



# Dinner Menu

**American Cuisine  
At It's Best**

Catering Available On or Off Premises

# STEAK HOUSE



## CLASSIC AMERICAN FOOD

---

## Appetizers

### CRAB CAKE:

Our own served with cucumber/carrot slaw and bayou tartar sauce 8.50

### NACHOS "GRANDE"

A large platter of corn chips topped with chili, shredded lettuce, chopped tomatoes, jalapeno peppers, onions & cheese served with sour cream 9.95

### CHILI:

Baked in a crock topped with Jack cheese and chopped onion served with tortilla corn chips 6.95

### CLAMS CASINO:

Whole clams topped with bacon, peppers, butter and garlic, baked to perfection 8.95

### CHICKEN WINGS:

"Jumbo" wings served with blue cheese dip and celery sticks 7.95

### STEAMED MUSSELS:

In white wine OR red sauce with chopped tomato, celery, garlic, served with garlic toast 8.95

### BAKED CLAMS:

Stuffed with whole clams, herbs & seasoned bread crumbs baked with butter and white wine 9.95

### STUFFED MUSHROOMS:

With a vegetable stuffing & herbs baked to perfection 8.95

### CHILI & CHEESE SKINS:

Fried potato skins filled with chili, bacon, melted Jack cheese, chopped chives and a side of sour cream 6.95

### FRIED CALAMARI:

Served with marinara dipping sauce 9.95

### "JUMBO" ONION RINGS:

Sweet Spanish onions lightly breaded and crisply fried served with a horseradish dipping sauce 7.50

### STEAMED CLAMS:

In white wine with chopped tomatoes, celery, garlic and "Tuscan" toast 9.95

## Soup

### FRENCH ONION:

Baked in a crock, topped with a house made-crouton and melted Jack cheese. 5.50

### SOUP of the DAY:

*When available. Please ask your server.*

## Salads

### DRESSINGS:

Caesar, balsamic, raspberry, ranch, blue cheese add .75

### GOAT CHEESE SALAD:

Baby greens, roasted red peppers, walnuts and goat cheese with balsamic vinaigrette 9.75

### NUT & FRUIT SALAD:

A medley of mixed greens, dried cranberries, orange slices, candied walnuts, crumbled blue cheese and raspberry dressing 9.95

### CAESAR SALAD:

A "classic" made with our own dressing & croutons 8.50  
w/ grilled chicken add: 5.00 w/ grilled shrimp add: 7.00

### GRILLED CHICKEN SALAD:

Grilled chicken pieces tossed with fresh spinach, carrots, scallions, tomatoes, and celery topped with parmesan cheese 10.50

# Chicken

(served with a mixed greens OR Caesar salad, and ONE side)

## CHICKEN NANTUCKET:

A "house special", boneless breasts sautéed with dried cranberries and candied walnuts in a brandy sauce 19.95

## LEMON CHICKEN:

A ½ par de-boned chicken pan-roasted with fresh lemon, herbs, capers and white wine 16.95

## CHICKEN GORGONZOLA:

Boneless breasts sautéed and topped with fresh spinach, gorgonzola cheese in a sherry brown sauce 18.95

## "KANSAS CITY" CHICKEN:

Breaded boneless breasts ,sautéed with shallots, crisp bacon and tarragon in a mushroom cream sauce 17.95

# Seafood Dinners

(served with a mixed greens OR Caesar salad and ONE side)

## Grilled SALMON:

An 8oz filet served with a lemon-herb butter sauce OR Cajun spices. 16.95

## BAKED STUFFED SHRIMP:

Stuffed with crabmeat, herbs and topped with a sherry butter. 21.95

## SEA SCALLOPS:

Baked with butter and white wine topped with toasted breadcrumbs 19.95

## CRAB CAKES:

House made cakes sautéed golden 18.95

# Pasta

(Served with a mixed greens OR Caesar salad )

## PENNE VODKA:

Tossed in a pink vodka sauce 14.00 F/S 23.00 serves two add chicken 5.00 add shrimp 7.00

## SHRIMP & SPINACH:

Shrimp sautéed with garlic, shallots, crushed plum tomatoes, spinach & rigatoni in a white wine sauce 18.95

## SEAFOOD LINGUINI:

Shrimp, clams, mussels, & calamari in a light tomato sauce tossed with linguini 24.00

## LINGUINI & CLAMS:

Whole clams in a red OR white sauce 18.00

## RIGATONI BOLOGNESE:

Rigatoni cooked al dente topped with a classic meat sauce 16.00

## PENNE PASTA :

Tossed with crumbled sausage, broccoli & parmesan cheese in an oil & garlic sauce. 17.00 F/S 27.00 serves two

# Sides

Cole slaw, baked beans, rice pilaf, mashed potatoes, Chef's steak fries, baked potatoes. (Friday & Saturday)  
Sautéed spinach OR Steamed broccoli. 6.00 each.

