



APPETIZERS

Ranch Meatballs	12
Stuffed Mushrooms	12
Shishito Peppers	16
Calamari	16
Escargot	16
*Beef Tournedos	19
Fruit, Nut, & Cheese Platter	20
Shrimp Cocktail	24
Crab Cakes	25

SALADS

Caesar	12
Strawberry Goat Cheese	12
Chop House	12
Spinach & Berry Salad (GF)	12
Iceberg Wedge with Bacon	13
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	53
	10 oz	72
*Sirloin	12 oz	45
*Strip	14 oz	60
*Ribeye	14 oz	74
*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)	32

SEAFOOD

*Grilled Salmon (GF)	40
<i>Pesto Risotto, Tomato Relish, Balsamic Glaze</i>	
Sesame Crusted Tuna (GF)	40
<i>Bamboo Rice and Gochujang Glazed Vegetables</i>	
*Lobster Campanelle	50
<i>Campanelle Pasta with Lobster Claw Meat, Shaved Truffles, English Peas and Roasted Tomatoes. Tossed in a Light Cream Sauce</i>	

*Pan Seared Scallops	55
<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
Choice of Sizes	

HOUSE ORIGINALS

Pasta Bolognese	26
*Beeler's Bone-In Pork Chop (GF) .. 16oz	35
Confit Half Chicken	35
<i>Sundried Tomato Risotto, Spinach, Chimichurri</i>	

*Beef Medallions	38
<i>Served with Garlic Mashed Potatoes, Green Beans Almondine and finished with a Red Wine Demi Glace</i>	
Prime Tenderloin Chicken Fried Steak	65
<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
Braised Mushrooms (GF)	12	Green Beans Almondine (GF) ..	12	Au Gratin Potatoes	13	Smoked Mac & Cheese	13
Fried Okra	12	Jumbo Baked Potato (GF)	12	Creamed Spinach & Artichoke	13	Asparagus (GF)	16
Blue Cheese & Bacon Brussels Sprouts	13	Onion Rings	12	Fresh Creamed Corn	13	Broccolini (GF)	18



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

12

Bananas Foster

Fresh bananas, liquers, pecan praline ice cream, served over rich butter cake

Chocolate Pave

An amaretto cherry infused chocolate mousse w/ a brandy grenache & pistachio brittle

Cinnamon Roll Bread Pudding

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

Crème Brûlée

Vanilla bean custard, finished with caramelized sugar & fresh berries

Dulce De Leche

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

House Made Vanilla Cheesecake

With fresh berries, berry sauce, and whipped cream

Mocha Cheesecake

House-made layered cheesecake with chocolate and espresso

Raspberry Chocolate Cake

Raspberry liquor-soaked chocolate layered cake with chocolate crumble topping

