

## Entrees

Include Homemade Soup or Chef Salad      Upgrade to Caesar or Greek    3 extra

### **PRIME BEEF ROAST**

Triple A Canadian beef with natural beef jus.  
Buttery Cut....27    Thicker Cut....31

### **From the steak shop.**

Served with choice of potato & seasonal vegetables.

**Topped with choice of sautéed mushrooms or red onions.**

**NEW YORK STEAK:** Certified Black Angus Striploin....26

**RIBEYE STEAK:** Triple A marbling for maximum taste....32

**TOP SIRLOIN STEAK: Medium** is the maximum recommended doneness ....25

**FILET MIGNON MEDALLIONS:** With a red wine jus reduction....29

Our meats are well aged and seasoned with garlic and spices.

**For maximum tenderness and taste we recommend doneness not to exceed Medium/Well**

**For best enjoyment of your steak dish we offer choices of:**

Garlic Shrimps ....8    Pork Back Ribs....10    Lobster Tail....18  
Zesty peppercorn sauce or béarnaise...3

### **Specialties from the Charcoal broiler.**

Served with garlic mashed potato and seasonal vegetables.

**CHICKEN BREAST:** With savory tomato/basil sauce....23

**PORK BACK RIBS:** With zesty Kansas bbq glaze....25    1/2 rack....18

**BBQ HEAVEN:** Pork back ribs, Filet mignon medallion, Italian Sausage, Kansas bbq glaze...25

**LAMB CHOPS:** House specialty smothered with Rosemary/Mint jus....42

### **From the fishery**

Served with rice pilaf & seasonal vegetables.

**ATLANTIC SALMON FILET:** With Mediterranean marinade....25

**TROUT FILET:** With toasted almonds, lemon/butter & white wine....23

**CUBAN LOBSTER TAILS:** Broiled to perfection with drawn garlic/butter....47    One tail...32

**SURF `n TURF:** Two filet mignon medallions with a succulent 6 oz. lobster tail....47

**SHRIMPS SANTORINI:** With aromatic ouzo, feta, tomato, onion, peppers, garlic & herbs....24