



DINNER MENU

APPETIZERS

PRIME RIB BITES <i>creamed horseradish sauce</i>	17	SHRIMP COCKTAIL <i>cocktail sauce</i>	14
CRAB CAKES <i>tomato basil sauce</i>	17	FRIED ZUCCHINI <i>ranch dressing</i>	9
FRIED CALAMARI <i>cocktail sauce & garlic aioli</i>	11	POTATO SKINS <i>ranch dressing</i>	10

SOUPS & FRESH SALADS

FRENCH ONION SOUP or SOUP of the DAY	8	BEEFSTEAK TOMATO & RED ONION <i>crumbled bleu cheese and vinaigrette</i>	7
MIXED GARDEN GREEN <i>house, 1000 island, vinaigrette, bleu cheese, or ranch</i>	6	CAESAR SALAD	7
CAJUN SHRIMP or CAJUN SALMON CAESAR	23	GRILLED CHICKEN CAESAR	22

BUTCHER'S BLOCK

served with garlic bread, soup or salad, and your choice of baked potato, rice, garlic mashed potatoes, or fresh vegetables

PRIME RIB of BEEF

Angus beef, au jus & creamed horseradish

PETITE CUT (8 oz)	33
REGULAR CUT (10 oz)	37
BUTCHER SHOP CUT (16 oz)	50

PORTERHOUSE STEAK (20 oz) <i>USDA Choice</i>	53
FILET MIGNON <i>USDA Choice, bearnaise sauce</i>	(7 oz) 37 (10 oz) 45
CHOPHOUSE PEPPERCORN FILET MIGNON (7 oz) <i>USDA Choice, cracked black pepper, applewood-smoked bacon, scallions, garlic</i>	39
RIB-EYE STEAK (16 oz) <i>bone-in Angus beef</i>	52
NEW YORK STEAK (12 oz) <i>USDA Choice</i>	41
TOP SIRLOIN <i>USDA Prime cut</i>	(8 oz) 29 (12 oz) 34
AUSTRALIAN RACK of LAMB <i>mint jelly</i>	51

ACCOMPANIMENTS

BAKED POTATO <i>a la carte</i>	6	BRUSSELS SPROUTS <i>soy sauce & agave nectar</i>	9
ONION RINGS <i>chili cream sauce</i>	7	FRESH ASPARAGUS <i>grilled or steamed with hollandaise sauce</i>	8
MACARONI & CHEESE <i>American, sharp cheddar, bacon, parmesan, panko bread crumbs</i>	10	MUSHROOMS & ONIONS <i>the perfect steak topping!</i>	5
SKILLET of SAUTÉED MUSHROOMS <i>sautéed shiitake, portobello, and button mushrooms, bordelaise sauce</i>	9		

FAVORITES

served with garlic bread, soup or salad, and garlic mashed potatoes, rice, or fresh vegetables

CHICKEN SCALOPPINI	27
<i>sautéed chicken breast, olive oil, butter, mushrooms, capers, white wine sauce</i>	
FRESH ATLANTIC SALMON	32
<i>mesquite grilled, sautéed, or cajun style</i>	
COLD WATER LOBSTER TAIL	41
<i>drawn butter, lemon wedge</i>	

PASTAS

served with garlic bread and soup or salad

SHRIMP SCAMPI STYLE	29
<i>fresh garlic, lemon butter, white wine, parmesan cheese, linguini</i>	
LINGUINI with SHRIMP	29
<i>fresh asparagus spears, tomatoes, shallots, basil, sun-dried tomatoes, cream, parmesan cheese</i>	

COMBINATIONS

Create your own combination- add these items to your entrée order from Favorites or the Butcher's Block

COLD WATER LOBSTER TAIL	31
SHRIMP SCAMPI or BBQ SHRIMP	12

BURGERS

served with garlic bread, soup or salad, and your choice of rice, garlic mashed potatoes, fresh vegetables, or french fries

STUFFED CHARBURGER	22
<i>ground Angus beef patty stuffed with American cheese on toasted sourdough</i>	
CLASSIC CHEESE BURGER	21
<i>1/2 pound of mesquite broiled ground Angus beef, lettuce, tomato, red onion, pickle, and choice of cheese</i>	

SUNSET DINNER MENU (4:00-6:00 PM Daily)

includes coffee or tea, soup or salad, your choice of rice, fresh vegetables, or garlic mashed potatoes, and ice cream or spumoni

CHICKEN SCALOPPINI

FRESH FISH of the DAY
8 oz. TOP SIRLOIN

HOME-STYLE MEATLOAF
or 8 oz. PRIME RIB

\$27

*** Sunset Dinners Not Available for Take Out, with Half-Price Wine, Any Other Promotion, Coupon, or Discount, or for Parties of More than 15 Guests

CHILD'S MENU ALSO AVAILABLE. ALL PRICES SUBJECT TO APPLICABLE SALES TAX. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. ALL MAJOR CREDIT CARDS ACCEPTED. SORRY- NO PERSONAL CHECKS.