



Steakhouse Menu

Appetizers

- **Jumbo Lump Crab Cakes** with tomato, bacon, corn relish and roasted red and yellow pepper sauce
- **Giant Shrimp Cocktail** with homemade yellow mango cocktail sauce
- **Fresh Oysters on the 1/2 Shell** with green apple mignonette sauce, mango ponzu, strawberry toquilla salsa, spicy pineapple compote, and traditional cocktail sauce (either pacific oysters or East Coast oysters)
- **Steak Tartare** with olive anchovy, mustard aioli sauce, with truffle scented brioche and tomato olive caper cucumber compote
- **Mini Lobster Taco** served with avocado guacamole slaw and pico de gallo
- **Rolled Beef Carpaccio** with julian of asparagus, sweet peppers, leek, zucchini, squash, balsamic vinaigrette, shaved portabella mushrooms and fresh basil
- **Flatbread Pizza**, paper thin with homemade baba ganoush, olives, sun-dried tomato, basil, and feta
- **Middle Eastern-Style Roasted Eggplant Cakes** served with avocado citrus drizzle

Salads

- **Little Gem Romaine Caesar Salad**, infused with black olive, croutons, and shaved parmesan
- **Spinach Salad with Hard Boiled Egg**, bleu cheese, bacon smoked onion, walnut sherry vinaigrette
- **Sliced Tomato and Mozzarella** with basil, olive oil, and balsamic reduction
- **Wedge salad** with maple Grand Marnier glazed bacon, tomatoes, poblano, Maytag blue cheese dressing, and crumbled egg
- **Hearts of Palm Salad** with mango avocado, micro arugula, toasted spiced pumpkin seeds, with pink grapefruit, orange segment, cilantro, and citrus vinaigrette

Steaks

- **Prime Dry-Aged NY Strip** with béarnaise sauce
- **Grilled Bacon Wrapped Bison Filet Mignon** with huckleberry peppercorn sauce
- **Veal Chops Grilled** with caramelized onion and port wine jam
- **Grilled Porterhouse Steaks**, prime dry-aged, topped with butter garlic parsley sauce
- **Prime Skirt Steaks** grilled with roasted shallot mustard balsamic glaze and chimichurri sauce

Sides

- **Stuffed Hash Brown Potato** with caramelized onion and spinach with sour cream
- **Truffle Shoestring Fries**
- **Roasted Fingerling Potato** with rosemary onion and white truffle oil

- **Smashed Yukon Gold Potato**
- **Sweet Potato Mashed** with bourbon, maple, and a touch of vanilla
- **Vegetable sides**
- **Roasted Curry Cauliflower** with ginger and garlic
- **Sautéed Asparagus** with hollandaise sauce
- **Sautéed Broccoli** with garlic, olive oil, and butter
- **Roasted Broccoli** with grated pecorino and crushed pepper
- **Sautéed Wild Mushrooms** with white wine, butter, olive oil, and fresh herbs
- **Creamed Spinach**
- **Spinach Feta Torte**
- **Creamed Truffle Corn**
- **Roasted Zucchini** with pesto
- **Pretzel Coated Onion Rings** with mustard aioli

BBQ Menu

Salads

- **Grilled Corn, Black Bean, and Avocado Salad** with cilantro citrus dressing
- **Watermelon, Cucumber Feta and Heirloom Tomato Salad** with dill-mint
- **Chopped Vegetable Salad**, peach poppy dressing with assorted lettuce and balsamic maple roasted shallot dressing
- **Vegetable Greek Salad** with thyme, oregano, parsley, sherry vinegar, feta, and Greek olives
- **Chopped Kale Salad** with napa cabbage, romaine, quinoa, crispy tortilla, pistachio-chili -lime dressing and sun-dried cranberries
- **Sliced Cherry Tomatoes** with maytag blue cheese, pears with basil, and balsamic olive oil
- **Tri-Color Lentil Salad**, French style with goat cheese, tarragon, chopped vegetables, lemon, and. lime vinaigrette

Entrees

- **Grilled Hamburger or Cheeseburger**
- **BBQ Short Ribs of Beef**
- **Grilled Skirt Steaks** with chimichurri sauce
- **BBQ Chicken on the Bone**
- **Grilled Ribeye Steaks on the Bone**
- **BBQ Baby Back Ribs**
- **Grilled Vegetables**
- **Grilled Portabella Mushrooms Caps**
- **Grilled German Potato Salad**
- **Grilled Corn on the Cob**
- **Homemade Lamb Skewers** with assorted shish kebabs with Middle Eastern spices
- **Grilled Lobster Tails** with hollandaise
- **Homemade Pasta Salad** with pesto truffle dressing and Italian vegetables
- **Lobster Mac and Cheese**
- **Traditional Potato Salad with Dill**