

# Steakhouse Menu

## Appetizers

- **Jumbo Shrimp Cocktail** - \$15

Served with tangy cocktail sauce and lemon wedges.

- **Garlic Bread with Mozzarella** - \$8

Oven-toasted and topped with melted mozzarella and herbs.

- **Stuffed Mushrooms** - \$12

Button mushrooms filled with a savory blend of cheeses and breadcrumbs.

- **Crispy Calamari** - \$14

Lightly breaded calamari rings served with marinara sauce.

- **Wagyu Beef Sliders** - \$16

Miniature burgers topped with caramelized onions and cheddar.

## Steaks

- **Filet Mignon (6oz, 10oz)** - \$30/\$40

Tender and juicy, cooked to your preference.

- **Ribeye (12oz, 16oz)** - \$35/\$50

Well-marbled and flavorful.

- **T-Bone (16oz)** - \$45

It's a classic cut with the best of both worlds: filet and strip steak.

- **Wagyu Ribeye (12oz)** - \$60

Premium cut with unmatched marbling and richness.

- **Tomahawk Steak (32oz) - \$90**

A feast for two served with herb butter and your choice of two sides.

## **Seafood**

- **Grilled Salmon - \$30**

Served with a dill cream sauce and asparagus.

- **Lobster Tail - \$40**

Grilled and brushed with garlic butter.

- **Surf & Turf - \$60**

6oz Filet Mignon paired with a lobster tail.

## **Chicken & Other Mains**

- **Herb-Crusted Chicken Breast - \$25**

Served with garlic mashed potatoes and green beans.

- **BBQ Pork Ribs - \$35**

Slow-cooked and smothered in house-made BBQ sauce.

## **Sides**

- **Creamed Spinach - \$10**
- **Loaded Baked Potato - \$8**
- **Truffle Fries - \$12**
- **Roasted Brussels Sprouts - \$10**
- **Mac & Cheese - \$12**

## **Salads**

- **Caesar Salad** - \$10

Crisp romaine lettuce, parmesan, croutons, and Caesar dressing.

- **House Salad** - \$8

Mixed greens, tomatoes, cucumbers, and vinaigrette.

- **Steakhouse Wedge Salad** - \$12

Iceberg lettuce, blue cheese, bacon bits, and ranch dressing.