

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

Angus T-Bone-24oz

Sirloin-12oz

Angus Rib Eye-16oz

Angus Filet-9oz

Surf & Turf

Add Two Jumbo Prawns to Any Steak

Please Select up to Three Sides.

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

Stuffed Baked Potato with Bacon & Chives

Creamed Spinach

French Fries

Sautéed Mushrooms

Whipped Potatoes

Grilled Asparagus

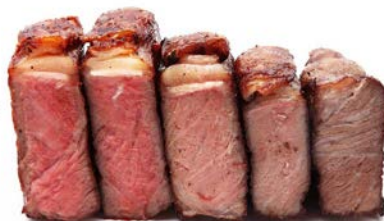
Please Select a Sauce

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

DESSERTS

Warm Seasonal Cobbler with Vanilla Ice Cream

For a Nominal Fee, Select a Dessert off our Dessert Menu



Rare

Well done