

Appetizers

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| <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>Chicken & Lemongrass Potstickers w/sesame soy dipping sauce</i> | 15. |
| <i>French Onion Soup, baked w/gruyere cheese</i> | cup/bowl 8./10.5 |

Salads

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| <i>Classic Wedge w/applewood smoked bacon, red onion, house-made croutons, buttermilk bleu cheese dressing & demi-glace drizzle</i> | 13.5 |
| <i>Classic Caesar w/white anchovies, house-made croutons & parmesan reggiano</i> | 13.5 |
| <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: <i>Grilled Faroe Island Salmon 13. Beef Tenderloin 13. 3 U-12 Black Tiger Shrimp 12. Chicken Breast 9.</i> | |

Pasta

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| <i>Beef Tenderloin Bolognese over rigatoni w/parmesan reggiano (no side)</i> | 26. |
| <i>Grilled Chicken & 3 U-12 Black Tiger Shrimp w/white wine, garlic, parmesan reggiano & tomato over linguini (no side)</i> | 28. |
| <i>Linguini Primavera w/extra virgin olive oil, garlic, marinara, parmesan reggiano & seasonal vegetables (no side)</i> | 25. |

Chicken

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

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| <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

- 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.*
- Top Sirloin, 9oz Filet Style, Certified Angus Beef 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. **