

## **Appetizers**

- SKILLET MUSHROOMS  
5.95  
*With garlic sauce*
- SEAFOOD STUFFED MUSHROOMS  
6.95
- CAJUN GRILLED SHRIMP  
13.95
- FRIED JUMBO SHRIMP  
12.95
- SHRIMP COCKTAIL  
13.95
- RIB APPETIZER  
8.95

## **Salads**

- SHRIMP CAESAR  
19.95
- STEAK OR CHICKEN CAESAR  
14.95
- CAESAR SALAD  
6.95
- TOMATOES AND RED ONIONS  
5.00
- GREEN HOUSE SALAD  
5.00  
*Fresh greens, cucumbers, carrots, tomatoes & onions.*

## **Soups**

- SOUP OF THE DAY  
3.50  
*pint*
- BAKED FRENCH ONION SOUP  
4.00

## **Sandwiches**

- CHICKEN BREAST  
10.95  
*BBQ or Broiled*
- RIB EYE (7OZ.)  
14.95
- NEW YORK STRIP (7OZ)  
13.95
- OUR FAMOUS SELECT CUT STYLE BURGER  
12.95

*Same award winning burger with American Cheese, Grilled Onions, and our signature Peppercorn Sauce*

- **OUR \*AWARD-WINNING\* ½ LB. STEAKBURGER**  
10.95

*With cheese – American, Cheddar, Swiss or Mozzarella – add 0.75*

## **Specialties**

- **PORK CHOPS**  
20.95

- **TERIYAKI BEEF STIR-FRY**  
15.95

*Served on a bed of our special rice*

- **BONELESS CHICKEN BREASTS**  
16.95

*BBQ or Broiled*

- **GRECIAN CHICKEN**  
17.95

*Two boneless breasts with lemon, garlic & oregano and oven-roast potatoes.*

- **SELECT CUT CHICKEN**  
17.95

*Two boneless breasts prepared and served with our unique mushroom sauce and special rice.*

- **1/2 SLAB BBQ BABY BACK RIB**  
19.95

- **FULL SLAB BBQ BABY BACK RIB**  
22.95

- **BEEF KABOBS**  
19.95

*Grilled skewers of marinated beef, mushroom, green pepper, onion and tomato served with our special rice.*

- **SHRIMP KABOBS**  
23.95

*Skewers of shrimp and fresh vegetables served grilled or Cajun style with our special rice*

## **Steaks**

- **T-BONE (18 OZ.)**  
37.95

## **House Cut**

All steaks below are cut to order

- **RIBEYE (14OZ.)**  
32.95

- **NEW YORK STRIP (12OZ)**  
29.95

- **NEW YORK STRIP (14OZ.)**  
32.95

- **PETITE FILET (8OZ)**  
32.95

- FILET MIGNON (10OZ.)  
36.95

## Select-A-Cut

House cut not big enough? Select your own size by adding on by the ounce

- RIBEYE (14OZ.)  
Add \$2.00 / oz
- NEW YORK STRIP (14OZ.)  
Add \$2.00 / oz
- FILET MIGNON (10OZ.)  
Add \$2.25 / oz

## Customize your steak!

**Make it truly your own by adding any of these options:**  
*Bleu Cheese Crust, Peppercorn Sauce, Béarnaise Sauce, Garlic Crust, Sautéed Mushrooms, Blackened, Sautéed Onions • \$2.50 each*

## Seafood

- ALASKAN KING CRAB LEGS  
49.95
- FRIED JUMBO SHRIMP  
22.95
- TWIN SOUTH AFRICAN LOBSTER TAILS  
56.95
- FRESH SWORDFISH  
25.95  
*Served broiled or Cajun style with our special rice*
- FRESH CATCH OF THE DAY  
Market Price

## Select-A-Combo

Your choice of any two items below-just add them together (this section is for combinations only - items may not be ordered individually)

- BONELESS CHICKEN BREAST  
8.50
- ½ SLAB BBQ BABY BACK RIBS  
12.50
- ALASKAN KING CRAB LEGS (10 OZ)  
30.50
- FRIED JUMBO SHRIMP  
12.50
- LOBSTER TAIL  
30.50
- FILET MIGNON  
17.50

- NEW YORK STRIP  
15.50

## Desserts

- ICE CREAM SUNDAE  
5.50
- ASSORTED DESSERTS  
7.00

*Ask for today's selections!*

## White Wines

- BLUFELD REISLING
- RIFF PINOT GRIGIO
- SANTA MARGHERITA PINOT GRIGIO
- CROSSINGS SAUVIGNON BLANC
- KENDALL-JACKSON CHARDONNAY

## Craft & Specialty Beers

- GUINNESS EXTRA STOUT

*Crisp barley cuts through hops. A bite draws you in, bold flavors linger. Bitter marries sweet. A rich, refreshing taste.*

- STELLA ARTOIS

*The classic Belgian Lager – slightly hoppy, slightly malty, and a bit stronger than most mainstream lagers.*

- GOOSE ISLAND 312

*Inspired by the city of Chicago and densely populated with flavor, 312's spicy aroma of Cascade hops is followed by a crisp, fruity ale flavor delivered in a smooth, creamy body that's immensely refreshing.*

- FOUNDERS DIRTY BASTARD

*So good it's almost wrong. Dark ruby in color and brewed with seven varieties of imported malts. Complex in finish, with hints of smoke and peat, paired with a malty richness and a right hook of hop power to give it the bad attitude that a beer named Dirty Bastard has to live up to.*

- TWO BROTHERS WOBBLE IPA

*Wobble IPA is golden in color with subtle malt character, big complex citrus and piney hop notes throughout.*

- LAGUNITAS PILS

*Brewed with loads of imported Saaz hops and a bottom-fermenting yeast strain that leaves it Light and Crisp and Easy to Slam, yet full of real flavor and all the things you yearn for.*

- LAGUNITAS IPA

*A well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops.*

- REVOLUTION ANTI-HERO

*This iconic ale features a blend of four hop varieties which creates a crisp bitterness and imparts massive floral and citrus aromas.*

- 5 RABBIT GOLDEN ALE

*Layered and complex, yet surprisingly easy to drink. This beer is specifically designed to be paired with food through careful use of malts, hops and specialty ingredients.*

## Beer

- MGD & MILLER LITE
- BUD & BUD LIGHT
- HEINEKEN
- SCHNEIDER WEISS
- AYINGER BRAU-WEISS
- BECK'S DARK
- BECK'S
- AMSTEL LIGHT
- CORONA
- SAM ADAMS LAGER
- GOOSE ISLAND HONKER'S ALE
- PAULANER HEFE-WEIZEN
- LAGUNITAS IPA

## **Red Wines**

- RUFFINO CHIANTI
- PENFOLDS SHIRAZ
- WOLF BLASS SHIRAZ
- ARIDO MALBEC
- TRAPICHE MALBEC
- DRY CREEK ZINFANDEL
- 14 HANDS MERLOT
- PEDRONCELLI MERLOT
- MARK WEST PINOT NOIR
- LACREMA PINOT NOIR
- CHATEAU ST. MICHELLE CABERNET
- KENDALL-JACKSON CABERNET