

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 42.95

NY STRIP STEAK

12oz. NY Angus Strip steak topped with beer battered onion rings 32.95

FILET MIGNON

Chargrilled twin 4oz Angus filets over Bordelaise sauce with sliced slab bacon strip 32.95

BOURBON ST. SIRLOIN

10oz. Angus center filet cut boneless sirloin over Bordelaise sauce topped with a honey bourbon glaze 29.95

DELMONICO STEAK

Thick cut 16oz. Angus boneless rib steak finished with a mushroom peppercorn sauce 42.95

NEW ZEALAND LAMB RACK

16oz. trimmed loin roasted with a Dijon mustard crust, cut into double thick chops over a demi-glace brown sauce 42.95

STEAK AND CAKE

Chargrilled 4oz. Angus filet mignon with a 4oz. shrimp, scallop, and crab seafood cake 29.95

BARNYARD CUTS:

BLACKENED PORK AND SHRIMP

Twin pork cutlets and jumbo gulf shrimp dusted with Cajun spice then pan seared 29.95

PORK SCHNITZEL

Pan seared panko breaded twin pork loin cutlets finished with a fresh lemon caper butter sauce 26.95

CHICKEN AND CRAB PICATTA

Sauteed chicken breast cutlet with lump backfin crabmeat finished with a fresh lemon caper butter sauce 29.95

CHICKEN AND SHRIMP BROCHETTE

Skewered chicken breast medallions with jumbo gulf shrimp served over a sweet corn casserole 29.95

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

*****Consuming undercooked meats or eggs may increase your risk of foodborne illness*****