



**APPETIZERS**

Ranch Meatballs .....	11
Stuffed Mushrooms .....	11
Shishito Peppers .....	14
Calamari.....	15
Escargot .....	15
*Beef Tournedos.....	16
Crab Cakes.....	22
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 .....	50
	10 oz .....	70
*Sirloin .....	12 oz .....	42
*Strip .....	14 oz .....	60
*Ribeye .....	14 oz .....	70
*Bone-In Ribeye .....	26 oz .....	99
*Dry Aged Porterhouse.....	24 oz .....	Market Price

**TOPPINGS & 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.....	45
<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>	
*Cold Water Rock Lobster Tail (GF) .....	Market Price
King Crab Legs (GF) .....	Market Price
<i>By the Pound with Drawn Butter</i>	
*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.....	62
<i>Smoked Gouda Mash, Green Beans w/Peppers and Onions, Pepper Gravy</i>	

**FAMILY STYLE SIDES**

Baked Sweet Potato (GF) .....	12	Ginger Glazed Carrots .....	12	Steak Fries .....	12	Garlic Mashed Potatoes (GF) .....	13
Blue Cheese & Bacon .....	12	Green Beans Almondine (GF) ..	12	Au Gratin Potatoes .....	13	Smoked Mac & Cheese .....	13
Brussels Sprouts .....	12	Jumbo Baked Potato (GF) .....	12	Creamed Spinach & Artichoke.....	13	Asparagus (GF) .....	15
Braised Mushrooms (GF) .....	12	Onion Rings .....	12	Fresh Creamed Corn .....	13	Broccolini (GF) .....	16



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.*

