

## Thursday Prime Steak Night

### APPETIZERS

#### **BLT Wedge Salad**

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

#### **Caramelized French Onion Soup**

Aged Gruyere and Sourdough Crisp

#### **Shrimp Cocktail**

Traditional Cocktail Sauce and Lemon

#### **Cayuga Poke Bowl**

Pickled Red Onion, Avocado, Cucumber

### ENTREES

*Your Selection of USDA Prime Cuts*

**Center Cut Dry Aged**

**Sirloin 12oz**

**Angus Filet-9oz**

**Angus T-Bone-24oz**

**Angus Rib Eye-16oz**

#### **Surf & Turf**

Add Two Jumbo Prawns to Any Steak

*Please Select up to Three Sides.*

*For Parties of Five or More, Below Items will be served with Family Style.*

Stuffed Baked Potato with Bacon & Chives

Creamed Spinach

French Fries

Sautéed Mushrooms

Whipped Potatoes

Grilled Asparagus

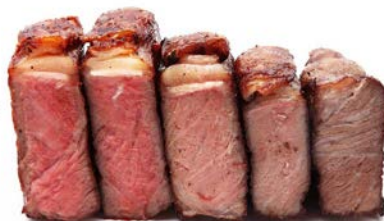
*Please Select a Sauce*

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

### DESSERTS

#### **Warm Seasonal Cobbler with Vanilla Ice Cream**

**For Nominal Fee Select a Dessert off fine Dessert Menu**



Rare

Well done