

Appetizers

FRENCH ONION SOUP GRATINÉE	8.95	BACON BEEF WELLINGTONS	16.95
CLAM CHOWDER	Cup 5.95 Bowl 8.50	Beef tenderloin tips wrapped in bacon, served in puff pastry shells with a cabernet and caramelized onion demi-glaze.	
SOUP OF THE DAY	Cup 5.95 Bowl 8.50	SCALLOPS WRAPPED IN BACON	16.95
SHRIMP COCKTAIL	16.95	Sugarcane skewered sea scallops wrapped in applewood smoked bacon with a balsamic glaze.	
CRAB CAKES	16.95	FRIED CALAMARI	16.50
A special blend of lump crabmeat and spices served with a zesty dijon dipping sauce.		Calamari rings deep fried and served with a spicy chipotle mayonnaise and garnished with banana pepper rings.	
CLAMS CASINO	16.50	CRAB STUFFED MUSHROOMS	16.50
Five hard shell clams baked on the half shell with red and green peppers, onion, bacon and seasoned bread crumbs.		Fresh mushroom caps stuffed with seasoned crabmeat and baked with a light cheese topping.	

SEAFOOD SAMPLER FOR TWO 30.95
A sampling of our appetizer favorites featuring: Clams Casino, Shrimp Cocktail, Mini Crab Cakes, Scallops Wrapped in Bacon and Crab Stuffed Mushrooms.

A La Carte Accompaniments

SAUTÉED WILD MUSHROOMS	7.95	BAKED STUFFED POTATO	5.95
Shiitake, Crimini and Portabella mushrooms sautéed with onions and served with garlic crostinis. Perfect to share.		Stuffed with Canadian bacon, smoked cheddar cheese, mushrooms and scallions.	
ROASTED GARLIC SMASHED POTATOES	5.95	SAUCE ON THE SIDE	2.95
Fresh roasted garlic, red bliss potatoes, chives, butter and cream.		As the perfect accompaniment: Bearnaise, Peppercorn, Cabernet Demi-Glace, Roasted Shallot Demi-Glace, Garlic Butter or Teriyaki.	

Fish of the Day

All of our entrees are served with salad bar and a choice of baked potato, rice pilaf or fresh steamed vegetable.

CRAB STUFFED HADDOCK	30.95	BAKED HADDOCK	7 oz. 24.50 10 oz. 29.50
Fresh haddock fillet topped with crabmeat stuffing, lightly seasoned bread crumbs and hollandaise sauce.		Fresh haddock fillet in sherry butter topped with seasoned bread crumbs.	
GINGER SCALLION SWORDFISH	35.95	GRILLED SALMON	30.50
Grilled swordfish steak marinated in soy sauce, ginger and scallions topped with a medallion of ginger scallion butter.		Grilled with our own seasonings.	
GRILLED SWORDFISH	34.95	BLACKENED SALMON WITH ORANGE HONEY BUTTER	31.50
Grilled with our own seasonings.		Fresh salmon dusted with Cajun spices, seared on a red hot cast iron and topped with a medallion of orange honey butter.	

FISH COMBINATION
A half order of any of the fish items may be combined together with our 6 oz. prime sirloin, 10 oz. cut of prime rib or tenderloin medallions for an additional charge.

**All of our steaks and chops are cooked to order. Consuming raw or undercooked meats may increase the risk of foodborne illness.*
***Before placing your order, please inform your server if anyone in your party has a food allergy.**

All of our steaks and chops are prepared with our specially blended seasonings.

Entrees

All of our entrees are served with salad bar and a choice of baked potato, rice pilaf or fresh steamed vegetable.

*PRIME TOP SIRLOIN	8 oz. 25.95 10 oz. 29.95	*PRIME RIB (while it lasts)	10 oz. 30.95 16 oz. 38.95 20 oz. House Cut 43.95
The steak that made us famous! No fat, no bone, just great taste.		Our award winning, slow cooked boneless rib.	
*TERIYAKI SIRLOIN	30.95	*RIBEYE	39.95
Our prime top sirloin marinated in a blend of soy, sake, honey and spices.		16 oz. of aged grilled ribeye.	
*OLD FASHIONED SLICED SIRLOIN	30.95	*BAKED SCALLOPS	8 oz. 31.95 10 oz. 36.95
Prime top sirloin, sliced by our chef, served on toast points with garlic herb butter.		Tender scallops baked in sherry butter and lightly topped with bread crumbs.	
*SIRLOIN FOR TWO	58.95	*BAKED SCALLOPS COMBINATION	
24 oz. prime sirloin carved by our chef, accented with seasoned butter, and served on a sizzling hot platter. (while it lasts)		Baked scallops served	
*NEW YORK SIRLOIN	39.50	WITH 6 OZ. PRIME SIRLOIN	33.95
16 ozs. of our best steak, no bones about it.		WITH TENDERLOIN MEDALLIONS	36.95
*STEAK AU POIVRE	40.50	WITH 10 OZ. PRIME RIB	39.95
Our New York sirloin, crusted with cracked black pepper and topped with a brandied peppercorn sauce.		BAKED STUFFED SHRIMP	(3) 26.95 (4) 30.95
*T-BONE	48.95	Jumbo shrimp stuffed with a rich clam sauce, lightly topped with bread crumbs.	
A 20 oz. steak served on the bone. On one side a sirloin strip, on the other, a filet mignon.		BAKED SHRIMP COMBINATION	
*FILET MIGNON	8 oz. 38.95 10 oz. 43.95	Baked stuffed shrimp served	
The most tender cut of all, served with the classic French bearnaise sauce.		WITH 6 OZ. PRIME SIRLOIN	32.95
*BEEF WELLINGTON	39.95	WITH TENDERLOIN MEDALLIONS	34.95
The standard of excellence. A seared center cut tenderloin topped with mushroom duxelle, wrapped in flaky puff pastry and roasted medium-rare to medium. Served with a roasted shallot and port wine demi-glaze.		WITH 10 OZ. PRIME RIB	36.95
*TENDERLOIN MEDALLIONS AU CABERNET	37.95	SHRIMP SCAMPI OVER LINGUINI	29.95
Tenderloin topped with a savory cabernet and caramelized onion demi-glaze.		Jumbo shrimp in a garlic and butter sauce with vine ripened tomato and served over fresh linguini pasta.	
		GRILLED CHICKEN OVER LINGUINI PASTA	25.95
		Fresh linguini pasta topped with a sage mushroom cream sauce, chicken breast and grilled asparagus. Try it cajun style!	
		CHICKEN FLORENTINE	25.95
		A boneless breast of chicken stuffed with spinach, mushrooms, and aged cheddar cheese, wrapped in a flaky puff pastry and served with a sundried tomato and fresh basil cream.	
		*PORK CHOP	1 chop 23.50 2 chops 29.50
		A premium grilled double-thick boneless center cut pork chop served with a maple honey mustard sauce. Try these cajun style!	

SALAD BAR A LA CARTE 15.95

Grilling Instructions

PITTSBURGH: black outside - raw inside
RARE: red cool center
MEDIUM RARE: red warm center
MEDIUM: pink hot center

Cajun Instructions

Any grilled meat or fish item can be prepared “Cajun Style” — hot and spicy on the outside, juicy inside. Please specify mild or regular.

Many of our entrees are, or may be, prepared gluten free. Please ask your server.