

# Dinner Menu



Monday - Saturday  
5pm - 11pm

## STARTERS

### Oklahoma Calf Fries | \$8.95

A mountain of lightly dusted calf fries served with lemon and cocktail dipping sauce

### Smoked Chicken Wings | (8) \$9.95 | (12) \$13.95

Jumbo smoked chicken wings fried and tossed in buffalo, teriyaki or BBQ sauce.  
Served with celery sticks and bleu cheese or ranch dressing

### Grilled Cheese Quesadilla | \$6.95 | + Grilled Chicken \$3.00

Jack and cheddar cheeses, green chiles and cilantro on a grilled flour tortilla.  
Served with salsa and sour cream

### Loaded Potato Skins | \$7.95

Fried potato skins filled with bacon, cheese and green onions.  
Served with salsa and sour cream for dipping sauce

### Shrimp Cocktail | \$12.95

Chilled jumbo shrimp served in a martini glass with chiffonade lettuce,  
lemon and our house-made cocktail sauce

### Blackened Steak Fingers | \$10.95

8oz Kansas City strip steak blackened to your desired temperature  
and sliced into strips. Served with ranch dipping sauce

## SOUPS & GREENERY

### Chef's Shrimp Bisque | Cup \$5.95 | Crock \$8.95

Creamy bisque spiced with sherry and topped with shrimp and fresh parsley

### French Onion Soup | Crock \$5.95

Smothered in asiago and gruyere cheeses and baked until bubbly brown

### Hail Caesar Cardini | Side \$4.50 | Entrée \$8.95

Traditional Caesar-style dressing tossed with romaine leaves,  
Parmesan cheese and croutons

### Steakhouse Wedge Salad | Side \$4.95 | Entrée \$9.95

Wedge of iceberg with onion, tomato, bleu cheese, chopped bacon  
and house dressing

### Fried Or Grilled Chicken Salad | Entrée only \$10.95

Caesar or House salad topped with either grilled or fried chicken breast

### Tenderloin Cobb Salad | Entrée only \$14.95

Mixed greens topped with bleu cheese crumbles, diced tomatoes, avocado,  
bacon bits, diced eggs and beef tenderloin

### House Garden Salad | Side \$3.95 | Entrée \$7.95

Mixed greens, grape tomatoes, sliced red onions, cucumber slices, shredded carrots  
and choice of dressing

## BURGERS & SANDWICHES

Served with Ranch Chips or Steak Fries. Substitute Onion Rings for \$1.25  
additional toppings (bacon, sautéed mushrooms, grilled onions) +\$1.00 each

### Build Your Own Burger | \$9.95

Served with lettuce, tomato, pickle and onion

### Cowboy Burger | \$12.95

Flame broiled 8oz burger topped with BBQ sauce, bacon, fried onions  
and cheddar cheese

### Surf & Turf Burger | \$13.95

Flame broiled 8oz burger topped with sautéed shrimp and melted jack cheese

### Chicken Melt | \$10.95

Grilled chicken breast served on sourdough with Swiss cheese,  
grilled onions and mushrooms

### Delmonico Steak Sandwich | \$14.95

Flame broiled 8oz ribeye served on a hoagie roll topped with  
sautéed mushrooms and onions

## SIDES

### Four-Cheese Mac & Cheese | \$5.00

### Sautéed Mushrooms | \$5.00

### Grilled Asparagus | \$5.00

### Au Gratin Potatoes | \$5.00

### Fresh Broccoli | \$5.00

### Loaded Baked Potato | \$5.00

## STEAKS & CHOPS

All entrées served with choice of Baked Potato, Steak Fries,  
Mashed Potatoes or Vegetable of the Day  
Add Caesar or House Salad +\$2.00

### STEAK ADD-ONS

Blackened style or Au-Poivre style +\$2.00

Topped with bleu cheese +\$2.00

Oscar style +\$5.00

### STEAK COOKING CHART

Rare - Cool, Red Center | Medium Rare - Warm, Red Center

Medium - Hot Reddish Pink Center | Medium Well - Hot, Thin Line of Pink

Well Done - No Pink

### Boneless Ribeye Steak | House Cut (12oz) \$24.95

Boneless, well-marbled for peak flavor and deliciously juicy,  
topped with garlic butter and fried onions

### Kansas City Strip Steak | House Cut (12oz) \$22.95

The perfect cut; full-bodied and slightly firmer than a ribeye topped  
with garlic butter and fried onions

### Bacon Wrapped Filet Mignon | Petite (6oz) \$24.95 | Chef's Cut (9oz) \$28.95

Tender and broiled to your liking, topped with garlic butter and fried onions

### Top Cap Sirloin Steak | (8oz) \$18.95 | House Cut (12oz) \$21.95

Broiled to your liking, topped with garlic butter and fried onions

### Porterhouse Steak | (22oz) \$39.95

The rich flavor of a strip combined with the tenderness of a filet,  
topped with garlic butter and fried onions

### Tomahawk Ribeye Chop | MKT

Bone-in ribeye well-marbled for peak flavor, topped with garlic butter and fried onions

### Tournedos & Shrimp | \$29.95

Two 3oz medallions of our filet topped with garlic butter and fried onions, paired  
with (6) fried or grilled jumbo shrimp served with lemon and cocktail sauce

### Prime Pork Ribeye | \$19.95

Two 8oz boneless pork ribeyes broiled to your liking,  
topped with an apple bacon chutney

## ENTRÉES

### Lobster Tail | (10 - 12oz) MKT

Cold water lobster tail lightly seasoned with Cajun spices, salt,  
white wine and butter, broiled to perfection

### Roasted Chicken | \$14.95

Slow roasted half chicken topped with pan jus, served with mashed potatoes  
and vegetable of the day

### Sweet Chili Glazed Salmon | \$18.95

Fresh Atlantic salmon fillet seasoned and pan seared to perfection,  
basted with a sweet chili glaze

### Fettuccine Alfredo | \$13.95

### Add Grilled Chicken +\$3.00 | Add (6) Grilled Shrimp +\$6.00

Fettuccine pasta tossed in a classic creamy Alfredo sauce  
loaded with garlic and Parmesan cheese

### Grilled or Fried Shrimp | (6) \$13.95 | (12) \$19.95

Flame grilled or hand-breaded and fried, served with steak fries,  
lemon and cocktail sauce

### Chicken Fried Steak | \$12.95

Hand-battered and fried crispy, served with mashed potatoes  
and cream gravy over both

### Chopped Sirloin Steak | \$14.95

10oz of chopped sirloin steak flame broiled to perfection, topped with  
mushroom gravy and fried onions, served with mashed potatoes

### Tenderloin Stroganoff | \$15.95

Chunks of beef tenderloin steak sautéed with shallots, mushrooms, Dijon mustard,  
heavy cream and sour cream in a rich brown sauce served over egg noodles

## HOUSE MADE DESSERTS

### Bread Pudding with Bourbon Sauce | \$6.00

### Key Lime Pie | \$6.00

### Peach Cobbler | \$6.00

### Crème Brulee | \$6.00