

NEW YORK STEAK

THE KING OF STEAKS, HAND CUT STRIP LOIN IS CHARBROILED TO YOU EXACT SPECIFICATIONS

8 oz \$23
10 oz \$25

SIRLOIN STEAK

CHEF CUT SIRLOIN IS COOKED TO PERFECTION.

8 oz \$19

ADD HUNTER SAUCE OR PEPPERCORN SAUCE
TO YOUR ENTRÉE FOR \$1.50

PORK SCHNITZEL

\$16

TENDER BREADED PORK IS AUTHENTICALLY PREPARED AND TRADITIONALLY SERVED.

CEDAR PLANK SALMON

\$20

ATLANTIC SALMON IS BAKED ON SMOLDERING CEDAR AND TOPPED WITH FRESH HERB AND LEMON COMPOUND BUTTER.

BLACKENED SALMON

\$20

FRESH SALMON SPICED JUST RIGHT, SEARED AND ROASTED TO PERFECTION. TOPPED WITH OUR TOMATO SAUCE.

CHICKEN SUPREME

\$20

JUICY BONE IN CHICKEN BREAST STUFFED WITH WILD MUSHROOMS, SUN DRIED TOMATO AND A BLEND OF CHEESES THEN BAKED GOLDEN BROWN. SERVED WITH A FRESH ROSEMARY REDUCTION.

ALL ENTREES SERVED WITH A BOUQUET OF FRESH SEASONAL VEGETABLES AND YOUR CHOICE OF ROAST NUGGET POTATO, ROASTED GARLIC AND CARAMELIZED ONION MASHED POTATO OR BASMATI RICE.

ADD \$ 4 TO ANY ENTRÉE AND RECEIVE SOUP OR SALAD AND DESSERT