

# New York

## STEAKHOUSE

### STEAKS

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#### Porterhouse \$79.00

Expertly aged and cooked to perfection. Finest cuts of filet and New York Strip sliced off the bone and presented Stuffed with Portobello Mushroom

#### Sirloin Steak \$32.00

Our signature center-cut sirloin grilled to perfection served with choice of steak fries or whipped potatoes

#### Steak & Scallops \$41.00

Beef Tenderloin Steak & 6 Large Scallops served with Champagne Butter Sauce

#### Steak & Chicken Fingers \$30.00

Our 8-ounce Ribeye Steak and four strips of breaded white chicken, served with your choice of baked potato, or steak fries

#### Steak & Ribs \$42.00

House Steak Beef & Smoked, wood-fire grilled ribs brushed with our secret sauce

#### Steak & Chicken Breast \$32.00

11 ounces of our most tender cut of lean midwestern beef with our Seasoned and wood-fire grilled chicken breast

#### Steak & Fried Shrimp \$34.00

Garlic Butter Grilled Steak & Cajun Fried Shrimp

### CHICKEN

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#### Chicken Breast \$26.00

An 8 - ounce boneless, skinless chicken breast marinated and grilled to perfection. Served your choice of baked potato, or steak fries

#### Chicken Parmigiana \$23.00

Tender pan-fried chicken breast topped with tomato sauce and cheese baked until golden and bubbly

#### Alice Springs Chicken \$21.00

Marinated chicken breast in honey mustard sauce, topped with mushrooms, bacon, and cheese

### SEAFOOD

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#### Baked Scrod \$18.00

Baked en casserole with Lemon-Garlic Bread crumbs

#### Grilled Salmon \$23.00

8 oz. filet of wild salmon, hand-cut, seasoned and grilled over an open flame

#### Smoked Salmon \$17.00

Served on homemade crostini topped with a dollop of crème fresh and Garnished with lemon zest and herbs

**Octopus** **\$16.00**

Braised in sherry grilled and glazed with a tangy ancho chili sauce

**Seafood platter** **\$37.00**

A Feast of Seafood featuring Jumbo Gulf Shrimp, Oysters, Tilapia Filets, and Crab Cakes Served with our homemade Tartar Sauce

**Fried Shrimp** **\$28.00**

Panko Coated with Cajun Seasoning and Air Fried to a Golden Crisp

**Fried Clam Strips** **\$15.00**

Traditional New England Style Fried Clams with Herb Seasonings and Egg Batter

**Fried Calamari** **\$21.00**

Fried Light and Crisp. Served with Garlic Dip and Cocktail Sauce

**APPETIZERS**

**Soup of the Day** **\$9.00**

Selection changes daily. Today's soup roasted butternut squash

**Barbecued Shrimp** **\$13.00**

Fresh shrimp sautéed in a Cajun sauce and flavored with garlic, and lemon juice. Served with crusty French bread

**Fish and Chips** **\$16.00**

Panko Batter, Air Fried Cod served with our homemade Tartar Sauce

**Mushrooms Stuffed with Crabmeat** **\$18.00**

Juicy mushrooms stuffed with tender crab meat and cream cheese filling, topped with seasoned bread crumbs

**Crispy Lobster Tail** **\$26.00**

Cold water lobster tail, lightly fried, tossed in a spicy cream sauce, and served with our tangy cucumber salad

**Chilled Seafood Tower** **\$159.00**

Kona Lobster, Alaskan King Crab, Pacific Oysters, Shrimp Cocktail

**Sizzling Blue Crab Cakes Lump** **\$28.00**

Crab Cakes served with our house made sauce

**Crab Stack** **\$25.00**

Fresh avocado, tomato, cucumber and mango all get pulled together with cilantro lime vinaigrette, and topped with crab

**SALADS**

**Caesar Salad** **\$13.00**

Crisp Romaine with our House made Caesar dressing and Reggiano Croutons

**Seaweed Salad** **\$11.00**

Cucumber Seaweed, red onions, bell peppers, cilantro, sesame seeds and seaweed tossed with vinaigrette, and topped off with sesame oil

**Greek Salad** **\$9.00**

Romaine, Tomato, Red Onion, Cucumbers, Feta Cheese and Kalamata Olives tosses in Vinaigrette

