



STARTERS

- Fresh House Baked Rosemary Focaccia** ... \$2.00
- Devilish Eggs** ... a Hint of Bacon Six Piece \$8.95 Four Piece \$6.95
- Jumbo Tiger Shrimp Cocktail** ... with House Made Cocktail Sauce Each \$2.95
- Soup of the day** ... See your server for today's selection Bowl \$7.95 Cup \$6.95
- Tomato and Basil Bisque** ... Tomatoes and Fresh Basil with a Dollop of Creamy Goat Cheese Bowl \$7.95 Cup \$6.95
- House Made Chowder** ... N. E. Clam or Smoked Salmon and Sweet Corn, Changes Monthly Bowl \$8.95 Cup \$7.95
- Fuji Apple Salad** ... Apples, Arugula, Frisee, Candied Pecans, Craisins and Point Reyes Bleu Cheese \$8.95
- Roasted Beet and Avocado Salad** ... Sherry Marinated Beets, Avocado, Orange Wedges & Walnuts, Simply Delicious! \$8.95
- Hearts of Romaine Caesar** ... Grape Tomatoes, Parmesan Croutons, Shaved Parmesan and our House Made Caesar Dressing \$9.50
- Baby Iceberg Wedge** ... Applewood Smoked Bacon, Egg, Tomatoes & Point Reyes Bleu Cheese \$9.50
- Charred Poblano & Corn Guacamole** ... Made to Order, Fresh Avocado, Lime, Onions and Cilantro with Hot and Salty Tortilla Chips \$8.95
- Smokin Wings** ... Spice rubbed, Smoked in House and Tossed in Our House Buffalo Sauce \$10.95
- Four Cheese Fondue with Ciabatta Bread** ... Fontina, Cheddar, Gruyere and Parmesan Cheese \$11.95
- Fritto Misto** ... Fried Calamari, Green Beans, Cherry Peppers and Olives with Pesto and Cocktail Sauce \$12.95
- Rib Eye Lettuce Wraps** ... House Ground Rib Eye Steak, Asparagus and Water Chestnuts with Pickled Onions and Fried Carrots \$13.95
- Sushi Grade Ahi and Avocado Tostadas (3)** ... Fresh Ahi with Avocado, Cucumbers, Lime, Soy Sauce and Cilantro \$13.95
- Farm House Artisan Cheeses** ... Two \$11.95 Additional cheese \$5.00

HOUSE GROUND BURGERS, SANDWICHES & ENTRÉE SALADS

All of our Sandwiches and Burgers are Served with Shoestring Fries (peanut oil)

- Prime Cut Cheeseburger** ... Fresh House Ground Angus Chuck Burger, Classic Toppings, White Cheddar and House Made Burger Sauce \$ 13.95
- Barbeque Bacon Burger** ... Applewood Smoked Bacon, Sharp Cheddar, House Made Barbeque Sauce and Red Onion \$14.95
- Bacon-Blue Burger** ... Applewood Smoked Bacon, Caramelized Onions, Point Reyes Blue Cheese and Garlic Mayo \$ 15.95
- Burgundy Mushroom Burger** ... Sautéed Mushrooms in a Burgundy Wine Reduction, Gruyere & White Cheddar Cheese and Mayo \$15.95
- Double Chicken Sandwich** ... Aged Provolone, Oven-Dried Tomatoes, Baby Greens and Pesto Aioli \$13.95
- Ahi and Avocado Lettuce Cups** ... Diced Ahi with Avocado, Cucumbers, Soy, Lime and Cilantro. Served with Peanut Slaw \$15.95
- Filet Mignon Sandwich** ... Sliced Filet, Caramelized Onions, Lettuce, Tomato, Garlic Aioli and choice of Cheddar, Gruyere or Bleu Cheese \$19.95
- Grilled Shrimp Salad** ... Jumbo Tiger Shrimp Straight From The Grill, Avocado, Arugula, Frisee, Corn, Jicama & Cherry Tomatoes \$17.95
- Seared Sliced Ahi Tuna Salad** ... Sushi Grade Ahi, Cucumbers, Roasted Potatoes, Capers Berries, Cherry Tomatoes & a Deviled Egg \$18.95
- Filet Mignon Salad** ... Marinated Filet Chunks, Romaine, Roast Peppers w/ Corn, Jicama, Black Bean Salad & Chipotle Ranch \$19.95

