



APPETIZERS

Ranch Meatballs	11
Shishito Peppers	11
Stuffed Mushrooms	11
Escargot	12
Calamari	15
*Beef Tournedos.....	16
Crab Cakes.....	21
Fruit, Nut, & Cheese Platter	22
Shrimp Cocktail.....	25

SALADS

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

SOUPS

French Onion	10
Soup of the Day	10

USDA PRIME STEAKS (GF)

*Tenderloin Filets	7 oz	49
	10 oz	67
*Sirloin	12 oz	42
*Strip	14 oz	60
*Ribeye	14 oz	70
*Bone-In Ribeye	26 oz	100
*Dry Aged Porterhouse.....	24 oz	Market Price

TOPPING & SAUCES

Cabernet Mushroom Sauce	4
Garlic Au Poivre	4
Roasted Garlic Compound Butter (GF)	4
Sauteéd Jalapenos & Onions (GF)	4
Melted Fromage with Demi-Glace.....	6
Truffle Compound Butter (GF)	6
Cajun Crab Cream Sauce (GF)	20
Oscar Crab Topping (GF)	20
Le Belle Farms Foie Gras (GF)	26
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 and Gochujang Glazed Vegetables</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>	
King Crab Legs (GF)	99
<i>By the Pound with Drawn Butter</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>	
Prime Tenderloin Chicken Fried Steak.....	60
<i>Smoked Gouda Mash, Green Beans w/Peppers and Onions, Pepper Gravy</i>	

FAMILY STYLE SIDES

Baked Sweet Potato (GF)	12	Fried Okra.....	12	Onion Rings	12	Fresh Creamed Corn	13
Blue Cheese & Bacon		Ginger Glazed Carrots	12	Steak Fries	12	Garlic Mashed Potatoes (GF)	13
Brussels Sprouts	12	Green Beans Almondine (GF)	12	Au Gratin Potatoes	13	Smoked Mac & Cheese	13
Braised Mushrooms (GF)	12	Jumbo Baked Potato (GF)	12	Creamed Spinach & Artichoke.....	13	Asparagus (GF)	14



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.