**Tomato Salad** **\$8.00**

Ripe Red Heirloom Tomatoes Minced Garlic, Extra Virgin Olive Oil

**Wedge of Iceberg** **\$13.00**

Maytag Blue, Crispy Bacon, Avocado, Tomato

**Warm Steak Salad** **\$17.00**

Top Sirloin Steak pan seared and sliced thinly, paired with , avocado, tomatoes, and a fresh Cilantro Lime Dressing

**VEGETABLES**

**Potatoes** **\$9.00**

Au Gratin, Whipped, Baked, Steak Fries

**Broccoli** **\$8.00**

Sautéed, Roasted

**Spinach** **\$9.00**

Creamed, Sautéed

**Green Beans** **\$7.00**

Sautéed with Minced Garlic

## BURGERS

**All American Burger** **\$17.00**

Fresh-ground chuck, cheddar, tomato, lettuce and onion on a toasted bun

**Steakburger** **\$16.00**

Single Steak Burger Patty on Toasted Bun with Tomato, Onion, Mustard, Pickles

**Crisp Chicken Burger** **\$13.00**

Made with natural-cut, whole white meat chicken breast. Coated in our very own Southern-style breading, seasoned with onion, garlic and a pinch of cayenne. Served with crispy lettuce, ripe tomato and pickles on a toasted bun

## DESSERTS

**Chocolate Cheesecake** **\$9.00**

Silky Chocolate Cheesecake topped with a layer of Belgian Chocolate Mousse

**Chocolate Mousse** **\$11.00**

Light and Airy Mousse set on a Biscuit topped with Whipped Mascarpone

**Carrot Cake** **\$9.00**

Exceptionally Moist with a tangy cream cheese icing

**Apple Strudel** **\$9.00**

Made in house. Apples rolled in thin Flaky Crust Sprinkled with Brown Sugar & Cinnamon served with Vanilla Bean Ice Cream

## SOFT DRINKS

**Water Voss (Still or Sparkling)** **\$8.00**

**Coke, Diet Coke, Dr. Pepper** **\$4.00**

**Sprite, Lemonade** **\$4.00**

**Apple Juice, Orange Juice** **\$3.00**

## COFFEE & TEA

### HOT

**Espresso** **\$4.00**

Our signature in house blend of several different types of coffee beans

**Cappuccino** **\$7.00**

Espresso Combined with Hot Steamed Milk and topped with Steamed Milk Foam

**Latte** **\$7.00**

Espresso Combined with Hot Steamed Milk

**Liqueur coffee** **\$9.00**

Irish coffee, with whiskey and a layer of cream on top

**Speciality Tea** **\$6.00**

We proudly serve an assortment of Harney & Sons Fine Teas

### ICED

**Frappe** **\$6.00**

Blended Coffee, milk, sugar and ice drink

**Freddo espresso** **\$6.00**

Made with a double shot of espresso coffee mixed in a mixer with ice cubes

**Freddo cappuccino** **\$6.00**

Iced version of our regular cappuccino coffee,  
with a small amount of cold frothed milk on top

## DRINKS

### BEER

**Brown Ale** **\$7.00**

**Amber Ale** **\$7.00**

**Pale Ale** **\$6.00**

**Belgian Ale** **\$6.00**

**Dunkel** **\$6.00**

**Stout** **\$6.00**

### RUM

**Bacardi** **\$9.00**

**Havana Club** **\$11.00**

**Captain Morgan** **\$8.00**

### WHISKEY

**Johnnie Walker Red Label** **\$14.00**

**Johnnie Walker Black Label** **\$17.00**

**Chivas Regal** **\$8.00**

**Glenfiddich** **\$8.00**

**Talisker** **\$7.00**

**Ballantine's** **\$7.00**

**Jim Beam** **\$7.00**

**Jack Daniels** **\$8.00**

**Maker's Mark** **\$11.00**

**Wild Turkey** **\$9.00**

**Bushmills** **\$7.00**

**Jameson** **\$8.00**

**Tullamore Dew** **\$8.00**

### VODKA

**Smirnoff** **\$7.00**

**Absolut** **\$8.00**

**Grey Goose** **\$11.00**

**Russian Standard** **\$13.00**

We take pride in preparing our food from scratch every day. Some items will have limited availability. If you have allergies, please alert us as not all ingredients are listed.