



WINES

CABERNET SAUVIGNON

Robert Mondavi Coastal
Kendall Jackson

BOTTLE

\$14
\$20

REISLING

Robert Mondavi Coastal
Kendall Jackson

BOTTLE

\$14
\$17

CHARDONNAY

Robert Mondavi Coastal
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\$14
\$20

PINOT NOIR

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\$14
\$21

MERLOT

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\$14
\$21

CHAMPAGNE

Korbel Brut – Split

\$5

WHITE ZINFANDEL

Beringer California Collection

\$14

HOUSE WINE - WOODBRIDGE

Cabernet, Merlot, Chardonnay and White Zinfandel

GLASS

\$5

MARTINIS

LIME DROP MARTINI

Fresh-squeezed lime juice and vanilla vodka.
Served in a sugar-rimmed glass.

\$7

ARCTIC COSMOPOLITAN

The coolest drink on the planet, with Finlandia Arctic Cranberry Vodka, Cointreau, cranberry juice and lime juice.

\$7

MELON MARTINI

X-Rated Fusion Liqueur, Midori and sweet and sour.

\$7

VERY BERRY MARTINI

Acai Vodka, Chambord, Sloe Gin and cranberry juice.

\$7

LEMON DROP MARTINI

Fresh-squeezed lemon juice and vanilla vodka.
Served in a sugar-rimmed glass.

\$7

CLASSIC STEAKHOUSE MARTINI

Reyka Vodka and dry vermouth garnished with Bleu Cheese stuffed olives.

\$7

APPETIZERS

TABLESIDE GUACAMOLE

Prepared at your table and served with fresh tortilla chips.
Our signature appetizer. *As good as it gets!*

\$10

PORTABELLO MUSHROOM

Fresh sliced portabello grilled to tender perfection.
Served on a bed of roasted red pepper-crab sauce.

\$10

CALAMARI

Tender calamari dipped in buttermilk then hand-breaded and deep-fried to a light golden brown, with marinara or lobster sauce.

\$8

SHRIMP COCKTAIL

5 jumbo shrimp cooked to tender perfection.
Served chilled with cocktail sauce.

\$8

POUND OF STRINGS

Homemade onion strings, hand-breaded and fried to a golden brown. Served with chipotle ranch dip.

\$7

BACON WRAPPED SHRIMP

4 jumbo shrimp lightly basted with horseradish, wrapped in bacon and deep-fried. Served with horseradish sauce.

\$8

SALADS

CAESAR SALAD

Fresh romaine lettuce, tossed with our own homemade classic Caesar dressing, topped with parmesan cheese and croutons.

\$7

SPINACH SALAD

Fresh spinach, mushrooms, tomatoes, hard-boiled egg and bacon.
Served with a traditional hot bacon dressing.

\$8

HOUSE SALAD

Assorted fresh greens, tomatoes, red onion and croutons.

\$5

ADD TO ANY SALAD:

CHICKEN

\$4

SHRIMP

\$8

Dressings: Ranch, Bleu Cheese, Sun-dried Tomato Vinaigrette, Honey Mustard, Thousand Island, Caesar.

DESSERTS

SUNDAE ANYDAE!

French Vanilla Bean ice cream, topped with chocolate syrup or hot fudge, whipped cream, nuts and a cherry.

\$5

BUCKIN' BROWNIE

A decadent fudge brownie, topped with French Vanilla Bean ice cream, hot fudge, whipped cream, nuts and a cherry.
Big enough for two!

\$7

CRÈME BRÛLÉE!

A smooth creamy custard chilled and topped with a brittle caramelized sugar.

\$6

MVP EARNED POINT MEAL COUPONS:

Comp Value of \$10 each. You can use as many or as few as you like to pay for the total of your ticket, which includes entrees, appetizers, desserts, sides, add-ons and all beverages (alcoholic & non). The coupons have no cash value and cannot be used for gratuity.

