

SEARED

Steak · Seafood · Cocktails

APPETIZERS

*FILET LOLLIPOPS

Bacon wrapped beef tenderloin tips / chimichurri sauce 12.99

SHRIMP COCKTAIL

Chilled gulf shrimp / house made cocktail sauce / horseradish / lemon 15.99

SEAFOOD FONDUE

Lobster cream stock / shrimp / scallop / crab / parmesan / house baked crostini 13.99

STUFFED MUSHROOMS

Cream cheese / garlic / parmesan / seasoned bread crumbs / thyme 12.99

ONION RINGS

Jumbo sweet onion / house batter / comeback sauce 10.99

CRISPY SHRIMP

Fresh gulf shrimp / house batter / comeback sauce 14.99

CRAB CAKES

Jumbo lump crab / seasoned bread crumb / fresh lemon / old bay mayo / chives 24.99

SALADS

CAESAR

Fresh baby romaine / shaved parmesan / herb crouton / caesar dressing 8.99
Add anchovies + 1.99

Add chicken + 5.99 · Add shrimp (4) + 6.99

CHOPPED

Romaine / tomato / cucumber / bell pepper / bacon / cheddar / herb crouton / house vinaigrette 8.99

WEDGE

Iceberg / creamy bleu cheese dressing / bleu cheese crumbles / bacon / tomato 9.99

ALL DRESSINGS PREPARED IN HOUSE:

· Ranch · Italian Vinaigrette · Bleu Cheese · Tangy Tomato · Caesar

SOUP

SEAFOOD STEW

Shrimp / scallop / crab / tomato broth / onion / bell pepper / gremolata 9.99

FRENCH ONION:

House made beef stock / caramelized onions / wine reduction / crostini / gruyere gratin 7.99

SOUP OF THE DAY

Ask server for today's selection

BURGER

*STEAKHOUSE BURGER:

Fresh ground signature blend / griddle seared / lettuce / tomato / pickle / onion / artisan bun / hand cut fries 15.99
+ Bacon 1.99 + White Cheddar .99 + Gruyere 1.99

STEAKS & CHOPS

Responsibly raised, hormone free Midwestern beef, chicken and pork. All of our Steaks are premium Angus beef, seasoned and seared on our chargrill, served on demi with maître d' butter and choice of one side. Add a chopped or Caesar salad for 3.99

*SIRLOIN 8 oz. 19.99

*NY STRIP 12 oz. 29.99

*RIBEYE 18 oz. 39.99

*FILET 8 oz. 39.99

CHICKEN TENDERLOIN

Marinated / char-grilled / sautéed mushrooms / caramelized onions / pan jus 15.99

*DOUBLE BONE PORK CHOP

16 oz. / char-grilled / bourbon maple reduction 23.99

HOUSE SIGNATURE STRIP 12 oz. / 24 hour marinade 29.99

+ SEARED Style:
sautéed shrimp / lobster cream
sauce / fried onions 11.99

+ 5 oz. Lobster Tail 12.99

+ Shrimp Scampi (4) 9.99

+ Grilled Shrimp (4) 9.99

+ Sautéed Scallops (4) 12.99

+ Sautéed Mushrooms 2.99

+ Caramelized Onions 2.99

+ Bleu Cheese Crumbles 2.99

Served with choice of one side. Add a chopped or Caesar salad for 3.99

CHOOSE YOUR SEAFOOD:

- Grouper - (Sautéed, Blackened, Fried) 19.99
- Walleye - (Sautéed, Blackened, Fried) 18.99
- Gulf shrimp (8)
(Sautéed, Grilled, Blackened, Fried) 19.99
- Swordfish - (Grilled, Sauteed, Blackened) 21.99
- Scallops (8)
(Sautéed, Grilled, Blackened, Fried) 26.99

CHOOSE YOUR TOPPING:

• *Low Country:*

Shrimp / garlic /
lemon butter
pan sauce +8

• *Cajun Creole:*

Blackened shrimp /
creole sauce /
bell pepper +8

• *Mediterranean:*

Blistered tomato /
charred lemon butter /
thyme / capers +6

• *Toledo:*

Garlic herb cream
sauce / crispy bacon /
fried onions +6

Add a chopped or Caesar salad for 3.99

SEAFOOD PASTA

Shrimp / scallop / crab / tomato / mushrooms / linguini / garlic lemon wine sauce 24.99

CHICKEN ALFREDO

Grilled chicken / linguini / creamy parmesan sauce 18.99

BAKED POTATO: Sea salt crust 3.99 • Loaded bacon and cheddar 5.99

GRILLED ASPARAGUS: Lemon butter / parmesan 4.99

ROASTED CAULIFLOWER: Romesco sauce / fresh herbs 4.99

CRISPY BRUSSELS: Bacon / fried onions / hot honey 4.99

HAND-CUT FRENCH FRIES: Sea salt / cracked black pepper 3.99

MAC & CHEESE: Pipette pasta / white cheddar / gruyere / parmesan 5.99

18% Gratuity added to parties of 8 or more. Ask your server about menu items that are cooked to order or served raw.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SEAFOOD

PASTA

SIDES