



Father's Day 2019

Starters

- Crab Cakes - arugula salad, avocado, lemon butter 14
- Bacon and Eggs - deviled eggs, candied bacon 7
- Vegetable Potato Skins - broccoli, carrot, mushroom, zucchini 7
- Bacon and Cheese Potato Skins - scallions, sour cream 8
- Smoked Chicken Wings - applewood smoked, ranch dressings on the side 10
- Artichoke Dip - spinach, crisp carrots, pita bread 8

Soup

with multigrain bread and whipped honey butter

- Spicy Chicken Tomatillo *cup 4 bowl 6*
- Baked Onion Soup Gratin 7

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
- Strawberry, Feta and Almond Salad - fresh strawberries, toasted almonds, feta cheese, baby greens, red wine vinaigrette 15

Sandwiches

- Grilled Vegetable Club - portobello mushroom, roasted red peppers, gruyere cheese, grilled zucchini, garlic aioli 12
- Pullman - 8 oz char grilled prime chuck and short rib blend, gruyere cheese, caramelized onions, sliced pickles, dijonaise 13
- Add Applewood smoked bacon \$2 ~ Add Avocado \$2*

Desserts

- Flourless Chocolate Cake - chocolate ganache, fresh whipped cream 8
- Key Lime Cheesecake - graham cracker crust 7
- Turtle Pie - layers of ice cream, caramel & candied pecans, multiple spoons required 9
- Tiramisu - ladyfingers, mascarpone, cocoa and kahlúa 7
- Seasonal Crème Brûlée - flambéed custard 7

Dinners

served with your choice of soup or salad and most come with a choice of side

- Javier's Jambalaya - cajun rice, shrimp, chicken, smoked andouille sausage 23
- Slow Roasted Prime Rib 32
- Maple Planked Atlantic Salmon - honey glazed, red quinoa, haricot vert 23
- Half Chicken - pan roasted, artichoke hearts, castelvetro olives, fingerling potatoes, white wine, chicken jus 22
- Pork Chop Vesuvio - pan seared bone in, roasted potatoes, green peas, garlic oregano wine sauce 22
- 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

The original, fall off the bone, baby back rib dinner with your choice of side dish and your choice of soup or salad.

WHOLE RACK 29 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 | Baked Potato
- Garlic Mashed Potatoes | Cold Bean Salad
- Roasted Summer Vegetables