

## **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 SAUTE**

*Lightly marinated chicken breast medallions sauteed with jumbo gulf shrimp in a seasoned olive oil 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\*\*\***