

BUTCHER BLOCK

BAKED STUFFED STRIP STEAK

12oz. NY Angus strip steak filled with backfin crabmeat, button mushrooms, and bleu cheese topped with a Bordelaise sauce 36.95

NY STRIP STEAK

12oz. NY Angus Strip steak topped with beer battered onion rings 29.95

FILET MIGNON

Chargrilled twin 4oz Angus filets over Bordelaise sauce with sliced slab bacon strip 28.95

BOURBON ST. SIRLOIN

10oz. Angus center filet cut boneless sirloin over Bordelaise sauce topped with a honey bourbon glaze 26.95

DELMONICO STEAK

Thick cut 16oz. Angus boneless rib steak finished with a mushroom peppercorn sauce 34.95

NEW ZEALAND LAMB RACK

16oz. trimmed loin roasted with a Dijon mustard crust, cut into double thick chops over a demi-glace brown sauce 32.95

VEAL MARSALA

Sauteed veal scallopini in a Marsala wine brown sauce with sliced button mushrooms 26.95

STEAK AND CAKE

Chargrilled 4oz. Angus filet mignon with a 4oz. shrimp, scallop, and crab seafood cake 26.95

BARNYARD CUTS:

THAI PORK AND SHRIMP

Grilled twin pork loin cutlets with jumbo shrimp finished with a sweet Thai chili glaze 28.95

PORK SCHNITZEL

Pan seared panko breaded twin pork loin cutlets with a fresh lemon caper butter sauce 22.95

CHICKEN AND CRAB PICATTA

Sauteed chicken breast cutlet with lump crabmeat in a fresh lemon caper butter sauce 24.95

CAJUN CHICKEN AND SHRIMP

Chargrilled breast cutlet and gulf shrimp dusted with Cajun spice 24.95

DINNER ENTREES SERVED WITH HOUSE SALAD, STARCH, AND VEGETABLE DU JOUR