

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, Shrimp, 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
Brussels Sprouts Appetizer ... With Sun Dried Tomatoes and Balsamic Glaze 12.95

SOUPS AND SALADS

House Made Chowder ... Creamy New Eng Clam or Smoked Salmon Chowder (Varies) Bowl \$11.95 Cup \$9.95
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 12.95
Crab Louie Salad ... Wild Blue Crab, Romaine, Avocado, Egg, Grape Tomato, & Our Own Delicious Louie Dressing 27.95

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. 22.95
Filet Mignon Salad* ... Marinated Tender, Filet Mignon, Romaine, Roast Peppers w/ Corn, Jicama, Black Bean Salad & Chipotle Ranch 27.95

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 20.95
Barbeque Bacon Burger* ... Applewood Smoked Bacon, Sharp Cheddar, House Made Barbeque Sauce, Tomato and Red Onion 21.95
Burgundy Mushroom Burger* ... Sautéed Mushrooms and Onions in a Red Wine Reduction, Gruyere & White Cheddar Cheese and Mayo 23.95
Bacon-Blue Burger* ... Applewood Smoked Bacon, Caramelized Onions, Point Reyes Blue Cheese, Lettuce, Tomato and Garlic Mayo 22.95
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 Steak 28.95 Shrimp 24.95 Chicken 23.95
11 Spice Chicken ... Jidori Chicken, Roasted with Aromatic Spices and OJ. Served with Glazed Carrots and Yukon Gold Mashed Potatoes 24.95
Cognac Chicken ... Tender Slices of Chicken Breast with Cognac Cream Sauce and Mushrooms, Green Beans and Yukon Mashed Potatoes 25.95
Filet Mignon Tacos* ... Grilled, Tender Filet Mignon, Onions, Cilantro, Served with Black Bean Corn Salad 26.95 Add a Taco 11.95
Fish & Chips ... Delicious Atlantic Cod, Battered and Fried, Served with Fries and House Made Tartar sauce 23.95
Mediterranean Style Fish and Jumbo Shrimp ... Pan Seared, Cherry Tomatoes, Olives, Served with Mashed potatoes and Green Beans. 34.95
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. With Yukon Gold Mashed Potatoes and Green Beans 34.95
Citrus Miso Glazed Salmon ... Seared Salmon, Honey Chipotle Citrus Miso Glaze, Yukon Gold Mashed Potatoes and Green Beans 34.95
Filet Mignon Stroganoff ... Sliced Filet Mignon with Egg Noodles and a Delicious Creamy Mushroom Sauce, Onions and Sweet Peppers. 33.95
Pork Chop with Apple Cider Reduction ... With Butter Braised Bacon, Served with Yukon Gold Mashed Potatoes and Green Beans 36.95
Steak Diane* ... Filet Mignon Medallions, Shallots, Mushrooms, Dijon Cognac Sauce, Yukon Gold Mashed Potatoes & Carrots 39.95

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 40.95 Prime Cut 50.95

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

Center Cut New York Strip* ... 49.95 (Au Poivre add \$5)	Cognac Demi-Glace
Center Cut Filet Mignon* ... 54.95	Chimichurri Sauce
PRIME Hanger Steak* ... 39.95	Creamy Horseradish
PRIME Ribeye Steak* ... 56.95	

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	Yukon Gold Mashed 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	Brussels Sprouts 7.95
Sautéed Green Beans (cooked in peanut oil) 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

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

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