

STEAKS AND CHOPS

USDA Prime and Choice Beef, Veal and Lamb are fully aged and hand cut by our butcher. Your steak is seasoned and broiled to perfection, served with Yukon Gold mashed potatoes and fresh seasonal vegetables.

- FILET MIGNON** The most tender 10 oz steak of all served with béarnaise Sauce. 37-
- NEW YORK STEAK** 12 oz New York Steak. Quality marbling gives this steak a reputation for flavor. 32-
- FRIDAY'S T-BONE** The best of both. Filet mignon and New York strip. A well-trimmed thick cut steak tips the scale at 20 oz. Served with BBQ butter. 43-
- SMOKED COWBOY RIB STEAK** Thick cut 18 oz served on the bone. Brushed with our special chipotle honey glaze. 39-
- DOUBLE CUT LAMB CHOPS** A signature from the beginning. Marinated in mango chutney with garlic and honey. Three trimmed chops are tender and full of flavor. 36-
- BAKED POTATO** Served with sour cream, chives, butter and bacon bits 5-
- SAUTÉED MUSHROOMS** Fresh buttons sautéed with garlic butter flamed with sherry. 6-
The perfect complement to your steak or chop.

CHEF'S SPECIALTIES

- GREMOLATA GRILLED VEAL CHOP** With gorgonzola potatoes and sage jus 36-
- Proscuitto CHICKEN** Sautéed chicken breast wrapped in proscuitto served over garlic mashed potatoes with a lemon caper cream. 29-

FISH AND SEAFOOD

RICE PILAF AND FRESH SEASONAL VEGETABLES COMPLEMENT YOUR ENTRÉE.

- FILLET OF SALMON** Pan-roasted salmon filet with house smoked salmon and horseradish crust. Served with a lemon caper beurre blanc. 29-
- ALASKAN KING CRAB LEGS** A mountain of crab legs wrapped in a steaming napkin. Lemon and drawn butter. 50-
- AUSTRALIAN LOBSTER TAILS** Two 12oz cold water lobster tails, baked and served with Lemon and drawn butter. Market Price
- SEAFOOD PASTA** Fettuccini with lobster, shrimp, crab, salmon, spinach, artichokes hearts, oyster mushrooms, and lobster sauce. 44 -
- SESAME CRUSTED AHI** Served rare on wasabi-mashed potatoes with ponzu sauce, shiitake mushrooms and asparagus. 34-

**FOR YOUR CONVENIENCE 18% GRATUITY WILL BE ADDED
TO PARTIES OF 6 OR MORE.**

FRANK GRECO
RESTAURANT MANAGER

BRAD BUDD
CHEF DE CUISINE

ROBERT TRIM
MAITRE D'HOTEL