 U-12 black tiger shrimp w/house cocktail sauce</i>	15.
<i>Chilled Asian Beef Tenderloin Bib Lettuce Wraps</i>	14.
<i>Applewood Smoked Bacon & Aged New York Cheddar Croquettes</i>	
<i>w/lime honey dijon mustard dipping sauce</i>	13.5
<i>French Onion Soup, baked w/gruyere cheese</i>	cup/bowl 7.5/9.5

Salads

<i>Caprese w/beefsteak tomatoes, fresh mozzarella, extra virgin olive oil, basil & aged balsamic reduction</i>	13.5
<i>Classic Wedge w/applewood smoked bacon, red onion, house-made croutons, buttermilk bleu cheese dressing & demi-glace drizzle</i>	13.
<i>Grilled Caesar w/romaine hearts, fried capers, blistered cherry tomatoes, parmesan reggiano & horseradish caesar dressing</i>	14.
<i>Our Famous Chopped Salad w/spinach, romaine, iceberg, artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette</i>	16.5
Add to Any Salad: <i>Grilled Faroe Island Salmon 10. Beef Tenderloin 11.</i>	
<i>3 U-12 Black Tiger Shrimp 12. Chicken Breast 9.</i>	

Pasta

<i>Grilled Chicken & 3 U-12 Black Tiger Shrimp w/white wine, garlic, parmesan reggiano & tomato over bucatini (no side)</i>	28.
<i>Bucatini Primavera w/extra virgin olive oil, garlic, marinara, parmesan reggiano & seasonal vegetables (no side)</i>	24.

Chicken

<i>Chicken Cordon Bleu rolled w/smoked ham & swiss cheese, lightly breaded, fried & served over our famous curried rice, single/double</i>	26./32.
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Fish & Shellfish

<i>Grilled Faroe Island Salmon Fillet over arugula, cherry tomatoes & pickled onions w/blueberry gastrique (no side)</i>	32.
<i>Brazilian Lobster Tail 8oz topped w/garlic & parsley butter</i>	39.
<i>Pan-Seared Diver Scallops over grilled polenta & summer vegetables w/lemon garlic pan sauce (no side)</i>	34.
<i>Fish N Chips, tempura battered cod w/steak fries & malt vinegar aioli (no side)</i>	25.

USDA Choice, Aged & Cut In-House Steaks & More

<i>Top Sirloin, 9oz Filet Style, Certified Angus Beef</i>	32.
<i>Teriyaki Marinated Top Sirloin, 9oz Filet Style, Certified Angus Beef w/garlic herbed potatoes, baby bok choy & soy demi-glace (no side)</i>	32.
<i>Filet Mignon 7oz/11oz</i>	38./46.
<i>Bone-In New York Strip 16oz</i>	42.
<i>Bone-In Ribeye 16oz</i>	49.
<i>Porterhouse 24oz, Center Cut</i>	62.
<i>Slow Roasted Prime Rib w/au jus 10oz/16oz (As Available)</i>	37./46.
<i>BBQ Prime Rib Sandwich w/house-made coleslaw, aged new york cheddar & chipotle onion straws on a hoagie roll w/house-cut french fries</i>	18.5
<i>Gridley's Farm Grass Fed All Natural Angus Burger w/house-cut french fries</i>	18.5

All Steaks Include Complimentary Choice of Sauce:

Bordelaise or Creamy Roquefort

Surf N Turf Combinations: Add the Following to Any Entrée

<i>Brazilian Lobster Tail 8oz topped w/garlic & parsley butter</i>	32.
<i>4 Grilled U-12 Black Tiger Shrimp</i>	19.

A la Carte Sides

<i>Our Famous Sautéed Mushroom Caps flamed in sherry</i>	6.5
<i>Sauteed Baby Bok Choy w/ginger soy vinaigrette & seasoned sesame seeds</i>	9.
<i>Asparagus Sauteed w/garlic & topped w/parmesan reggiano</i>	10.

Most Entrees Include A Choice of One of the Following Sides:

*Baked Idaho Potato, Steak Fries, House-Cut French Fries, Mashed Potatoes,
Sweet Potato French Fries, Curried Rice or Seasonal Vegetables*

Very Rare-Dark Red, Cool Throughout
Rare-Dark Red Throughout, Cool Center
Medium Rare-Red Throughout, Warm Center
Medium-Pink w/ a Bit of Red in the Center
Medium Well-Brown w/ a Bit of Pink in the Center
Well-Brown Throughout, Heavily Charred

* A 20% Gratuity will be automatically added to all parties of 10 or more *

* If you have a food allergy, please notify us.