



APPETIZERS

Ranch Meatballs.....	12
Stuffed Mushrooms.....	12
Escargot.....	16
Shishito Peppers (GF).....	16
Calamari.....	19
*Beef Tournedos.....	22
*Tuna Tartare.....	23
Fruit, Nut, & Cheese Platter.....	25
Crab Cakes.....	26
Shrimp Cocktail (GF).....	26

SALADS

Beet & Apple (GF).....	13
Chop House.....	13
Spinach & Berry Salad (GF).....	13
Strawberry Goat Cheese.....	13
Caesar.....	14
Heirloom Tomato & Burrata (GF).....	14
Iceberg Wedge with Bacon.....	15

SOUPS

French Onion.....	12
Soup of the Day.....	12

USDA PRIME STEAKS (GF)

*Tenderloin Filets..... 7 oz.....	56
..... 10 oz.....	75
*Strip..... 10 oz.....	50
..... 14 oz.....	65
*Ribeye..... 14 oz.....	78
*Bone-In Ribeye..... 26 oz.....	99
*Dry Aged Porterhouse..... 24 oz.....	Market Price

TOPPINGS & SAUCES

Cabernet Mushroom Sauce.....	5
Garlic Au Poivre.....	5
Roasted Garlic Compound Butter (GF).....	5
Sauteéd Jalapenos & Onions (GF).....	5
Melted Fromage with Demi-Glace.....	6
Truffle Compound Butter (GF).....	10
Cajun Crab Cream Sauce (GF).....	25
Oscar Crab Topping (GF).....	25
Baron's Lobster Topping (GF).....	32

SEAFOOD

*Grilled Salmon (GF).....	40
<i>Pesto Risotto, Tomato Relish, Balsamic Glaze</i>	
*Lobster Campanelle.....	55
<i>Campanelle Pasta with Lobster Claw Meat, Shaved Truffles, English Peas and Roasted Tomatoes. Tossed in a Light Cream Sauce</i>	
*Crab Bucatini.....	60
<i>Fresh Crab, Bucatini Pasta tossed with Butter, Thyme, Garlic, White Wine, Spinach, Tomatoes and Carrots. Served with Toast Points.</i>	

*Pan Seared Scallops.....	65
<i>Crab, Garlic, Corn, Asparagus, Cherry Tomatoes and Chili Butter. Finished with a Chipotle Creme Fraiche.</i>	

*Cold Water Rock Lobster Tail (GF).....	Market Price
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*Fish A-La-Carte.....	Market Price
<i>Chef's Choice</i>	

*Surf & Turf (GF).....	Market Price
<i>Choice of Sizes</i>	

HOUSE ORIGINALS

Pasta Bolognese.....	26
*Bone-In Pork Chop (GF)..... 16oz.....	35
Organic Redbird Chicken.....	35
<i>Organic Farro, Squash, Zucchini, Lemon Buerre Blanc</i>	

*Beef Medallions.....	40
<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	Jumbo Baked Potato (GF).....12	Fresh Creamed Corn.....13	Blue Cheese & Bacon
Braised Mushrooms (GF).....12	Onion Rings.....12	Garlic Mashed Potatoes (GF).....13	Brussels Sprouts.....14
Fried Okra.....12	Rosemary Fries.....12	Smoked Mac & Cheese.....13	Maple & Thyme Glazed Carrots.....14
Green Beans Almondine (GF).....12	Creamed Spinach & Artichoke.....13	Au Gratin Potatoes.....14	Asparagus (GF).....16
			Broccolini (GF).....20



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 | 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





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.

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

