



APPETIZERS

BAKED HERB BOURSIN CHEESE	13.95
<i>Served with Gluten Free Crostinis</i>	
GRILLED TEQUILA SHRIMP	13.95
BEEF CARPACCIO	14.95
<i>Gluten Free Crostinis, Capers, Shallots, White Truffle Oil and a Dijon Cream Sauce</i>	
JUMBO SHRIMP COCKTAIL	14.95
<i>With Absolut Peppar Cocktail Sauce</i>	
SNOW CRAB CLAWS	14.95
<i>Served Cold with Absolut Peppar Cocktail Sauce or Hot Scampi Style</i>	
GRILLED AUSTRALIAN LAMB CHOPS	20.95
<i>Peppered Encrusted</i>	

SOUP & SALADS

All Dressings are Gluten Free Excluding Honey Mustard & Ranch

SOUP OF THE DAY	4.95
<i>Inquire with Your Server, Not All Soups Are Gluten Free or Vegetarian</i>	
CAESAR SALAD	8.95
<i>With Grilled Chicken</i>	
<i>With Shrimp</i>	
INSALATA CAPRESE <i>No Mozzarella</i>	9.95
<i>Seasonal, Fresh Mozzarella, Beefsteak Tomatoes, Olive Oil and Aged Balsamic Vinegar</i>	
#7 CHOPPED SALAD <i>No Bacon</i> <i>No Bacon, No Bleu Cheese, With Vinaigrette</i>	9.95
<i>Iceberg Lettuce, Granny Smith Apples, Walnuts, Applewood Smoke Bacon, Red Onions</i>	
<i>Tossed in Our Signature Bleu Cheese Dressing</i>	
BEEFSTEAK TOMATO SALAD <i>No Bleu Cheese Crumbles</i>	9.95
<i>Seasonal, With Vinaigrette, Red Onion and Bleu Cheese Crumbles</i>	
BLEU CHEESE WEDGE <i>No Bacon</i> <i>No Bacon, No Bleu Cheese with Vinaigrette</i>	9.95
SEAFOOD SALAD <i>No Lump Crab or Shrimp</i> <i>No Lump Crab, No Shrimp with Vinaigrette</i>	14.95
<i>Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomato, Onion</i>	
<i>Tossed in Our Creamy Garlic Dressing</i>	

A LA CARTE

SAUTÉED ONIONS	4.95
BAKED POTATO	6.95
HOUSE CUT FRENCH FRIES	6.95
SAUTÉED VEGETABLES	6.95
FRESH BROCCOLI	7.95
GRILLED ROSEMARY ZUCCHINI	7.95
SAUTÉED BABY LEAF SPINACH	7.95
SUSIE'S FAMOUS MASHED POTATOES	7.95
SAUTÉED MUSHROOMS	8.95
FRESH ASPARAGUS	9.95
MUSHROOM RISOTTO	9.95
LOBSTER RISOTTO	11.95

ALL ITEMS ARE GLUTEN FREE

VEGETARIAN VEGAN

Please Notify Your Server of Any Special Dietary Needs






STEAKS & CHOPS

PRIME "COWBOY CUT" RIB EYE (22oz)	57.95
ANGUS RIB EYE (18oz)	46.95
PRIME NEW YORK STRIP (16oz)	51.95
TOURNEDOS BÉARNAISE <i>Tenderloin Medallions, Béarnaise Sauce</i>	36.95
FILET MIGNON <i>Center Cut of the Tenderloin</i>	
7oz	36.95
10oz	42.95
PEPPER STEAK <i>Pressed in Cracked Peppercorns</i>	
7oz	38.95
10oz	44.95
TENDERLOIN TIPS TRIO <i>Grilled, Pepper Encrusted, Roquefort Cheese, Béarnaise</i>	33.95
AUSTRALIAN RACK OF LAMB (14oz) <i>Pan Seared and Oven Baked</i>	44.95
APPLEWOOD SMOKED BACON DUROC PORK CHOP (16oz) <i>Brown Maple Butter</i>	39.95

SEAFOOD & CHICKEN

CEDAR PLANK SALMON <i>Sauce Beurre Blanc</i>	30.95
PAN SEARED AHI TUNA <i>Black Sesame Crusted Sashimi Grade Tuna with Ponzu Sautéed Vegetable Stir Fry</i>	32.95
PAN ROASTED SEA BASS <i>Lobster Risotto</i>	33.95
GRILLED RED FISH WITH JUMBO LUMP CRAB <i>Haricot Verts and Beurre Blanc</i>	34.95
ALASKAN KING CRAB LEGS	MARKET
AUSTRALIAN COLD WATER LOBSTER TAIL	MARKET
KING & TURF <i>Filet Mignon and Alaskan King Crab Legs</i>	MARKET
SURF & TURF <i>Filet Mignon and Lobster Tail</i>	MARKET
GRILLED CHICKEN BREAST (10oz) <i>Signature Rosemary Marinade</i>	14.95

VEGAN & VEGETARIAN

BOURSIN STUFFED ZUCCHINI  <i>Angel Hair Pasta with Marinara Sauce</i>	14.95
STUFFED BELL PEPPERS  <i>Two Bell Peppers Stuffed with Vegetable Risotto and Marinara</i>	17.95
VEGGIE PASTA  <i>Gluten Free Rice Noodles, Tossed in a Basil Olive Oil, Topped with Mushrooms, Bell Peppers, Potatoes, Asparagus and Onions</i>	19.95

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