



## Appetizers

### **Shrimp Louie** - \$15

Three king prawns with a king crab and avocado salad garnished with basil oil and cocktail sauce.

### **Welsh Rarebits** - \$10

Smoked chicken, red onion & diced tomatoes over toasted French bread & topped with pale ale cheese sauce.

### **Portabella Mushroom En Crouté** - \$10

Portabella mushroom cap stuffed with chicken & spinach herb cheese, baked in flaky puff pastry.  
Served over a roasted red pepper coulis

### **Lump Crab Cake** - \$8

One 4 oz. cake over a New Orleans style remoulade

### **Seared Sea Scallops** - \$15

Three scallops topped with olive tapenade with a cucumber lemon cous cous salad

### **Hot Crab Dip** - \$10

A spicy crab & parmesan dip with fresh grilled flat bread

### **Tenderloin Carpaccio** - \$8

Paper-thin beef topped with olive oil, lemon juice, shallots, capers & parmesan cheese

## Soups

### **Seafood Bisque** - \$6

A creamy soup infused with lobster, shrimp, & white fish

### **French Onion** - \$6

Oven roasted Spanish & red onions in a fresh beef broth

## Salads

### **Caesar Salad** - \$7

Chopped romaine lettuce, herbed croutons & grated parmesan tossed in an authentic Caesar dressing

### **Mediterranean Salad** - \$7

Organic greens, Kalamata olives, feta, grilled zucchini, tossed in our house made fennel balsamic vinaigrette

### **Beefsteak Tomato and Mozzarella** - \$7

Sliced mozzarella, beef steak tomato, fresh basil with a balsamic reduction & extra virgin olive oil

### **Chop Salad** - \$7

Romaine and iceberg lettuce with mixed greens, tomato, cucumber, red onion, & carrot served with your choice of dressing.

### **The Wedge** - \$7

Baby iceberg wedge, tomato, bacon & Maytag bleu cheese with house made bleu cheese dressing

## Sides

### **All sides** - \$5

Grilled asparagus  
Truffle creamed corn  
Crab mac and cheese

Mashed sweet potato  
Garlic mashed potatoes  
Steamed broccoli  
Creamed spinach

Summer squash medley  
Baked potato  
Braised mushrooms

There will be a 20% Gratuity added to parties of 8 or more. A split plate charge of \$5 will be added for shared entrees and \$3 for shared salads. Consuming raw or uncooked meats, poultry, seafood or shellfish may increase the risk of food-borne illness.

# Steaks

Rare ~ very red, cool center | Medium rare ~ red warm center | Medium ~ pink center  
Medium well - slightly pink center | Well ~ broiled throughout, no pink

We are not responsible for steaks ordered medium well or above.

**Rib Eye** 16oz., Dry-aged, Black Angus USDA Prime - \$35

**Tribal-Cut Rib Eye** 24oz., Dry-aged, Bone-in USDA Prime - \$55

**Porterhouse** 22oz., Dry-aged, USDA Prime - \$62

**Prime Rib** USDA Prime with au jus & creamy horseradish sauce  
10oz., \$19 / 14oz., \$21 / 20oz., - \$29

**Steak & Lobster** 6 oz. filet mignon USDA Prime & 5oz. rock lobster tail - \$49

**Filet Mignon** Wet aged, Black Angus, USDA prime  
8oz. Filet \$34 / 12oz. Filet - \$42

**Buffalo T-Bone** 16oz., Free range - \$35

**Kansas City Strip** 16oz., Dry-aged, Black Angus USDA Prime - \$45

## Add-ons

Make any steak Oscar - \$15  
King crab meat, bearnaise sauce & four asparagus spears

5oz. rock lobster tail - Market price

3 scallops - \$15

3 shrimp - \$15

## Steak Garnishes

Maytag bleu cheese, Red wine butter, Garlic & balsamic reduction, Port wine reduction,  
Truffle oil, Maitre d'butter, Béarnaise sauce

# Steakhouse Specialties

**Alaskan King Crab Legs** - Market price  
Steamed & served with clarified butter

**Chilean Sea Bass** - \$28  
Pan seared Chilean sea bass with lemon caper sauce

**Australian Lobster Tail** - Market price  
Oven roasted in wine broth & served with clarified butter

**Salmon** - \$24  
Pan seared filet served over a bed of lemon scented rice

**Lobster Risotto** - \$25  
Creamy Arborio rice sautéed with wild mushrooms, truffle oil & lobster

**Seafood Alfredo** - \$28  
Sautéed king crab, lobster, scallop and shrimp, set atop an asiago lobster fettuccine alfredo  
garnished with smoky bacon and chopped scallions

**Roasted Duck** - \$17  
Canadian Maple Farms breast with wild berry vinegar reduction & beurre blanc

**Chicken Milanese** - \$18  
Italian parmesan breaded & served over caper lemon butter pasta

**Quapaw Pork Chop** - \$17  
Double bone-in loin chop served with pecan apple chutney

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