



## STARTERS *and* SALADS

**CHARBROILED OYSTERS** Broiled in garlic butter and cayenne pepper, topped with breadcrumbs and romano cheese 16

**ONION RING LOAF** Fried onion rings, served with strip sauce 9

**LEMON PEPPER WINGS** Marinated in hot pepper sauce, fried crispy and tossed with lemon pepper seasoning, with bleu cheese dip 13

**GARLIC CRAB CLAWS** Sautéed in garlic butter and old bay 17

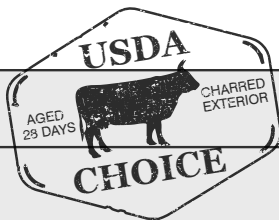
**CROISSANTS** Topped with honey-butter 7

**HOUSE-MADE MEATBALLS** Marinara, romano 12

**SHE CRAB SOUP** Rich and creamy classic 8

**BROILED SALMON SALAD** Mixed greens, hearts of palm, mushrooms, scallions, tomatoes, balsamic vinaigrette 16

**FILET MIGNON SALAD\*** Filet Mignon on crisp romaine, bleu cheese, bacon and ham, mushrooms, red onions, balsamic vinaigrette 18



## STEAKS / RIBS

Served with a house salad and side item

**KANSAS CITY STRIP\*** 17oz. bone-in, center-cut 35

**FILET MIGNON\*** 8oz. barrel-cut 36

**GARLIC STRIP\*** 17oz. topped with fresh chopped garlic butter 35

**BONE-IN RIBEYE\*** 22oz. center-cut 42

**PRIME RIB\*** Slow-cooked and sliced. to order. 10oz. 25 | 16oz. 33  
(Limited availability)

## ENTRÉES

Add a house salad +4

**BROILED SALMON** Topped with sautéed portobello mushrooms, served with choice of side 25

**FRESH FISH** Prepared grilled or blackened, served with choice of side A.Q.

## BABY BACK RIBS

Double rack of  
"fall-off-the-bone" BBQ ribs

29

## HOMEMADE SIDES

5

CORNED BEEF POTATO SALAD, COLE SLAW, FRENCH FRIES

GREEN BEANS, CARROTS, BAKED POTATO

Large Party gratuity is suggested, the amount may be adjusted at discretion.

\*DENOTES COOKED TO ORDER | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

JDTHX0202



## WHITES AND ROSÉS

- Pinot Grigio**, Lunardi, *Italy* | 9/35
- Sauvignon Blanc**, Matua, *New Zealand* | 10/39
- Sauvignon Blanc**, Brochard, *Sancerre* | 50
- Albarino**, Columna, *Spain* | 11/43
- Pinot Gris**, Portlandia, *Oregon* | 12/47
- Riesling**, Bex, *Germany* | 10/39
- ! **Chardonnay**, Merf, *Columbia Valley (on tap)* | 9
- Chardonnay**, Angeline, *Monterey* | 11/43
- Chardonnay**, Sonoma Cutrer, *Russian River* | 13/51
- Chardonnay**, Stag's Leap, *Napa Valley* | 70
- Rosé**, Liquid Geography, *Spain* | 9/35
- Pinot Noir Rosé**, Stoller, *Willamette Valley* | 12/47

## BUBBLES

- Cava Reserva**, Juve y Camps, *Spain* | 9/35
- Prosecco**, Riondo, *Italy* | 11/43
- Brut Rosé**, Piper Sonoma | 51
- Brut**, Moët & Chandon Imperial, *Champagne* | 72
- Brut**, Veuve Cliquot Yellow Label, *Champagne* | 110
- Brut**, Dom Perignon Vintage 2003, *Champagne* | 290

## REDS

- ! **Pinot Noir**, Hahn, *Monterey (on tap)* | 9
- Pinot Noir**, Carmel Road, *Monterey* | 10/39
- Pinot Noir**, Planet Oregon, *Oregon* | 14/55
- Pinot Noir**, Jax Calesa, *Sonoma Coast* | 90
- Merlot**, Skyfall, *Columbia Valley, WA* | 10/39
- Tempranillo**, Flaco, *Spain* | 9/35
- Chianti Riserva**, Melini, *Italy* | 10/39
- Shiraz**, Farm to Table, *Australia* | 10/39
- Malbec**, Anadeluna, *Uco Valley, Argentina* | 11/43
- Red Blend**, Conundrum, *California* | 13/51
- Old Vine Zinfandel**, Criss-Cross, *Lodi, CA* | 10/39
- La Rioja**, Viña Alberdi Reserva, *Spain* | 14/55
- Red Blend**, Orin Swift, *Abstract, California* | 65
- ! **Cabernet Sauvignon**, Hayes Valley, *Central Coast, Certified Organic (on tap)* | 9
- Cabernet Sauvignon**, Chop Shop, *California* | 11/43
- Cabernet Sauvignon**, Oberon, *Napa Valley* | 13/51
- Cabernet Sauvignon**, Iron and Sand, *Paso Robles* | 16/63
- Cabernet Sauvignon**, Trincherro, *Maria's Vineyard* | 75
- Cabernet Sauvignon**, Ghost Block, *CA* | 110
- Cabernet Sauvignon**, Silver Oak, *Alexander Valley* | 135

## Dessert 8

*New York Cheesecake* | *Chocolate Brownie with Ice Cream*  
*Croissant Bread Pudding* | *Apple Pie A La Mode*

ADDITIONAL  
SPIRITS ►



► **Holiday Gift Cards** | For Every \$50 Purchase, Receive a 20% Bonus