

HOMEMADE SOUPS

FRENCH ONION
.....\$5

LOBSTER BISQUE
.....\$5

SALADS

CHICKEN SALAD
spring mix, Asian vegetables,
thinly sliced chicken breast,
blue corn tortilla strips,
with oriental dressing and
spicy cashew sauce\$12

CHARBROILED STEAK SALAD 
chopped salad with
bleu cheese served with
house dressing\$14

GRILLED MAHI SALAD
mesquite grilled over romaine,
fresh spinach, tomato wedges
and goat cheese tossed in
basil vinaigrette\$13

HOUSE SALAD
crisp iceberg and romaine
lettuces, julienne carrots,
red cabbage, cheddar,
tomatoes, cucumbers,
croutons and applewood
smoked bacon\$5

with charbroiled steak ...\$14

with charbroiled chicken \$12

CLASSIC CAESAR
crisp romaine, parmesan
reggiano and croutons\$5


with charbroiled chicken \$12

HOMEMADE DRESSINGS

House, Oriental, Lite Ranch,
Bleu Cheese, Caesar,
Basil Vinaigrette, Russian,
Honey Mustard, Golden
Italian, Fat-free Raspberry
Vinaigrette and Parmesan
Peppercorn

APPETIZERS

 **BARBECUE CHICKEN POTATO SKINS:** BBQ chicken
smothered with monterey jack, cheddar & bacon;
served with sour cream and BBQ sauce\$9

 **ONION BALLS:** crunchy onions with
Russian horseradish sauce\$8

HONEY GARLIC SESAME WINGS: with Ponzu dipping sauce \$8

FRESH CHICKEN WINGS: 10 fresh wings "Hot & Spicy"
on a bed of fries with a side of bleu cheese and celery\$8

THREE CHEESE SPINACH & ARTICHOKE DIP:
a creamy blend of cheeses, mixed with fresh spinach and artichoke,
served with fresh tortilla chips & homemade pico de gallo\$8

 **FRESH MOZZARELLA:** lightly fried in Panko breadcrumbs
over spicy marinara sauce\$8

BRUSCHETTA: grilled ciabatta with fresh Mediterranean tomato compote ..\$8

CHIPS & DIPS: blue, red and gold tortilla chips with homemade
pico de gallo, roasted corn salsa, guacamole and sour cream\$7

CHICKEN QUESADILLAS: fire roasted chicken, monterey jack, cheddar,
jalapenos, diced tomatoes with sour cream, guacamole and homemade
pico de gallo\$8

1/2 POUND PEEL & EAT SHRIMP: steamed shrimp served hot in
old bay & butter, with cocktail sauce & lemon (chilled on request)\$9

FRESH SEAFOOD

(ALL FISH FILLETED DAILY)

SHRIMP PASTA: penne, shrimp, tomato and
asparagus sautéed in a light tomato lobster sauce\$15

GRILLED NORWEGIAN SALMON: cucumber dill sauce,
garlic mashed potatoes and string beans\$16

GRILLED MAHI-MAHI: rice and fresh seasonal vegetables\$16

 **PARMESAN CRUSTED RED SNAPPER:** with lump crab meat
in a lemon beurre blanc, with rice and fresh seasonal vegetables\$20

SOUTH AFRICAN LOBSTER TAILS:
baked potato and fresh seasonal vegetables\$28

(Add a house or caesar salad \$2)


SPECIALTY ITEMS

STEAK DIANE TIPS: with mashed potatoes and fresh seasonal vegetables ..\$16

BABY BACK RIBS: hickory smoked BBQ sauce, shoestring fries & coleslaw ..\$18

SIZZLIN' FAJITAS: 1/2 pound marinated chicken or beef with grilled
peppers and onions, rice and re-fried beans. Accompanied by shredded
cheese, pico de gallo, guacamole, lettuce and sour cream\$14

MEATLOAF: with mushroom gravy over mashed potatoes
and fresh seasonal vegetables\$13



 **GOURMET TV DINNER:** sliced roasted turkey breast
piled high on a bed of cornbread stuffing with homemade
gravy, garlic mashed potatoes, fresh seasonal vegetables,
cranberry sauce and fruit cobbler\$14

CENTER CUT BARBECUE PORK CHOPS:
2-8 oz. mesquite grilled chops, marinated for 24 hours served
with mac & cheese and string beans\$16


(Add a house or caesar salad \$2)

STEAK DINNERS

(ALL STEAKS GO THROUGH AN EXTENSIVE AGING PROCESS, ARE CUT DAILY BY OUR IN-HOUSE BUTCHER AND MESQUITE GRILLED. SERVED WITH SALAD AND POTATO OR VEGETABLE.)



