

Appetizers

FRENCH ONION SOUP GRATINÉE	7.95	BACON BEEF WELLINGTONS	13.95
CLAM CHOWDER	Cup 4.95 Bowl 7.50	Beef tenderloin tips wrapped in bacon, served in puff pastry shells with a cabernet and caramelized onion demi-glaze.	
SOUP OF THE DAY	Cup 4.95 Bowl 7.50	SCALLOPS WRAPPED IN BACON	13.95
SHRIMP COCKTAIL	13.95	Sugarcane skewered sea scallops wrapped in applewood smoked bacon with a balsamic glaze.	
CRAB CAKES	13.50	FRIED CALAMARI	12.95
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	12.95	CRAB STUFFED MUSHROOMS	12.95
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 26.95
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	6.95	BAKED STUFFED POTATO	4.95
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	4.95	SAUCE ON THE SIDE	1.95
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	26.95	GRILLED SALMON	26.50
Fresh haddock fillet topped with crabmeat stuffing, lightly seasoned bread crumbs and hollandaise sauce.		Grilled with our own seasonings.	
BAKED HADDOCK	7 oz. 20.95 10 oz. 25.95	BLACKENED SALMON WITH ORANGE HONEY BUTTER	27.50
Fresh haddock fillet in sherry butter topped with seasoned bread crumbs.		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 prepared with our specially blended seasonings.

**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.*

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. 22.95 10 oz. 26.95	*RIBEYE	35.95
The steak that made us famous! No fat, no bone, just great taste.		16 oz. of aged grilled ribeye.	
*TERIYAKI SIRLOIN	27.95	BAKED SCALLOPS	8 oz. 28.95 10 oz. 33.95
Our prime top sirloin marinated in a blend of soy, sake, honey and spices.		Tender scallops baked in sherry butter and lightly topped with bread crumbs.	
*OLD FASHIONED SLICED SIRLOIN	27.95	*BAKED SCALLOPS COMBINATION	
Prime top sirloin, sliced by our chef, served on toast points with garlic herb butter.		Baked scallops served	
*SIRLOIN FOR TWO	52.95	WITH 6 OZ. PRIME SIRLOIN	30.95
24 oz. prime sirloin carved by our chef, accented with seasoned butter, and served on a sizzling hot platter. (while it lasts)		WITH TENDERLOIN MEDALLIONS	33.95
*NEW YORK SIRLOIN	34.95	WITH 10 OZ. PRIME RIB	36.95
16 ozs. of our best steak, no bones about it.		BAKED STUFFED SHRIMP	(3) 23.95 (4) 28.95
*STEAK AU POIVRE	35.95	Jumbo shrimp stuffed with a rich clam sauce, lightly topped with bread crumbs.	
Our New York sirloin, crusted with cracked black pepper and topped with a brandied peppercorn sauce.		*BAKED SHRIMP COMBINATION	
*T-BONE	40.95	Baked stuffed shrimp served	
A 20 oz. steak served on the bone. On one side a sirloin strip, on the other, a filet mignon.		WITH 6 OZ. PRIME SIRLOIN	29.95
*FILET MIGNON	8 oz. 32.95 10 oz. 37.95	WITH TENDERLOIN MEDALLIONS	31.95
The most tender cut of all, served with the classic French bearnaise sauce.		WITH 10 OZ. PRIME RIB	33.95
*BEEF WELLINGTON	33.95	SHRIMP SCAMPI OVER LINGUINI	25.95
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.		Jumbo shrimp in a garlic and butter sauce with vine ripened tomato and served over fresh linguini pasta.	
*TENDERLOIN MEDALLIONS AU CABERNET	31.95	GRILLED CHICKEN OVER LINGUINI PASTA	21.95
Tenderloin topped with a savory cabernet and caramelized onion demi-glaze.		Fresh linguini pasta topped with a sage mushroom cream sauce, chicken breast and grilled asparagus. Try it cajun style!	
*PRIME RIB (while it lasts)	10 oz. 27.95 16 oz. 35.95 20 oz. House Cut 39.95	CHICKEN FLORENTINE	21.95
Our award winning, slow cooked boneless rib.		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 20.95 2 chops 26.95		
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 14.95

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.