PRIME CUT GRILL

The following entrées come ala carte

- 11 Spice Chicken** ... All Natural Chicken, Pan Roasted with Aromatic, Flavorful Spices \$17.95
- Cider Brined Pork Chop** ... Grilled and Served with Butter Braised Bacon and Apple Cider Reduction \$18.95
- 28 DAY AGED PRIME RIB (While it Lasts!)** ... Au-Jus, Yorkshire Pudding and Creamy Horseradish House Cut \$31.95 Petite Cut \$23.95
- Maine Lobster Tail** ... 8 oz Cold Water Lobster Tail with Drawn Butter \$31.95
- 8 oz PRIME Hanger Steak** ... Served with Grilled Pineapple and a Ginger, Soy and Mirin Reduction \$23.95
- 28 Day Aged USDA Steaks:**
 - 8 oz Filet Mignon~ Center Cut** ... Served with Roasted Garlic \$32.95
 - 13 oz New York Strip ~ Center Cut** ... Served with Roasted Garlic \$32.95
 - 14 oz PRIME Rib Eye Steak** ... House Cut and Served with Roasted Garlic \$35.95

Add 3 Parmesan Crusted Jumbo Tiger Shrimp to any Entrée for \$10.95 Add a Maine Lobster Tail to any Entrée for \$31.95

Add Point Reyes Bleu Cheese to any Steak for \$3.95

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Very red, cool center.	Red warm center.	Pink Center.	Slightly pink center.	No pink.

SPECIALTIES

- Filet Mignon OR Chicken STIR FRY** ... Vegetables, Serranos, W.Chestnuts & Szechuan Sauce with Rice Filet Mignon \$20.95 Chicken \$15.95
- Chicken Burgundy** ... Sautéed Tender Pieces of Chicken Breast with Burgundy Mushroom Sauce & Whipped Potatoes (3pc) \$19.95 (2pc) \$16.95
- Prime Cut Pasta** ... Rigatoni Pasta with House Ground Angus Beef, Tomatoes, Garlic, Fresh Herbs and Parmesan Cheese \$17.95
- Filet Mignon Tacos** ... Seasoned and Grilled Filet Mignon, Onions, Cilantro, Served with Black Bean Corn Salad (3) \$24.95 (2) \$18.95
- Jumbo Tiger Shrimp** ... Roasted in a Light Coat of Parmesan with Fingerling Potatoes, Green Beans and Lemon Butter \$ 24.95
- Parmesan Crusted Salmon** ... Fresh North Atlantic Salmon Encrusted with Parmesan and Served with Lobster Infused Mashed Potatoes \$25.95
- Seared Sushi Grade Ahi** ... 6 Spice Seared with Green Lentils, Roasted Pineapple and Red Pepper Relish, Ponzu and Broccolini \$25.95
- Seared Australian Sea Bass** ... With Marinated Cherry Tomatoes, Olives, Fresh Herbs, Garlic and Whipped Potatoes \$25.95
- Filet Mignon & Parmesan Crusted Shrimp** ... Sliced Filet and Jumbo Tiger Shrimp with Broccolini and Whipped Potatoes \$34.95

SIDES

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| Chilled Roasted Beets \$4.95 | Whipped Potatoes \$4.95 | Shoestring Fries (peanut oil) \$4.95 |
| Sautéed Asparagus \$8.95 | Warm Potato Salad \$4.95 | Burgundy Mushrooms \$7.95 |
| Crispy Fried Onion Strings \$4.95 | Sautéed Green Beans \$4.95 | Firecracker Macaroni and Cheese \$5.95 |
| Steamed Broccolini \$4.95 | Potato Gratin \$5.95 | Creamed Spinach \$4.95 |

Please inform us of food allergies in advance. Gratuity of 18% is added for parties of 8 or more. Consuming raw or undercooked meat, eggs and seafood can increase the risk of contracting a foodborne illness.

We use peanut oil and nuts in our cooking. Let us know if you have a food allergy.

General Manager- Ron Leuang

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