*No substitution please.*

*A gratuity will be added to parties of (6) or more guests.*

*A plate charge of \$5.00 will be added for sharing.*

# CHAR-GRILLED & BAR B Q MEALS

(Served with a mixed greens OR Caesar salad and ONE side )

## BEEF SHORT RIBS:

A "house special" slow cooked and tender they fall off the bone, smothered with our bar-b-q sauce 21.95

## PORK CHOPS:

Two center cut chops, lightly breaded, pan-seared, baked and served with a cranberry-apple sauce 21.95

## RIB-EYE STEAK:

Char-grilled to order, topped with a port wine /balsamic reduction 22.95

## NEW YORK STRIP STEAK:

Grilled to your liking, with OR without Cajun spices 25.95

## HANGER STEAK:

Marinated in a shallot red wine sauce, grilled to order, served sliced 17.95

## ST. LOUIS RIBS:

Slow cooked till tender, smothered in our house made bar-b-q sauce  
full rack 21.95 half rack 17.95

## Burgers

(served with fries, cole slaw & pickle.)

## BURGER PLATTER:

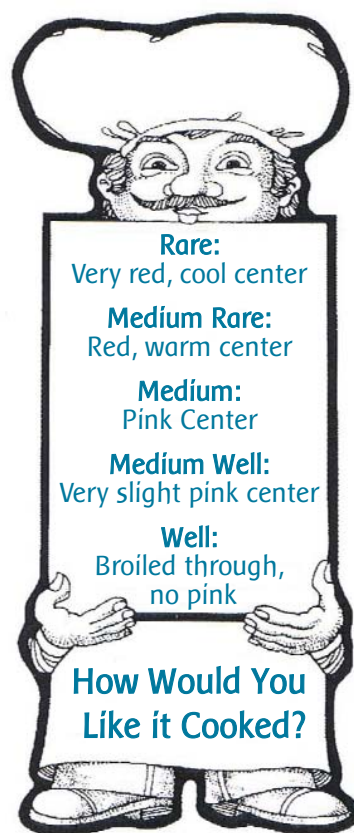
A house made 8oz patty char-grilled to order. 8.95

## HOUSE "SPECIAL" BURGER:

Topped with chili, a dab of sour cream & chopped onions 9.95

## TOPPINGS:

American, cheddar, Swiss, Blue Cheese, sautéed onions or mushrooms,  
bacon, chili .60 each.



## Gourmet Sandwiches

(served on a Country house roll with fries OR cole slaw)

## PRIME RIB SANDWICH:

Sliced prime rib, sautéed onions and melted Swiss. 12.99

## GRILLED CHICKEN BREASTS:

Grilled honey-glazed breasts served with lettuce and tomato. 9.25

## "Philly " CHEESE STEAK:

Sliced beef with grilled onions and American cheese on a wedge bread. 8.99

## THE SORRENTO:

Grilled boneless chicken breasts, sautéed mushrooms, roasted red peppers, melted provolone and pesto mayo. 9.75

### What can a vegetarian or non-beef eater order?

Nachos ,soups, potato skins, mozzarella caprese, baked clams,  
stuffed mushrooms, salads, seafood, pasta entrees.

# Beverages

## Soft Beverages

Bottled Water  
Carbonated Water

## Beers on Tap

We feature different  
beers each month

## Bottled Beers

Budweiser  
Heineken  
Corona  
Amstel Light  
Coors Light

## Non-Alcoholic Beers

Coors Non-Alcoholic

## House Wine

Served by the glass,  
full or half carafe

Pinot Grigio  
Cabernet  
Chianti  
Chardonnay  
Merlot  
White Zinfandel  
Shiraz

## Wine by the Bottle

Please ask your server  
for our wine list

## Espresso Bar

Espresso – Regular or Decaf

## Flavored Cappuccino

Amaretto  
Chocolate  
Irish Cream  
Vanilla  
Hazelnut

## Specialty Coffee

### Irish Coffee

Jameson's & Crème de Menthe

### Hot Steamy Mudslide

Absolute, Bailey's & Kahlua

### Nutty Irishman

Jameson's & Fangelico

### Café Country House

Grand Marnier & Courvoisier

## Children's Menu

### ST. LOUIS RIBS:

A half rack smothered in bar-b-q sauce served with ONE side 9.95

### PASTA BOWL:

Chef's choice pasta tossed in a red OR butter sauce 7.95

### MACARONI & CHEESE:

baked to perfection 7.50

### CHICKEN TENDERS:

Crisp breasts strips, breaded, deep fried served with ONE side 7.50

### GRILLED CHEESE:

served with ONE side 7.50

### PRIME RIB:

(when available)

served with ONE side 10.95

## Sides:

Cole slaw, baked beans, rice pilaf or fries

*All dinners served with a soft drink OR juice.*

*(root beer, not included)*