



APPETIZERS

Shishito Peppers.....11

Stuffed Mushrooms.....11

Ranch Meatballs.....11

Escargot.....12

Calamari.....15

*Beef Tournedos.....16

Fruit, Nut, & Cheese Platter.....22

Crab Cakes.....21

Shrimp Cocktail.....25

SALADS

Iceberg Wedge with Bacon.....10

Chop House.....12

Caesar.....10

Strawberry Goat Cheese.....10

Roasted Pear & Bacon.....14

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

USDA PRIME STEAKS (GF)

*Tenderloin Filets 7 oz..... 49
 10 oz..... 67
 16 oz..... 99

*Sirloin.....12 oz..... 42

*Strip.....14 oz..... 60

*Ribeye.....14 oz..... 70

*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)..... 26

Baron's Lobster Topping (GF)..... 30

SEAFOOD

King Crab Legs.....99
By the Pound with Drawn Butter

*Grilled Salmon.....35
Pesto Risotto, Tomato Relish, Balsamic Glaze

Sesame Crusted Tuna (GF).....40
Bamboo Rice & Gochujang Glazed Vegetables

*Lobster Campanelle.....43
Campanelle Pasta with Lobster Claw Meat, Shaved Truffles, English Peas and Roasted Tomatoes. Tossed in a Light Cream Sauce

Blackened Snapper.....50
Warm Quinoa and Roasted Sweet Potato Salad, Lime Creme Fraiche.

*Pan Seared Scallops.....54
Lump Crab Meat tossed with Orzo, Garlic, Corn, Asparagus, Cherry Tomatoes and Chili Butter. Finished with a Chipotle Creme Fraiche.

Dover Sole Meuniere.....60
Caper Beurre Blanc, Rustic Vegetables

*Cold Water Rock
 Lobster Tail (GF).....Market Price

*Surf & Turf (GF).....Market Price
 Choice of Sizes

HOUSE ORIGINALS

Pasta Bolognese.....26

*Beeler's Bone-In Pork Chop (GF) .. 16oz.....34

Sous Vide Chicken Breast.....35
Truffle and Mushroom Risotto, Sauteéd Broccolini, Tomato Jam

*Beef Medallions.....36
Served with Garlic Mashed Potatoes, Green Beans Almondine and finished with a Red Wine Demi Glace

FAMILY STYLE SIDES..... 12

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



LITTLE BUCKAROOS

Beef Medallion 18
One Beef Medallion cooked to order and served with a side of your choice.

Chicken Tenders 15
Three Crispy Fried Chicken Tenders served with a side of your choice.

Cavatappi Pasta 15
Cavatappi Pasta topped with marinara, cheese, or alfredo sauce and your choice of meatballs or grilled chicken.

SIDES

Au Gratin Potatoes	Sauteed Spinach
Garlic Mashed Potatoes	Green Beans Almondine
Steak Fries	Asparagus
Mac & Cheese	Braised Mushrooms
Ginger Glazed Carrots	Fresh Creamed Corn
Blue Cheese & Bacon	Onion Rings
Brussel Sprouts	Creamed Spinach & Artichok
Fried Okra	

DESSERT

Ice Cream
Vanilla Bean or Pecan Praline





DESSERTS

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.

Creme Brulee

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

House Made Vanilla Cheesecake

With fresh berries, berry sauce, and whipped cream.

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.

