

# Father's Day 2019

## CARRYOUT

### Starters

- Crab Cakes** - arugula salad, avocado, lemon butter 14  
**Bacon and Cheese Potato Skins** - scallions, sour cream 8  
**Vegetable Potato Skins** - broccoli, carrot, mushroom, zucchini 7  
**Smoked Chicken Wings** - applewood smoked, ranch dressings on the side 10

### Salads

- Prime Steak Caesar** - medium cooked prime sirloin, hard boiled egg, classic parmesan dressing 16  
**Chopped Chicken Cobb** - crisp romaine, avocado, Danish bleu cheese, smoked bacon, scallions, tomato, honey mustard vinaigrette 14  
**Pullman** - 8 oz char grilled prime chuck and short rib blend, gruyere cheese, caramelized onions, sliced pickles, dijonnaise 13  
*Add Applewood smoked bacon \$2 ~ Add Avocado \$2*

### Dinners

*Served with a dinner salad (balsamic vinaigrette, creamy garlic or ranch)*

- Javier's Jambalaya** - cajun rice, shrimp, chicken, smoked andouille sausage 23  
**Slow Roasted Prime Rib** 32  
**Half Chicken** - pan roasted, artichoke hearts, castelvetro olives, fingerling potatoes, white wine, chicken jus 22  
**Maple Planked Atlantic Salmon** - honey glazed, red quinoa, haricot vert 23  
**Filet Mignon** - 8 oz USDA choice cut, charbroiled and prepared to your liking 39  
**New York Strip** - 12 oz USDA prime cut, charbroiled and prepared to your liking 42  
**Alaskan King Crab Legs** - one pound of split and steamed legs, lemon, drawn butter mkt  
**South African Lobster Tail** - (2) 5/6 oz broiled tails, lemon, drawn butter mkt

### RIBS

*Ribs and Rib Combos are served with a side dish and either cole slaw or salad (balsamic vinaigrette, creamy garlic or ranch)*

**WHOLE RACK 28    HALF RACK 18**

### Popular Rib Combos

*we add a half rack of ribs to each of these popular dishes*

- Fried Shrimp** - (4) butterflied & panko crusted in house, fried to a golden brown, lemon, cocktail sauce 29  
**Jambalaya** - cajun rice, shrimp, chicken, smoked andouille sausage 30  
**Alaskan King Crab Legs** - 1/2 pound of split and steamed legs, lemon, drawn butter mkt  
**South African Lobster Tail** - (1) 5/6 oz broiled tail, lemon, drawn butter mkt  
**Filet Mignon** - 8 oz USDA choice cut, charbroiled and prepared to your liking 53

### Sides 4

- House Cut Fries | Au Gratin Potatoes  
Garlic Mashed Potatoes | Baked Potato  
Cold Bean Salad | Roasted Summer Vegetables

### Desserts

- Flourless Chocolate Cake** - chocolate ganache, fresh whipped cream 8  
**Key Lime Cheesecake** - graham cracker crust 7