

APPETIZERS

Delicious Meatballs ... With Cheese in a Tasty Sauce 15.95
Buffalo Cauliflower Bites ... Cherry Pepper Cheddar Sauce 13.95
Creamy Spinach & Artichoke Dip ... With Tortilla Chips 14.95
Fritto Misto ... Fried Calamari, Green Beans, Cherry Peppers and Olives with Pesto and Cocktail Sauce 15.95

Devilish Eggs ... a Hint of Bacon Six Piece 13.95 Four Piece 9.95
Charred Poblano and Corn Guacamole ... Tortilla Chips 12.95
Four Cheese Fondue ... Fontina, Cheddar, Gruyere, and Parmesan with Ciabatta Bread 15.95

SOUPS AND SALADS

House Made Chowder ... Creamy New Eng Clam or Smoked Salmon Chowder (Varies) Bowl \$10.95 Cup \$8.95
Mixed Greens Salad ... Baby Lettuce, Radish Slices, Cherry Tomatoes, Cucumbers, Croutons and Red Onion with Balsamic Vinaigrette 9.95
Granny Apple Salad ... Apples, Arugula, Frisee, Candied Pecans and Point Reyes Blue Cheese 11.95
Crab Louie Salad ... Wild Blue Crab, Romaine, Avocado, Egg, Grape Tomato, & Our Own Delicious Louie Dressing 26.95

Baby Iceberg Wedge ... Bacon, Egg, Tomato & Blue Cheese 12.95
Marinated Roasted Beet and Avocado Salad ... Sherry Marinated Beets, Avocado, Orange Wedges & Walnuts. Delicious! 12.95
Caesar Salad ... Parmesan, Croutons, Radish Slices and Pumpkin Seeds 11.95
The Café Club Salad ... Chicken, Bacon, Tomatoes, Avocado, Chopped Egg, Point Reyes Blue Cheese with Fresh Greens. 21.95
Filet Mignon Salad* ... Marinated Filet, Romaine, Roast Peppers w/ Corn, Jicama, Black Bean Salad & Chipotle Ranch 26.95

HOUSE GROUND BURGERS & SUCH

All of our Sandwiches and Burgers are Served with French Fries (peanut oil) - Veggie Patty Available

Double Chicken Sandwich ... Jidori Chicken, Aged Provolone, Oven-Dried Tomatoes, Baby Greens and Pesto Aioli 19.95
Prime Cut Cheeseburger * ... Fresh House Ground Angus Chuck Burger, Classic Toppings, White Cheddar and House Made Burger Sauce 19.95
Barbeque Bacon Burger* ... Applewood Smoked Bacon, Sharp Cheddar, House Made Barbeque Sauce, Tomato and Red Onion 20.95
Burgundy Mushroom Burger* ... Sautéed Mushrooms and Onions in a Red Wine Reduction, Gruyere & White Cheddar Cheese and Mayo 22.95
Bacon-Blue Burger* ... Applewood Smoked Bacon, Caramelized Onions, Point Reyes Blue Cheese, Lettuce, Tomato and Garlic Mayo 21.95
Prime Rib Dip Sandwich* ... Shaved Prime Rib, Fresh Horseradish, Rich Beef Jus and Mayonnaise with Fries 27.95
The Ultimate Dip!! ... Adding Caramelized Onions and Provolone to our Dip makes it even better!! 29.95

SPECIALTIES

Szechuan Stir Fry* ... Vegetables & Szechuan Sauce with Aromatic Basmati Rice Filet Mignon 28.95 Shrimp 24.95 Chicken 23.95
Prime Cut Pasta ... Pasta with House Ground Angus Beef, Tomatoes, Garlic, Mushrooms, Fresh Herbs and Parmesan Cheese 22.95
Filet Mignon Tacos* ... Seasoned and Grilled Filet Mignon, Onions, Cilantro, Served with Black Bean Corn Salad 26.95 Add a Taco 11.95
11 Spice Chicken ... Jidori Chicken, Roasted with Aromatic Spices and OJ. Served with Glazed Carrots and Garlic Whipped Potatoes 24.95
Filet Mignon Stroganoff ... Sliced Filet Mignon with Egg Noodles and a Delicious Creamy Stroganoff Sauce 33.95
Pork Chop with Apple Cider Reduction ... With Butter Braised Bacon, Served with Whipped Potatoes and Green Beans 35.95
Steak Diane * ... Filet Mignon Medallions, Shallots, Mushrooms, Dijon Cognac Sauce, Roasted Garlic Whipped Potatoes & Carrots 39.95
Fish & Chips ... Delicious Atlantic Cod, Battered and Fried, Served with Fries and House Made Tartar sauce 22.95
Mediterranean Style White Fish and Jumbo Shrimp ... Pan Seared with Sautéed Shrimp and Topped with Marinated Tomatoes and Olives, Served with Whipped potatoes and Green Beans. 33.95
Creole Style Wild Jumbo Shrimp ... Sautéed Jumbo Shrimp in a Light and Delicious Creole Sauce with Aromatic Basmati Rice 27.95
Parmesan Crusted Salmon ... Fresh Cold Water Salmon Encrusted with Parmesan. Served with Garlic Whipped Potatoes and Green Beans 33.95
Citrus Glazed Salmon ... Seared Salmon, Honey Chipotle Citrus Glaze, Garlic Whipped Potatoes and Green Beans 33.95
Filet Mignon & Creole Style Shrimp * ... Filet Medallions and Jumbo Shrimp with Glazed Carrots and Aromatic Basmati Rice 41.95
Filet Mignon & Maine Lobster* ... Filet Medallions, Cognac Sauce, Maine Lobster Tail, Green Beans Provencal & Garlic Whipped Potatoes 54.95

PRIME RIB, STEAKS AND CHOPS

The Following Items are Served with the Choice of One Classic Side (Substitute Premium Side +\$5) Prime Rib available after 4 PM

28 DAY AGED PRIME RIB* (While it Lasts!) ... Au-Jus, Yorkshire Pudding and Creamy Horseradish Petite Cut 42.95 Prime Cut 52.95

28 Day Aged USDA Steaks*: Served with your choice of one sauce; Roasted Garlic on Request

PRIME Hanger Steak* ... 38.95	Cognac Demi-Glace
Center Cut New York Strip* ... 49.95 (Au Poivre add \$5)	Chimichurri Sauce
Center Cut Filet Mignon* ... 54.95	Creamy Horseradish
PRIME Ribeye Steak* ... 57.95	

Add Point Reyes Bleu Cheese to any Steak for 3.95 Add Creole Shrimp for 12.95 Add a Maine Lobster Tail for 24.95

CLASSIC SIDES

Sautéed Spinach with Garlic 6.95	Roasted Garlic Whipped Potatoes 6.95	Roasted Corn and Black Bean Salad 6.95
French Fries (peanut oil) 6.95	Chilled Roasted Beets 6.95	Potato Gratin 7.95
Glazed Carrots 6.95	Creamed Spinach 7.95	Sautéed Green Beans 7.95

PREMIUM SIDES

Sautéed Asparagus ... Sautéed and topped with Parmesan 8.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of food allergies in advance.

Menu and Prices subject to change

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