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# STARTERS

## **FILET TIPS CROSTINI 14**

SLICED BAGUETTE, ONION MARMALADE,  
BRIE CHEESE, BALSAMIC GLAZE

## **CHORIZO & CLAMS RAGOUT 11**

SHAVED GARLIC, FRESH BASIL,  
CHUNKY MARINARA, TOASTED CIABATTA

## **CRISPY CALAMARI 10**

LEMON ZEST, SPICY MARINARA

## **CRAB CAKE 11**

SWEET CHILI AIOLI, ROASTED PEPPER COULIS

## **APPLEWOOD SMOKED BACON 4**

HOMEMADE STEAK SAUCE

## **KOBE MEATBALLS 15**

WHIPPED HERB RICOTTA CHEESE,  
CHUNKY MARINARA

## **SURF & TURF 16**

SHRIMP, CHORIZO, CROSTINI,  
GARLIC WHITE WINE SAUCE

## **FRENCH ONION SOUP 7**

FONTINA CHEESE, SWISS CHEESE,  
BAGUETTE,

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# SALADS

ADD ONS (CHICKEN 4.5, SHRIMP 4 EACH, SALMON 9, FILET TIPS 7)

## **BLACK PEPPER CRUSTED TUNA 14**

FIELD GREENS, CHERRY TOMATOES, CAPERS, RED ONIONS, CITRUS VINAIGRETTE

## **OLD FASHIONED GREEK 12**

CUCUMBERS, KALAMATA OLIVES, BEEFSTEAK TOMATO, RED ONION, FETA CHEESE,  
OREGANO, EVOO

## **QUINOA & KALE 12**

RED GRAPES, CANDIED PECANS, SLICED MANGO, RASPBERRY VINAIGRETTE

## **FRESH MOZZARELLA & TOMATO 10**

BABY ARUGULA, OIL OLIVE, BALSAMIC GLAZE

## **CRISPY GOAT CHEESE 13**

MIXED GREENS, DRY APRICOTS, SLICED ALMONDS, RASPBERRY VINAIGRETTE, CRANBERRIES,  
ORANGE

## **CLASSIC CAESAR 10**

ROMAINE LETTUCE, SHAVED PECORINO, HERB CROUTONS, FRESH BLACK PEPPER

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# RAW BAR

## **SHRIMP COCKTAIL 4PP**

## **COLOSSAL CRAB MEAT 14**

## **BLUE POINT OYSTERS 2.5PP**

## **KING CRAB LEGS 1/2 LB 20**

## **LITTLE NECK CLAMS 2PP**

## **LOBSTER TAIL 6oz 19**

## **SEAFOOD TOWER FOR TWO 50**

4 CLAMS, 4 OYSTERS, 4 SHRIMP, 1/2 LB KING CRAB LEGS

We proudly use zero trans fat oil for frying & free range chicken.

\*Consuming raw or under-cooked meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

A TFK GROUP RESTAURANT

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# STEAKHOUSE CUTS

ALL CUTS ARE CERTIFIED USDA BLACK ANGUS

8oz FILET MIGNON 32

12oz FILET MIGNON 38

16oz RIB EYE 37

16oz NY STRIP 38

22oz COWBOY BONE IN RIB EYE 48

21oz T-BONE 45

40oz PORTERHOUSE FOR TWO 88

*RARE: COLD RED CENTER, SOFT*

*MED-RARE: WARM RED CENTER, FIRMER*

*MED: PINK AND FIRM*

*MED-WELL: SMALL AMOUNT OF PINK IN CENTER*

*WELL-DONE: GRAY-BROWN THROUGHOUT, FIRM*

## ENTRÉE COMPLIMENTS

*2 Pc Garlic Shrimp 8*

*2 Pc Grill Shrimp 8*

*Au Poivre 4*

*Blue Cheese Crust 4*

*Oscar Style 9*

*Sweet & Hot Peppers 3*

*6oz Lobster Tail 19*

*Alaskan King Crab Legs(1/2lb) 20*

## MAIN COURSE

**HERB BONELESS HALF CHICKEN 20**

BROWN RICE, NATURAL AU JUS,  
CARROTS

**POACHED ALASKAN SALMON 24**

SWEET POTATO PUREE, SPINACH,  
CUCUMBER SALAD

**PAPPARDELLE PRIMAVERA 19**

SEASONAL VEGETABLES, SHAVED  
GARLIC, EVOO, PINOT GRIGIO

**KING CRAB LEGS 26**

ONE HALF POUND LEGS, DRAWN  
BUTTER, LEMON, GARLIC BROCCOLI

**SHRIMP & GARLIC PASTA 26**

SHITAKE MUSHROOMS, ROASTED  
PEPPER, CAPERS, HERBS, CHARDONNAY SAUCE

**KOBE BURGER 17**

SOY MAYO, FRIZZLED ONION, BACON, MIXED  
GREENS, FONTINA CHEESE

**FILET TIP RISOTTO 28**

ROASTED PEPPER, SHITAKE  
MUSHROOMS, PECORINO CHEESE, TRUFFLE OIL

**BRAISED SHORT RIBS 24**

WILD MUSHROOMS RISOTTO,  
CARROTS, BAROLO DEMI

**LOBSTER RAVIOLI 24**

ENGLISH PEAS, SUNDRIED TOMATO,  
CHAMPAGNE CREAM SAUCE

**GRILLED HANGER STEAK 28**

WHITE CABBAGE, CARROTS, PEARL  
BARLEY, FINE HERBS, BURGUNDY DEMI

**DOUBLE CUT PORK CHOP 25**

PEPPERS, CHORIZO, ONIONS,  
MUSHROOMS, TOMATO DEMI, SHERRY WINE

**RACK OF LAMB 30**

HORSE RADISH CRUST, GARLIC POTATO PUREE,  
PORT DEMI, FLAVOR OILS

## SIDE DISHES 6

**BAKED POTATO**

**BROWN RICE**

**SWEET POTATO FRIES**

**SAUTEED MUSHROOMS**

**TRUFFLED MAC & CHEESE**

**CREAM, STEAMED OR SAUTEED SPINACH**

**GRILLED, STEAMED OR SAUTEED ASPARAGUS**

**MUSHROOM RISOTTO 10**

**ONION RINGS**

**LYONNAISE POTATO**

**SWEET POTATO PUREE**

**STEAKHOUSE FRIES**

**MASHED POTATO**

**SAUTEED, STEAMED BROCCOLI**

**PLAIN RISOTTO 8**