HOUSE SIRLOIN with sautéed shrimp and charon sauce	\$16
12 OZ. SIRLOIN	\$16
14 OZ. RIBEYE	\$20
14 OZ. NEW YORK STRIP	\$20
 22 OZ. BONE-IN RIB EYE WITH STEAKHOUSE MUD	\$22
7 OZ. FILET MIGNON	\$18
10 OZ. FILET MIGNON	\$22
14 OZ. PRIME RIB	\$18
18 OZ. PRIME RIB	\$22
22 OZ. PORTERHOUSE	\$24
 STEAKHOUSE MUD	\$1
STEAK DIANE SAUCE	\$1
*ADD A LOBSTER TAIL	\$11

FRESH CHICKEN DINNERS



ROTISSERIE CHICKEN: 1/2 chicken seasoned and slowly roasted, garlic mashed potatoes and fresh seasonal vegetables	\$13
 CHICKEN PARMESAN: with spaghetti, meatballs and garlic toast	\$15
SHERRY GRILLED CHICKEN: with caramelized onions, garlic mashed potatoes and fresh seasonal vegetables	\$14
MESQUITE GRILLED CHICKEN: basted with parmesan peppercorn, served over rice with fresh seasonal vegetables	\$12
CHICKEN PICATTA: white wine lemon sauce, capers, mushrooms over angel hair pasta	\$14
(Add a house or caesar salad \$2)	

BURGERS & SANDWICHES

(10 OZ. CERTIFIED ANGUS BEEF BURGERS, SERVED WITH SHOESTRING FRIES)

OLD FASHIONED CHEESEBURGER: Vermont cheddar, lettuce, tomato, pickle and onion	\$9
VERMONT CHEDDAR BURGER: with BBQ sauce, Vermont cheddar, applewood smoked bacon, a colossal beer battered onion ring, lettuce, tomato and pickle	\$9
 PRIME RIB WRAP: thinly sliced prime rib, creamy onion horseradish sauce and Gruyere cheese in a flour tortilla, served au jus	\$10
 FILET MIGNON HOAGIE: thinly sliced filet mignon, provolone, sautéed mushrooms, peppers and onions, on a hoagie roll	\$10
GRILLED CHICKEN SANDWICH: with parmesan peppercorn on a kaiser roll, lettuce, tomato, pickle, and onion	\$9
(Add a house or caesar salad \$2)	

HOMEMADE DESSERTS

 BLACKSMITH PIE: chocolate chip cookie crust, thick layers of Swiss dark chocolate ganache, fresh vanilla cream, homemade whipped cream and chocolate shavings	\$6
KEY LIME PIE: thick graham cracker crust with key lime custard	\$5
HOT FUDGE BROWNIE SUNDAE: pecan brownie, vanilla Hagen Daaz  ice cream, hot fudge, in a fudge covered goblet, topped with crushed nuts, caramel, whipped cream and a cherry. (Great for sharing!)	\$6

SIDE DISHES

SWEET POTATO butter, cinnamon and brown sugar	\$2
BAKED POTATO butter and sour cream ..	\$2
LOADED BAKED POTATO jack and cheddar cheese, bacon, sour cream and chives	\$3
SHOESTRING FRIES	\$2
SAUTÉED ONIONS sautéed to perfection ...	\$2
SAUTÉED MUSHROOMS button mushrooms sautéed & seasoned to perfection	\$2
MAC & CHEESE  baked with a crispy crust	\$3
STRING BEANS  in garlic, soy and sweet chili sauce	\$2
GARLIC MASHED POTATOES	\$2
FRESH SEASONAL VEGETABLES sautéed in white wine ...	\$2
STEAMED BROCCOLI ...	\$2
KIDS MENU	
HAMBURGER OR CHEESEBURGER shoestring fries	\$5
CHICKEN TENDERS honey mustard and shoestring fries	\$5
SIRLOIN STEAK TIPS shoestring fries	\$6
GRILLED CHEESE shoestring fries	\$4