

# the **Steakhouse**

## MENU

### APPETIZERS

- Steamers** ..... 13  
Steamed clams tossed in white wine, garlic, butter, tomatoes, onions, sausage and cilantro
- Smoked Salmon** ..... 16  
Smoked salmon wrapped around mesclun mix with diced red onions, tomatoes, capers and toast points
- Sweet Dragon Calamari** ..... 10  
Sweet dragon sauce, bean sprouts, cherry peppers and scallions
- Spinach Artichoke Dip** ..... 10  
Served with tortilla chips
- Mushroom Ragout** ..... 8  
Wild mushrooms sautéed in a sherry cream, served with toast points

### SOUPS

- French Onion** ..... 6  
Sweet onions under a blanket of perfectly melted cheese
- Soup Du'jour** ..... 6  
Please ask your waiter

### SALADS

- Iceberg Wedge** ..... 8  
With vine ripe tomatoes, crumbled blue cheese, bacon pieces and blue cheese dressing
- Caesar Salad** ..... 8  
Crisp romaine, parmesan and croutons
  - Add Chicken** ..... 13
  - Add Steak** ..... 15
- House Salad** ..... 6  
Fresh mix greens, tomatoes, cucumbers, red onions with a choice of dressing
- Steakhouse Cobb Salad** ..... 10  
Crisp mix greens, tossed with our house vinaigrette, layered with avocado, tomato, corn, bacon and blue cheese crumbles

\* food is cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### ENTREES

#### BEEF

- Balsamic Stuffed Flank Steak** ..... 23  
Balsamic, marinated flank steak stuffed with spinach provolone, prosciutto and red pepper
- Honey Bourbon Flat Iron Steak** ..... 15  
Served with frizzle onions
- Sherry Braised Ribs** ..... 26  
Beef ribs slowly braised with wild mushrooms, tomatoes and sherry wine
- Sweet Dragon Ribeye** ..... 28  
Grilled to your liking, topped with bamboo shoots, sprouts and red peppers

#### CHICKEN

- Maple Dijon Half Chicken** ..... 27
- Tequila Sunrise Chicken** ..... 22  
Chicken breast stuffed with sun dried tomatoes, provolone and saffron rice, topped with orange tequila butter sauce

#### PORK

- Pan Seared Pork Chop** ..... 24  
14 oz pork chop, served with a chipotle pepper corn honey glaze

#### FISH

- Salmon** ..... 19  
grilled to perfection, topped with a dill cream sauce
- Stuff Trout** ..... 21  
Stuffed with garlic, onions, tomatoes with a white wine sauce

#### PASTA

- Pesto Pasta** ..... 15  
Penne pasta, artichokes, sundried tomatoes, wild mushrooms, spinach tossed in pesto cream
- Fri Diablo** ..... 15  
Clams, mussels, calamari tossed in a spicy marinara sauce

#### GLUTEN FREE

(starch available upon request)

- Balsamic Glazed Chicken** ..... 14  
Served in a bed of season vegetables
- Balsamic Peppercorn Ribeye** ..... 28  
Served with seasonal vegetables
- Zucchini Spaghetti** ..... 12  
tossed in a sun dried tomatoes pesto with cherry tomatoes