

Appetizers

<i>Burgundy Escargot in garlic & parsley butter w/french baguette</i>	15.5
<i>Spicy Thai Calamari, flash-fried & tossed in spicy thai sauce</i>	17.5
<i>Jumbo Shrimp Cocktail, 3 U-12 black tiger shrimp w/house cocktail sauce</i>	15.
<i>Clams Casino</i>	15.
<i>Mojo Marinated Beef Tenderloin Soft Tacos w/onions, jalapeno, sharp cheddar, scallions & pico de gallo</i>	15.
<i>Chicken & Lemongrass Potstickers w/sesame soy dipping sauce</i>	15.
<i>French Onion Soup, baked w/gruyere cheese</i> <i>cup/bowl</i>	8./10.5

Salads

<i>Classic Wedge w/applewood smoked bacon, red onion, house-made croutons, buttermilk bleu cheese dressing & demi-glace drizzle</i>	14.5
<i>Classic Caesar w/white anchovies, house-made croutons & parmesan reggiano</i>	14.5
<i>Our Famous Chopped Salad w/spinach, romaine, iceberg, artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette</i>	17.5

Add to Any Salad: Grilled Faroe Island Salmon **13.** Beef Tenderloin **13.**
3 U-12 Black Tiger Shrimp **12.** Chicken Breast **9.**

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>	25.

Chicken

<i>Chicken Cordon Bleu rolled w/smoked ham & swiss cheese, lightly breaded, fried & served over our famous curried rice</i> <i>single/double</i>	27./35.
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Fish & Shellfish

<i>Grilled Faroe Island Salmon Fillet topped w/whole grain dijon cream sauce served w/flash-fried garlic herbed potatoes & sauteed baby bok choy (no side)</i>	32.
<i>Brazilian Lobster Tail 8oz topped w/garlic & parsley butter</i>	40.
<i>Pan-Seared Diver Scallops over parmesan asparagus risotto (no side)</i>	34.
<i>Fish N Chips, tempura battered cod w/steak fries & house-made tartar (no side)</i>	26.

Specialty Entrees

- Beef Tenderloin Tips Royale w/onions, mushrooms, bordelaise cream & bleu cheese over mashed potatoes (no side)* 28.
- Open Faced Shaved Roasted Prime Rib Sandwich topped w/caramelized onions, mushrooms & rosemary gravy w/house-cut french fries (no side)* 20.
- Gridley's Farm Grass Fed All Natural Burger w/house-cut french fries (no side)* 20.

USDA Choice, Aged Steaks

- Top Sirloin, 9oz Filet Style, Certified Angus Beef* 35.
- Teriyaki Marinated Top Sirloin, 9oz Filet Style, Certified Angus Beef w/flash-fried garlic herbed potatoes, sauteed baby bok choy & soy demi-glace (no side)* 35.
- Filet Mignon 7oz/11oz* 41./52.
- Bone-In New York Strip 16oz, Center Cut, Certified Angus Beef* 47.
- Bone-In Ribeye 16oz* 49.
- Porterhouse 24oz, Center Cut* 65.
- Slow Roasted Prime Rib w/au jus 10oz/16oz (As Available)* 38./48.

All Steaks Include Complimentary Choice of Sauce:

Bordelaise or Creamy Roquefort

Surf N Turf Combinations: Add the Following to Any Entrée

- Brazilian Lobster Tail 8oz topped w/garlic & parsley butter* 33.
- 4 Grilled U-12 Black Tiger Shrimp* 20.

A la Carte Sides

- Our Famous Sautéed Mushroom Caps flamed in sherry* 7.5
- Classic Creamed Spinach* 10.
- Asparagus Sauteed w/garlic & topped w/parmesan reggiano* 12.

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.