



APPETIZERS

Shishito Peppers.....	10
Stuffed Mushrooms	11
Ranch Meatballs	11
Escargot	12
Calamari	15
*Beef Tournedos.....	16
Fruit, Nut, & Cheese Platter	20
Crab Cakes.....	21
Pan Seared Foie Gras.....	25
Shrimp Cocktail.....	25

SALADS

Iceberg Wedge with Bacon	10
Chop House.....	10
Caesar	10
Strawberry Goat Cheese	10
Roasted Pear & Bacon	12
Spinach, Carrot & Avocado (GF)	12
Heirloom Tomato & Burrata (GF)	14

SOUPS

French Onion	10
Soup of the Day	10

PRIME STEAKS (GF)

*Tenderloin Filets	7 oz	47
10 oz	65
16 oz	94
*Sirloin	12 oz	40
*Strip	14 oz	55
*Ribeye	14 oz	67
*Bone-In Ribeye	24 oz	95
*Dry Aged Porterhouse	24 oz	Market Price

TOPPINGS & SAUCES

Garlic Au Poivre	3
Cabernet Mushroom Sauce	3
Sauteed Jalapenos & Onions (GF)	3
Roasted Garlic Compound Butter (GF)	3
Melted Fromage with Demi-Glace.....	5
Truffle Compound Butter (GF)	5
Cajun Crab Cream Sauce (GF)	15
Oscar Crab Topping (GF)	17
Le Belle Farms Foie Gras (GF)	23
Baron's Lobster Topping (GF)	30

SEAFOOD

*Grilled Salmon (GF)	35
<i>Pesto Risotto, Tomato Relish, Balsamic Glaze</i>	
*Lobster Campanelle.....	38
<i>Campanelle Pasta with Lobster Claw Meat, Shaved Truffles, English Peas and Roasted Tomatoes. Tossed in a Light Cream Sauce</i>	
Sesame Crusted Tuna (GF)	40
<i>Bamboo Rice & Gochujang Glazed Vegetables</i>	
Blackened Snapper (GF)	42
<i>Warm Quinoa and Roasted Sweet Potato Salad, Lime Creme Fraiche.</i>	
*Pan Seared Scallops	5 0
<i>Lump Crab Meat tossed with Orzo, Garlic, Corn, Asparagus, Cherry Tomatoes and Chili Butter. Finished with a Chipotle Creme Fraiche.</i>	
Dover Sole Meunière	5 0
<i>50 Caper Beurre Blanc, Rustic Vegetables</i>	
*Cold Water Rock Lobster Tail (GF)	Market Price
*Surf & Turf (GF)	Market Price
<i>Choice of Sizes</i>	

HOUSE ORIGINALS

Pasta Bolognese.....	26
*Beeler's Bone-In Pork Chop (GF) .. 16oz	34
Sous Vide Airline Chicken Breast	35
<i>Truffle and Mushroom Risotto, Grilled Broccolini, Tomato Jam</i>	
*Beef Medallions	36
<i>Served with Garlic Mashed Potatoes, Green Beans Almondine and finished with a Red Wine Demi Glace</i>	

FAMILY STYLE SIDES..... 12

Au Gratin Potatoes	Fried Okra
Garlic Mashed Potatoes (GF)	Sauteed Spinach (GF)
Jumbo Baked Potato (GF)	Green Beans Almondine (GF)
Steak Fries	Asparagus (GF)
Baked Sweet Potato (GF)	Braised Mushrooms (GF)
Mac & Cheese	Fresh Creamed Corn
Ginger Glazed Carrots	Onion Rings
Blue Cheese & Bacon	Creamed Spinach & Artichoke
Brussels Sprouts	Side Sampler.....
	25



Please let your server know if you have any food allergies. (GF) Gluten Free: items made without gluten-containing ingredients.

Consuming undercooked Beef, Poultry, Seafood, and Pork may increase the risk of food-borne illness.