

Appetizers

Chilled Jumbo Shrimp Cocktail

6 Large Shrimp, Cocktail, Chargrilled Lemon

Seared Ahi Tuna

Rare Tuna, Sesame Seed, Spicy Mayo, Sweet Soy

Selection of Stuffed Mushrooms

Sausage Spinach or Artichoke Stuffing

Chargrilled Gulf Oysters

½ Dozen Oysters, Garlic butter, Parmesan Cheese

German Sausage Sampler

Knockwurst and Bratwurst, Sauerkraut, Whole Grain Mustard

Cajun Steamed Shrimp

1 Lb. Peel and Eat Shrimp, Cocktail, Lemon

Golden Lump Crab Cakes

Crispy Crab Cakes, Cocktail, Chargrilled Lemon

Pate De Campagne

Country Style Course Pate, Pork, Duck Liver, Pistachio, Grilled Bread, Pickled Accompaniments

House Smoked Bacon

48 Hour Cure, Smoked in House, Thick Cut, Topped with Port and Caramelized Onion Jam

Salads and Soups

Signature Gorgonzola Salad sm. lg.

Mixed Greens, Romaine, Tomato, Onion, Bell Pepper, Cucumber, House Made Vinaigrette

Traditional Ceaser Salad sm. lg.

Crisp Romaine, Garlic Crouton, Zesty Dressing

Salad Add ons

Filet Mignon

Fresh Salmon

Chicken Breast

Shrimp

Baked French Onion Soup

New England Style Clam Chowder

Handhelds

½ lb. Sirloin Burger

House Ground Prime ½ lb Patty, LTO,
Add Bacon \$2-Add Cheese \$1-

Grilled Chicken Sandwich

Lettuce, Tomato, Bacon, Provolone Cheese,
Honey Mustard

Philly Cheese Steak

Caramelized Onions and Peppers, White American
Cheese

Signature Steakhouse Burger

½ Lb. Patty, House Made Jowl bacon, Crispy Onion Ring,
Swiss Cheese, Lettuce, Tomato, Mayo

NY Style Reuben

Hot Corned Beef, Toasted Rye, Melted Swiss Cheese,
Sauerkraut, 1000 Island Dressing

French Dip Sandwich

Sliced Prime Rib, Melted Provolone Cheese, Rosemary
Au Jus

Pastrami and Swiss

Hot Pastrami, Melted Swiss Cheese, Toasted Rye Bread

House Made Sausage

Choice of Bratwurst, Bockwurst, Knockwurst,
Frankfurter or Italian

Roast Beef on Weck

Thin Sliced Rare Top Round Roast Beef, Horseradish
Sauce, Rosemary Au Jus, Housemade Kummelweck Roll

NC Style BBQ Pork

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

Sauteed Vegetables or Rice Pilaf

Chargrilled Asparagus

Parmesan Truffle Fries

Twice Baked Potato

Steaks and Chops

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

New York Strip

12OZ Center Cut

Shell Steak

16OZ Bone in New York Strip

Filet Mignon

8OZ Center Cut

Cowboy Steak

20 OZ Bone in Dry aged ribeye

T-Bone Steak

24OZ Dry Aged Bone in Strip, with Filet for Dessert

Delmonico Steak

14OZ Prime Boneless Ribeye

Sirloin Steak

10OZ Center Cut

Chopped Sirloin Steak

10 OZ House Ground Sirloin

Double Cut Rib Chop of Pork

16oz Chop, Sous Vide and Cast iron Seared

Slow Roasted Prime Rib

10 oz 14 oz

Hand Cut, Seasoned and Roasted in house

Toppings and add ons

Bearnaise Sauce

Melted Gorgonzola Cheese

Sauteed Mushrooms and onions

Fried Shrimp

Crab Cake

Rare- Very Red, Cool Center

Medium Rare- Warm, Red Center

Medium- Warm Pink Center

Medium Well- Hot Slightly Pink Center

Well Done- Cooked Throughout, No Pink

Chicken and Veal

Chargrilled Chicken Breast

Tender Marinated Chicken Filets, Chargrilled

Chicken Picatta

Chargrilled Tender Filets, Lemon Caper Beurre Blanc

Weiner Schnitzel

Hand Breaded Veal Cutlet, Red Cabbage, Potato

Pancakes, Lemon Caper Beurre Blanc

Fresh Fish

Mahi-Mahi

Blackened or Grilled

Grilled Atlantic Salmon

8oz Fresh Caught Filet

Snapper Francese

Egg Washed, Pan Seared, Lemon Caper Beurre Blanc

Seared Ahi Tuna

Sesame Seed, Wasabi, Soy, Spicy Mayo

House Smoked Barbeque

Texas Style Baby Back Ribs

½ Rack, Dry Rubbed, Smoked, Memphis Style Sauce

BBQ Sampler

Spare Ribs, Smoked Polish Kielbasa, Smoked Brisket,
Coleslaw and Steak Fries

Alpine Classics

Turducken "As seen on TV"

Turkey, Duck, Chicken, Sausage, Stuffing, Mashed
Potatoes, Cranberry Sauce, Rich Giblet Gravy

House Made Hungarian Goulash

Hearty Beef and Pork Stew, Roasted Vegetables, Egg
Noodles, with Braised Red Cabbage

Filet Mignon Beef Stroganoff

Cubed Filet, Rich Creamy Gravy, Egg Noodles, with
Chargrilled Asparagus

Calves Liver and Onions

Prime Milk Fed Liver, Caramelized onions, Brown Gravy

Chargrilled Rack of Lamb

4 Double Cut Chops, Marinaded and Chargrilled to
Temperature

Filet Mignon Sandwich

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