

Thursday Steak Night

APPETIZERS

BLT Wedge Salad

Marinated Cherry Tomatoes, Hardwood Smoked Bacon, Shaved Radish, Creamy Bleu Cheese Dressing

Caramelized French Onion Soup

Aged Gruyere and Sourdough Crisp

Shrimp Cocktail

Traditional Cocktail Sauce and Lemon

“Bacon & Eggs”

Crispy Berkshire Pork Belly, Fried Egg, Whole Grain Mustard Sauce

ENTREES

Your Selection of 21 Day Dry Aged Cuts

Center Cut Sirloin-12oz Angus Filet-9oz

Angus T-Bone-24oz, Angus Rib Eye-14oz

Surf & Turf (surcharge)

Add Two Jumbo Prawns to any Steak

Please Select up to Three Sides

Whipped Potatoes

Creamed Spinach

Fingerling Hash

Sautéed Mushrooms

Stuffed Baked Potato with

Grilled Asparagus

Bacon & Chives

Please Select a Sauce

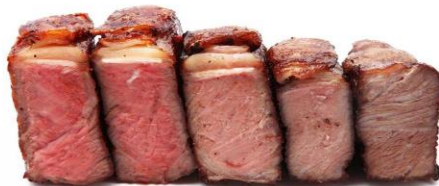
Red Wine Sauce, Club Steak Sauce, Chimichurri, Béarnaise Horseradish Aioli, Herb Compound Butter

DESSERTS

Warm Seasonal Cobbler with Vanilla Ice Cream

For a Nominal Fee Select a Dessert off our fine

Dessert Menu



Rare

Well done