



## WINES

### **CABERNET SAUVIGNON**

Robert Mondavi Coastal  
Kendall Jackson

### **BOTTLE**

**\$18**  
**\$33**

### **REISLING**

Robert Mondavi Coastal  
Kendall Jackson

### **BOTTLE**

**\$18**  
**\$18**

### **CHARDONNAY**

Robert Mondavi Coastal  
Kendall Jackson

**\$18**  
**\$27**

### **PINOT NOIR**

Robert Mondavi Coastal  
Kendall Jackson

**\$18**  
**\$33**

### **MERLOT**

Robert Mondavi Coastal  
Kendall Jackson

**\$18**  
**\$33**

### **CHAMPAGNE**

Korbel Brut – Split

**\$6**

### **WHITE ZINFANDEL**

Beringer California Collection

**\$18**

### **HOUSE WINE - WOODBRIDGE**

Cabernet, Merlot, Chardonnay and White Zinfandel

### **GLASS**

**\$6**

## MARTINIS

### **LIME DROP MARTINI**

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

**\$8**

### **ARCTIC COSMOPOLITAN**

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

**\$8**

### **MELON MARTINI**

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

**\$8**

### **VERY BERRY MARTINI**

Acai Vodka, Chambord, Sloe Gin and cranberry juice.

**\$8**

### **LEMON DROP MARTINI**

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

**\$8**

### **CLASSIC STEAKHOUSE MARTINI**

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

**\$8**

## APPETIZERS

### **TABLESIDE GUACAMOLE**

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

**\$11**

### **PORTABELLO MUSHROOM**

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

**\$11**

### **CALAMARI**

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

**\$9**

### **SHRIMP COCKTAIL**

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

**\$9**

### **POUND OF STRINGS**

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

**\$8**

### **BACON WRAPPED SHRIMP**

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

**\$9**

## SALADS

### **CAESAR SALAD**

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

**\$8**

### **SPINACH SALAD**

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

**\$9**

### **HOUSE SALAD**

Assorted fresh greens, tomatoes, red onion and croutons.

**\$6**

### **ADD TO ANY SALAD:**

**CHICKEN**

**\$5**

**SHRIMP**

**\$9**

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.

**\$6**

### **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!*

**\$8**

### **CRÈME BRÛLÉE!**

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

**\$7**

### **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><b>CAJUN BUTTER FILET</b> <span style="float: right;"><b>\$30</b></span> Center-cut tenderloin, cooked in a cast iron skillet with Cajun spices. Served on a bed of Bordelaise.</p> <p><b>BUTTER FILET</b> <span style="float: right;"><b>\$27</b></span> Center-cut tenderloin, grilled. Served on a bed of Bordelaise.</p> <p><b>COWBOY CAL'S RIBEYE</b> <span style="float: right;"><b>\$30</b></span> A mouthwatering bone-in ribeye garnished with onion strings.</p> <p><b>NEW YORK STRIP</b> <span style="float: right;"><b>\$25</b></span> NY strip grilled to temperature.</p> <p><b>TERIYAKI NEW YORK STRIP</b> <span style="float: right;"><b>\$28</b></span> NY strip grilled to temperature, then smothered with sautéed mushrooms in a delicious teriyaki sauce.</p> <p><b>STEAK OSCAR</b> <span style="float: right;"><b>\$35</b></span> Center-cut tenderloin, grilled and topped with real crabmeat, asparagus and homemade Béarnaise sauce.</p>	<p><b>ROSIE'S RIBS</b> <span style="float: right;"><b>\$22</b></span> Flavor-packed, spice-rubbed, slow-roasted St. Louis-style pork ribs. Served with homemade BBQ sauce on the side.</p> <p><b>BY LAND AND BY SEA</b> <span style="float: right;"><b>\$26</b></span> NY strip, grilled to temperature, complemented with jumbo deep-fried shrimp. Served with cocktail or tartar sauce.</p> <p><b>PRIME RIB</b> Basted with herbs and spices, slow-roasted to rare, then finished to requested temperature. <i>KING CUT, 16 oz.</i> <span style="float: right;"><b>\$26</b></span> <i>QUEEN CUT, 12 oz.</i> <span style="float: right;"><b>\$22</b></span></p> <p><b>BOURSIN TENDERLOIN</b> <span style="float: right;"><b>\$31</b></span> 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 \$9**

**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><b>CHICKEN NEWBURG</b> <span style="float: right;"><b>\$22</b></span> Chicken breast breaded in Italian bread crumbs, deep-fried, then finished with lobster meat and a delicious Newburg sauce.</p> <p><b>DUCK L'ORANGE</b> <span style="float: right;"><b>\$20</b></span> Succulent duck breast pan-seared and topped with sauce l'orange and mandarin oranges. Finished to requested temperature.</p>	<p><b>CHICKEN RANGOON</b> <span style="float: right;"><b>\$21</b></span> 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><b>PECAN CHICKEN</b> <span style="float: right;"><b>\$20</b></span> 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><b>SHRIMP SCAMPI</b> <span style="float: right;"><b>\$20</b></span> Jumbo shrimp sautéed in a lemon garlic butter and olive oil medley. <i>Served over pasta upon request.</i></p> <p><b>FISHERMAN'S PLATTER</b> <span style="float: right;"><b>\$22</b></span> Fresh haddock, shrimp, and scallops coated in our own special batter. Deep-fried to a golden brown.</p> <p><b>SCALLOPS AU GRATIN</b> <span style="float: right;"><b>\$22</b></span> Sea scallops oven-baked in a sherry-butter sauce with gouda cheese and Japanese bread crumb mix.</p> <p><b>BAKED HALIBUT</b> <span style="float: right;"><b>\$25</b></span> Baked halibut filet, topped with a spinach cream sauce.</p>	<p><b>SALMON</b> <span style="float: right;"><b>\$25</b></span> Salmon filet grilled to perfection, then finished with sauce of your choice: sour cream cucumber, teriyaki, or lemon butter.</p> <p><b>CAP'N DAVE'S BIG OL' SHRIMP</b> <span style="float: right;"><b>\$21</b></span> Jumbo fantail shrimp, lightly breaded and deep-fried. Served with cocktail or tartar sauce.</p> <p><b>LEMON-BASIL SEAFOOD PASTA</b> <span style="float: right;"><b>\$22</b></span> 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><b>MARINARA</b> <span style="float: right;"><b>\$14</b></span> An authentic Italian recipe made from scratch, Lisa's specialty. Served over linguini.</p> <p><b>WITH CHICKEN</b> <span style="float: right;"><b>\$19</b></span></p> <p><b>WITH SHRIMP</b> <span style="float: right;"><b>\$23</b></span></p> <p><b>SPINACH &amp; CHEESE MANICOTTI</b> <span style="float: right;"><b>\$16</b></span> 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><b>ALFREDO ESPECIAL</b> <span style="float: right;"><b>\$16</b></span> A special Alfredo sauce made with a hint of garlic. Served over spinach fettuccini.</p> <p><b>WITH CHICKEN</b> <span style="float: right;"><b>\$21</b></span></p> <p><b>WITH SHRIMP</b> <span style="float: right;"><b>\$25</b></span></p> <p><b>CHEESE RAVIOLI</b> <span style="float: right;"><b>\$20</b></span> 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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