



APPETIZERS

Ranch Meatballs	12
Stuffed Mushrooms	12
Shishito Peppers	16
Calamari	16
Escargot	16
*Beef Tournedos	19
Fruit, Nut, & Cheese Platter	20
Tuna Tartare	26
Shrimp Cocktail	24
Crab Cakes	26

SALADS

Beet & Goat Cheese	12
Caesar	12
Chop House	12
Spinach & Berry Salad	12
Strawberry Goat Cheese	12
Iceberg Wedge with Bacon	13
Heirloom Tomato & Burrata	14

SOUPS

French Onion	10
Soup of the Day	10

USDA PRIME STEAKS

*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	4
Sauteéd Jalapenos & Onions	4
Melted Fromage with Demi-Glace	6
Truffle Compound Butter	6
Cajun Crab Cream Sauce	20
Oscar Crab Topping	20
Le Belle Farms Foie Gras	26
Baron's Lobster Topping	32

SEAFOOD

*Grilled Salmon	40
<i>Pesto Risotto, Tomato Relish, Balsamic Glaze</i>	
Sesame Crusted Tuna	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	57
<i>Orzo, Garlic, Corn, Asparagus, Cherry Tomatoes and Chili Butter. Finished with a Chipotle Creme Fraiche.</i>	

*Cold Water Rock Lobster Tail	Market Price
-------------------------------	--------------

King Crab Legs	Market Price
<i>By the Pound with Drawn Butter</i>	

*Surf & Turf	Market Price
<i>Choice of Sizes</i>	

HOUSE ORIGINALS

Pasta Bolognese	26
*Beeler's Bone-In Pork Chop	35
Organic Redbird Chicken	35
<i>Organic Farro, Squash, Zucchini, Lemon Buerre Blanc</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	12	Ginger Glazed Carrots	12	Steak Fries	12	Garlic Mashed Potatoes	13
Braised Mushrooms	12	Green Beans Almondine	12	Au Gratin Potatoes	13	Smoked Mac & Cheese	13
Fried Okra	12	Jumbo Baked Potato	12	Creamed Spinach & Artichoke	13	Asparagus	16
Blue Cheese & Bacon Brussels Sprouts	13	Onion Rings	12	Fresh Creamed Corn	13	Broccolini	18



Please let your server know if you have any food allergies.  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	Fries
Asparagus	Garlic Mashed Potatoes
Braised Mushrooms	Glazed Carrots
Broccolini	Green Beans Almondine
Brussel Sprouts	Mac & Cheese
Creamed Spinach & Artichok	Onion Rings
Fresh Creamed Corn	
Fried Okra	

DESSERT

Ice Cream
Vanilla Bean or Pecan Praline



Please let your server know if you have any food allergies.  Gluten Free: items made without gluten-containing ingredients

Consuming undercooked Beef, Poultry, Seafood, and Pork may increase the risk of food-borne illness



DESSERTS

12

Bananas Foster

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

Gluten Free Chocolate Bar

Chocolate mousse, salted fudge, strawberry gelee, almond crust

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

Chocolate mousse, salted fudge, strawberry gelee, almond crust

Raspberry Chocolate Cake

Raspberry liquor-soaked chocolate layered cake with chocolate crumble topping

All Desserts Made In House



Please let your server know if you have any food allergies.  Gluten Free: items made without gluten-containing ingredients