

All entrées include our famous Parker House rolls with herb butter and choice of one side.

STARTERS

CALAMARI FRIES / 12

Breaded Calamari Steak Fries and Bell Pepper with Spicy Marinara and Cocktail Sauce

IRON-SEARED JUMBO SHRIMP / 12

Seared Jumbo Shrimp with Ancho Chili Butter Sauce and Grilled Bread

CHARGRILLED OYSTERS

HALF DOZEN / 16

ONE DOZEN / 29

Oysters on the Half Shell topped with Parmesan Garlic Butter and served with Grilled Garlic Bread

SHRIMP COCKTAIL / 12

Chilled Jumbo Shrimp served with Spicy Cocktail Sauce and Lemon

LOADED BAKED POTATO SOUP / 8

Creamy Potato Soup with Cheddar Cheese, Bacon and Scallions

SEASONAL SOUP / 8

Ask your Server for details

CAESAR SALAD / 7

Crisp Romaine, Parmesan Cheese, Brioche Croutons and Classic Creamy Dressing

BABY WEDGE / 7

Crisp Petite Iceberg, Smoked Bacon, Blue Cheese Crumbles, Buttermilk Dressing and Crispy Onions

PANZANELLA SALAD / 10

Asiago Croutons, Heirloom Tomatoes, Fresh Mozzarella and Basil drizzled with Extra Virgin Olive Oil and Wild Berry Balsamic

ENTRÉES

Proudly serving Certified Black Angus Beef.

16oz RIBEYE / 42

12oz TENDER SIRLOIN / 32

10oz CENTER-CUT FILET / 49

12oz NY STRIP / 35

5oz FILET AND LOBSTER / 44

Served with Cold Water Lobster Tail

10oz BONE-IN PORK CHOP / 36

Served with Apple Bourbon Jam

NORTH ATLANTIC SALMON / 28

Served with Garlic and Herb Butter

LOBSTER PASTA / 38

Cold Water Lobster with Herb and Fennel Cream Sauce

SHRIMP AND GRITS / 32

Cheddar Grits topped with Shrimp, Smoked Bacon and Cayenne Molasses

26oz PORTERHOUSE / 65

8oz CHOCTAW RANCHES

BEEF BURGER / 20

Choctaw Ranches Beef topped with Applewood-Bacon, Sharp Cheddar Cheese, Shredded Lettuce and Tomato

PRIME RIB / 45

Only available Friday & Saturday
Horseradish and Au Jus Dipping Sauce

HALF CHICKEN / 22

Pan-Roasted with Herbs and Lemon

SPAGHETTI BOLOGNESE / 22

Spaghetti tossed with Rich Italian Meat Sauce topped with Shaved Parmesan

FETTUCCINI ALFREDO / 18

CHICKEN / 24

SHRIMP / 26

Fettuccini Pasta tossed with Creamy Parmesan Sauce

embellishments

IRON-SEARED JUMBO SHRIMP SKEWER / 12

COLD WATER LOBSTER TAIL / 28

LOBSTER MAC & CHEESE / 20

SNOW CRAB CLUSTERS / 30

BAKED POTATO

MAC & CHEESE

ROASTED GARLIC MASH

CRISPY BRUSSELS SPROUTS

SEASONAL VEGETABLE

GRILLED ASPARAGUS

CHEDDAR GRITS

GARLIC AND HERB FRIES

STEAKHOUSE MUSHROOMS

sides

à la carte / 6

DESSERTS

CHOCOLATE MOUSSE CAKE / 10

Dark Chocolate Cake layered with Milk Chocolate and White Chocolate Mousse

APPLE PIE / 10

Tart, Crisp Apples, Cinnamon, Caramel and Granola

CRÈME BRÛLÉE CHEESECAKE / 10

Classic Crème Brûlée flavor with Caramelized Sugar

RASPBERRY CHEESECAKE CHIMICHANGAS / 10

Deep-Fried Raspberry Cheesecake Chimichangas