SPECIALTY STEAKS

<p>CAJUN BUTTER FILET \$26 Center-cut tenderloin, cooked in a cast iron skillet with Cajun spices. Served on a bed of Bordelaise.</p> <p>BUTTER FILET \$24 Center-cut tenderloin, grilled. Served on a bed of Bordelaise.</p> <p>COWBOY CAL'S RIBEYE \$28 A mouthwatering bone-in ribeye garnished with onion strings.</p> <p>NEW YORK STRIP \$23 NY strip grilled to temperature.</p> <p>TERIYAKI NEW YORK STRIP \$25 NY strip grilled to temperature, then smothered with sautéed mushrooms in a delicious teriyaki sauce.</p> <p>STEAK OSCAR \$30 Center-cut tenderloin, grilled and topped with real crabmeat, asparagus and homemade Béarnaise sauce.</p>	<p>ROSIE'S RIBS \$20 Flavor-packed, spice-rubbed, slow-roasted St. Louis-style pork ribs. Served with homemade BBQ sauce on the side.</p> <p>ONE IF BY LAND, THREE IF BY SEA \$24 NY strip, grilled to temperature, complemented with 3 jumbo deep-fried shrimp. Served with cocktail or tartar sauce.</p> <p>PRIME RIB Basted with herbs and spices, slow-roasted to rare, then finished to requested temperature. <i>KING CUT, 16 oz.</i> \$24 <i>QUEEN CUT, 12 oz.</i> \$20</p> <p>BOURSIN TENDERLOIN \$28 Center-cut tenderloin grilled, topped with Boursin cheese, oven-baked. Served on a bed of caramelized red onions and finished with a balsamic glaze.</p>
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All entrees served with a choice of salad or soup, homemade bread, vegetable du jour and a choice of baked potato, white cheddar Yukon Gold mashed potatoes, steak fries, onion strings or long grain wild rice (with the exception of dinners prepared with pasta).

Add three fried, grilled or scampied shrimp to any steak for \$8

SELECT YOUR STEAK TEMPERATURE:

Rare: Cool red center **Medium Rare:** Warm red center **Medium:** Hot pink center **Medium Well:** Juicy, cooked throughout
Well: No pink, not recommended for our cuts **We cannot guarantee the quality of well done or end cuts.**

POULTRY

<p>CHICKEN NEWBURG \$20 Chicken breast breaded in Italian bread crumbs, deep-fried, then finished with lobster meat and a delicious Newburg sauce.</p> <p>DUCK L'ORANGE \$18 Succulent duck breast pan-seared and topped with sauce l'orange and mandarin oranges. Finished to requested temperature.</p>	<p>CHICKEN RANGOON \$19 Tender chicken breast stuffed with an herbed crabmeat and cream cheese mixture, pan-fried and finished in the oven. Served on a bed of sweet-n-sour sauce.</p> <p>PECAN CHICKEN \$18 Tender chicken breast coated with a pecan crust, oven-baked and topped with a delicious hazelnut cream sauce.</p>
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SEAFOOD

<p>SHRIMP SCAMPI \$19 Jumbo shrimp sautéed in a lemon garlic butter and olive oil medley. <i>Served over pasta upon request.</i></p> <p>FISHERMAN'S PLATTER \$20 Fresh haddock, shrimp, and scallops coated in our own special batter. Deep-fried to a golden brown.</p> <p>SCALLOPS AU GRATIN \$20 Sea scallops oven-baked in a sherry-butter sauce with gouda cheese and Japanese bread crumb mix.</p> <p>BAKED HALIBUT \$20 Baked halibut filet, topped with a spinach cream sauce.</p>	<p>SALMON \$22 Salmon filet grilled to perfection, then finished with sauce of your choice: sour cream cucumber, teriyaki, or lemon butter.</p> <p>CAP'N DAVE'S BIG OL' SHRIMP \$19 5 jumbo fantail shrimp, lightly breaded and deep-fried. Served with cocktail or tartar sauce.</p> <p>LEMON-BASIL SEAFOOD PASTA \$20 Sautéed scallops and jumbo shrimp tossed in a fresh lemon-basil cream sauce. Served over linguini or spinach fettuccine.</p>
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PASTA

<p>MARINARA \$13 An authentic Italian recipe made from scratch, Lisa's specialty. Served over linguini.</p> <p>WITH CHICKEN \$17</p> <p>WITH SHRIMP \$21</p> <p>SPINACH & CHEESE MANICOTTI \$15 Homemade manicotti filled with a blend of ricotta cheese, spinach, herbs and spices. Topped with our homemade marinara sauce and provolone cheese then baked to perfection.</p>	<p>ALFREDO ESPECIAL \$15 A special Alfredo sauce made with a hint of garlic. Served over spinach fettuccini.</p> <p>WITH CHICKEN \$19</p> <p>WITH SHRIMP \$23</p> <p>CHEESE RAVIOLI \$18 Cheese ravioli served in a rosé Alfredo sauce with roasted red peppers. Garnished with fried spinach and toasted pine nuts.</p>
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