

STARTERS

- Fresh House Baked Rosemary Foccacia** ... \$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
Smoked Salmon and Sweet Corn Chowder ... House Smoked Salmon, Sweet Corn, Dry Sherry, Potatoes and Cream 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
Grilled Sourdough Burger ... Applewood Smoked Bacon, Sliced Tomato, White Cheddar and Gruyere Cheese on Grilled Sourdough \$15.95
Grilled Cheese and Tomato Soup ... Gruyere, Cheddar and Parmesan on Sourdough Bread with a Cup of our Tomato Basil Bisque \$11.95
Double Chicken Sandwich ... Aged Provolone, Oven-Dried Tomatoes, Baby Greens and Pesto Aioli \$13.95
Prime Rib Dip ... Shaved Prime Rib, Fresh Horseradish, Rich Beef Jus and Mayonnaise \$19.95
Filet Mignon Sandwich ... Sliced Filet, Caramelized Onions, Lettuce, Tomato, Garlic Aioli and choice of Cheddar, Gruyere or Bleu Cheese \$19.95
Ahi and Avocado Lettuce Cups ... Diced Ahi with Avocado, Cucumbers, Soy, Lime and Cilantro. Served with Peanut Slaw \$15.95
The Café Club Salad ... Chicken, Applewood Bacon, Tomatoes, Avocado, Chopped Egg, Point Reyes Blue Cheese with Fresh Greens \$14.95
Grilled Shrimp Salad ... Jumbo Tiger Shrimp Straight From The Grill, Avocado, Arugula, Frisee, Corn, Jicama & Cherry Tomatoes \$17.95
Grilled Salmon Salad ... Fresh Salmon, Spinach, Roasted Beets, Candied Bacon and Julienne Apples with Vt. Maple Vinaigrette \$ 18.95
Seared Sliced Ahi Tuna Salad ... Sushi Grade Ahi, Cucumbers, Roasted Potatoes, Caper 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
Jumbo Tiger Shrimp ... Roasted in a Light Coat of Parmesan with Fingerling Potatoes, Green Beans and Lemon Butter \$ 24.95
Filet Mignon Tacos ... Seasoned and Grilled Filet Mignon, Onions, Cilantro, Served with Black Bean Corn Salad (3) \$24.95 (2) \$18.95
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 Broccoli \$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 Broccoli 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 Broccoli \$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 and AGM Alex Uribe
1547 West Katella Ave. Orange, Ca. 92867 714-532-4300