

APPETIZERS

Smoked Salmon Quesadillas – Your ex GM's Favorite. \$10

Oysters on the Half Shell - "The" Aphrodisiac. \$16

(If you want to get lucky! Ask your server for our Premium Vodka Oyster Shots - \$10 Per Shot)

Ravioli of the Day – We know we're not an Italian Restaurant. Awesome! \$12

Filet Mignon Steak Tartare – Maybe the best that you have ever had! \$16

Jumbo Shrimp Cocktail - Spicy Diablo sauce. \$14

Gambas Al Ajillo - 3 Jumbo Shrimp sautéed Spanish Style, Ole! \$14

Gorgonzola & Caramelized Onion Tart – On puff pastry. \$10

Crab Cakes - House Cole Slaw and Tartar sauce. \$10

SOUPS & SALADS

Soup of the Day – A puree, made with no cream or butter. \$7

Porterhouse Onion Soup - Wow! Tasty. \$8

The Porterhouse Salad - Nooooo. There's no steak in this salad. Our house salad. \$8

Caesar Salad - Mouthwatering! House made croutons and dressing. \$9

Lettuce Wedge - Classic and simple. If you feel like tossing your own salad! LOL. \$7

Spinach Salad – Not the classic. Our version. \$9

Romaine & Endive Salad – Exotic! W/ crispy potatoes & white truffle oil vinaigrette. Delish! \$10

STEAKS

Included: One side dish (see next page for choices)

40 oz Porterhouse – The best Porterhouse you will ever have! \$79

24 oz Porterhouse - Still enough for two, and neither of you will go hungry. \$59

20 oz T-Bone - What else is there to say, but "Yabba-Dabba-Do!" \$41

14 oz New York Steak (bone in) – The Classic. \$31

12 oz Rib Eye Steak – Very flavorful, Marble, Marble, Marble! \$29

10 oz Filet Mignon (bone in) - For the tiniest of appetites or for all the ladies in the house. \$29

12 oz Prime Flat Iron Steak - Lean like a filet mignon but juicier. \$24

ENTRÉES

Rack of Lamb

Pan-Seared N.Z. Baby Rack of Lamb with sautéed green beans of the day, puff potatoes and drizzled with lamb jus reduction. 8 oz = \$27, 16 oz = \$41

Fish of the Day

Changes daily! Please ask your server. \$25

Pan-Seared Whitefish

Lightly seasoned and pan-seared to perfection, served with a medley of vegetables, mashed potatoes and drizzled with truffle oil and a squeeze of lemon. **\$23**

Jumbo Shrimp

Or called "Gambas Al Ajillo" 6 Jumbo Shrimp sautéed with fresh garlic, olive oil and sprinkled with parsley served with garlic mashed potatoes and a vegetable of the day. \$28

Southern Fried Chicken

By popular demand! Southern Fried Chicken served with garlic mashed potatoes and sweet creamed corn. **\$21**

Grilled Chicken

If you insist! Chicken breast served with our famous porterhouse fries and green beans of the day in a light mushroom sauce. **\$19**

Ravioli of the Day

Changes daily! Please ask your server. \$24

Vegetarian Plate

Feel like giving the cows a break? This healthy platter of steamed and sautéed seasonal vegetables changes daily. Ask your server. \$16

SIDE DISHES

Porterhouse Fries (\$9) Garlic Mashed Potatoes (\$6) Baked Potato (\$8) Creamed Corn (\$7) Sautéed Spinach (\$6) Steamed Broccoli (\$6) Grilled Onions (\$5) Sautéed Mushrooms (\$9) Sautéed Jalapeno's (\$6)

HOUSE MADE DESSERTS

Crispy Apple Tart (\$8) Crème Brule (\$8) Sorbet (\$7) Chocolate Lava Cake (\$9) Strawberry Shortcake (\$8) Banana Cream Pie (\$8)

THE FAMOUS PRIX FIXE MENU

4 COURSES & 2 COCKTAILS, WINE OR BEVERAGES

\$43.20 Per Person

\$53.20 on Special Holidays

Cocktails, Wine or Beverages – (Choose 2)

Includes two of the following (any combination): any house brand cocktail, any house brand glass of wine, soft drink, coffee, tea, milk or juice (excluding espresso, cappuccino, latte/au laits, and/or bottled waters). Remember to choose two! Call & Premium brands add an extra \$5 per drink.

1st Course – (No choice)

Warm La Brea Bakery baguette served with a medley of accompaniments, including our house tapenade, tomato bruschetta, a whole roasted garlic flower, and butter.

2nd Course – (Choose one)

Soup of the DayLettuce WedgeGambas Al Ajillo (add \$6)Onion SoupSmk Salmon QuesadillasShrimp Cocktail (add \$6)Porterhouse SaladGorgonzola TartRavioli of the Day (add \$4)

Romaine & Endive Salad Crab Cakes (add \$6)

Caesar Salad Oysters on the Half Shell (add \$8) Spinach Salad Filet Mignon Steak Tartare (add \$8)

3rd Course – Entrées for 1 (Choose one below)

12 oz Rib Eye Steak - **Included:** One side dish 12 oz Prime Flat Iron Steak - **Included:** One side dish

Fish of the Day Entrée
Rack of Lamb Entrée
Pan Seared Whitefish Entrée
Grilled Chicken Entrée
Southern Fried Chicken Entrée
Jumbo Shrimp "Gambas Al Ajillo" Entrée
Ravioli of the Day Entrée

Vegetarian Plate of the Day Entrée Please note all "Entrée's" already come with sides-see Entrée's on page 1 for details

24 oz Porterhouse Steak for 2

Add \$5 Per Person to the Prix Fixe Menu price above

Because sharing makes everything taste better! (Pssst! It's pre-sliced after cooking to prevent squabbles)

4th Course – (Choose one) Side choices for Steak only-(Choose one)

Chocolate Lava Cake (add \$3)

Strawberry Shortcake

Crispy Apple Tart

Crème Brule

Salte at the straight of t

Sorbet Steamed Broccoli
Banana Cream Pie Grilled Onions
Sautéed Mushrooms

Sautéed Jalapenos Baked Potato

Prix Fixe Menu- Porterhouse, Steak & Lamb Upgrades-Add to the prix fixe price

You can upgrade any steak size to the Prix Fixe Menu above

10-oz Filet Mignon (Bone in) for 1 = add \$8, 14 oz New York Steak (Bone in) = add \$8 20-oz T-Bone for 1 = add \$10,

Double Rack of Lamb for 1 = add \$14, 24-oz Porterhouse for 1 = add \$26, 40-oz Porterhouse for 1 = add \$54, 40-oz Porterhouse for 2 = add \$14 per person,

If you share 1 Prix Fixe menu for 2 or more persons we will impose a \$15 sharing charge.

Minimum order 1 Entrée or Steak per person - Substitution charge \$2

Maximum table time per reservation time = 2 hours, enforced on busy nights, only.

Our corkage fee is \$10 per bottle.

An 18% gratuity will be added to all guest checks with 6 or more persons.

An age 12 and under <u>kids</u> prix fixe menu is also available upon request, only \$14.50! And \$24.50 on Special Holidays

Private room is also available, please ask the Manager for details.