

Appetizers

Chilled Jumbo Shrimp Cocktail 9-
6 Large Shrimp, cocktail, Chargrilled Lemon

Seared Ahi Tuna 10-
Rare tuna, Sesame Seed, Spicy mayo, sweet soy

Selection of Stuffed Mushrooms 8-
Sausage Spinach or Artichoke Stuffing

Chargrilled Gulf Oysters 14-
½ Dozen Oysters, Garlic butter, Parmesan Cheese

German Sausage Sampler 15-
Knockwurst and Bratwurst, Sauerkraut, Whole grain mustard

Cajun Steamed Shrimp 13-
1 Lb. Peel and Eat Shrimp, Cocktail, Lemon

Golden Lump Crab Cakes 12-
Crispy Crab cakes, Cocktail, Chargrilled Lemon

Pate De Campagne 14-
Country Style Course Pate, Pork, Duck Liver, Pistachio, Grilled Bread, Pickled Accompaniments

Salads and Soups

Signature Gorgonzola Salad 6-
Mixed Greens, Romaine, Tomato, onion, Bell Pepper, Cucumber, House made Vinaigrette

Traditional Ceaser Salad 8-
Crisp Romaine, Garlic Crouton, Zesty Dressing

Salad Add ons

Filet Mignon 12-

Fresh Salmon 8-

Chicken Breast 5-

Shrimp 9-

Baked French Onion Soup 8-

New England Style Clam Chowder 5-

Handhelds

½ lb. Sirloin Burger 10-
Lettuce, Tomato, Onion, Pickle
Add Bacon \$2-Add Cheese \$1-

Grilled Chicken Sandwich 12-
Lettuce, Tomato, Bacon, Provolone Cheese, Honey Mustard

Philly Cheese Steak 11-
Caramelized Onions and Peppers, White American Cheese

Signature Steakhouse Burger 15-
½ Lb. patty, House made Jowl bacon, Crispy Onion Ring, Swiss Cheese, Lettuce, Tomato, Mayo

NY Style Reuben 12-
Hot Corned Beef, Toasted Rye, Melted Swiss Cheese, Sauerkraut, 1000 Island Dressing

French Dip Sandwich 14-
Sliced Prime Rib, Melted Provolone Cheese, Rosemary Au jus

Pastrami and Swiss 12-
Hot Pastrami, Melted Swiss Cheese, Toasted Rye Bread

House Made Sausage 9-
Choice of Bratwurst, Bockwurst, Knockwurst, Frankfurter or Italian

Italian Sub 11-
Toasted Hoagie Roll, Proscuitto, Ham, Salami, Provolone Cheese, Lettuce, Tomato, Pepperchini, Vinaigrette

NC Style BBQ Pork 11-
Shredded Pork Shoulder, Zesty Vinegar Based Sauce, Toasted Kaiser Roll

Sides:

Heart Healthy Vinaigrette Based Coleslaw

German or American Potato Salad

Whipped Mashed Potatoes or Baked Potato

Cucumber Salad

Steak or Battered Fries

Onion Rings or House Made Chips 3-

Sauteed Vegetables or Rice Pilaf

Parmesan Truffle Fries 3-

Twice Baked Potato 3-

Chargrilled Asparagus 2-

Steaks and Chops

Hand cut, Prime, Naturally Aged for Flavor and Tenderness Bone in Steaks are Dry aged 14 Days

<u>New York Strip</u>	39-
12oz Center Cut	
<u>Shell Steak</u>	44-
16oz Bone in New York Strip	
<u>Filet Mignon</u>	37-
8oz Center Cut	
<u>Cowboy Steak</u>	45-
20 oz	
<u>T-Bone Steak</u>	59-
24oz	
<u>Delmonico Steak</u>	45-
14oz	
<u>Sirloin Steak</u>	23-
8oz Center Cut	
<u>Chopped Sirloin Steak</u>	18-
10 oz	
<u>Butcher's Cut Bone-in Pork Chop</u>	19-
16oz	
<u>Slow Roasted Prime Rib</u>	10 oz 34- 14 oz 41-

Toppings and add ons

Bearnaise Sauce	2-
Melted Gorgonzola Cheese	4-
Sauteed Mushrooms and onions	6-
Fried Shrimp	7-
Crab Cake	6-

Rare- Very Red, Cool Center
Medium Rare- Warm, Red Center
Medium- Pink Center
Medium Well- Slightly Pink Center
Well Done- Cooked Throughout, No Pink

Chicken and Veal

<u>Chargrilled Chicken Breast</u>	16-
Tender Marinated Chicken Filets, Chargrilled	
<u>Chicken Picatta</u>	18-
Chargrilled Tender Filets, Lemon Caper Beurre Blanc	
<u>Weiner Schnitzel</u>	23-
Hand Breaded Veal Cutlet, Red Cabbage, Potato Pancakes, Lemon Caper Beurre Blanc	

Fresh Fish

<u>Mahi-Mahi</u>	21-
Blackened or Grilled	
<u>Grilled Atlantic Salmon</u>	24-
8oz Fresh Caught Filet	
<u>Snapper Francese</u>	25-
Egg washed, pan seared Lemon caper Beurre blanc	
<u>Seared Ahi Tuna</u>	24-
Sesame seed, wasabi, soy, spicy mayo	

House Smoked Barbeque

<u>Texas Style Baby Back Ribs</u>	26-
½ Rack, Dry Rubbed, smoked, Memphis style sauce	
<u>BBQ Sampler</u>	29-
Spare Ribs, Smoked Polish Kielbasa, Smoked Brisket, Coleslaw and Steak Fries	

Alpine Classics

<u>Turducken "As seen on TV"</u>	21-
Turkey, Duck, Chicken, Sausage, Stuffing, Mashed Potatoes, Cranberry Sauce, Rich Giblet Gravy	
<u>House Made Hungarian Goulash</u>	18-
Hearty Beef and Pork Stew, Roasted Vegetables, Egg Noodles, with Braised Red Cabbage	
<u>Filet Mignon Beef Stroganoff</u>	31-
Cubed Filet, Rich Creamy Gravy, Egg Noodles, with Chargrilled Asparagus	
<u>Calves Liver and Onions</u>	19-
Prime Milk Fed Liver, Caramelized onions, Rich Gravy	

<u>Chargrilled Rack of Lamb</u>	32-
14oz New Zealand Rack, Marinated and Chargrilled to temperature	

<u>Filet Mignon Sandwich</u>	19-
Butterflied Filet, Caramelized Onions, Toasted Kaiser roll, Horseradish Sauce	

CONSUMER INFORMATION:
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
\$5.00 Charge for Splitting Entrée's