



**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
Shrimp Cocktail.....	25

**SALADS**

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

*Please ask your server about adding a protein to your salad*

**SOUPS**

French Onion .....	10
Soup of the Day .....	10

**PRIME STEAKS (GF)**

*Tenderloin Filets .....	7 oz.....	49
	.....10 oz.....	67
	.....16 oz.....	99
*Sirloin .....	12 oz .....	40
*Strip.....	14 oz.....	60
*Ribeye .....	14 oz .....	67
*Bone-In Ribeye .....	26oz .....	100
*Dry Aged Porterhouse .....	24 oz .....	Market Price

**TOPPINGS & SAUCES**

Garlic Au Poivre .....	3
Cabernet Mushroom Sauce .....	3
Sauteéd 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>	
Sesame Crusted Tuna (GF) .....	40
<i>Bamboo Rice &amp; Gochujang Glazed Vegetables</i>	
Blackened Snapper (GF) .....	42
<i>Warm Quinoa and Roasted Sweet Potato Salad, Lime Creme Fraiche.</i>	
*Lobster Campanelle .....	43
<i>Campanelle Pasta with Lobster Claw Meat, Shaved Truffles, English Peas and Roasted Tomatoes. Tossed in a Light Cream Sauce</i>	
*Pan Seared Scallops.....	54
<i>Lump Crab Meat tossed with Orzo, Garlic, Corn, Asparagus, Cherry Tomatoes and Chili Butter. Finished with a Chipotle Creme Fraiche.</i>	
Dover Sole Meuniere .....	60
<i>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 Chicken Breast .....	35
<i>Truffle and Mushroom Risotto, Sauteéd 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)	Sauteéd 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 &
Brussels Sprouts	Artichoke



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.\*



## DESSERTS

10

### Chocolate Bouchons

*French brownies, vanilla bean ice cream, berry sauce, and fresh berries.*

### Dulce De Leche

*Graham cracker crust, layered with caramel ice cream, chocolate ganache then topped with toasted marshmallows.*

### Bananas Foster

*Fresh bananas, liqueurs, pecan praline ice cream, served over rich butter cake.*

### Donuts & Chocolate

*Fresh cooked donuts, tossed in cinnamon sugar & served with dark hot chocolate dipping sauce.*

### Crème Brûlée

*Vanilla bean custard, finished with caramelized sugar & fresh berries.*

### No Bake Cheesecake

*Vanilla bean cheesecake, cherry topping and fresh berries.*

### Chocolate Cheesecake

*A silky, rich rendition of the classic, made with chocolate ganache.*

### Cinnamon Roll Bread Pudding

*Served warm with cream cheese icing. Can be served a la mode.*

