



Steakhouse Favorites



(The beef cuts like butta' here, Dahling.)

Starters

Colossal Shrimp Cocktail
Jack Daniel's Cocktail Sauce

Jumbo Lump Crab Cakes
Creole-rémoulade Dip

Oysters Rockefeller

Soups and Salads

Lobster Bisque with Lobster Custard

New England Clam Chowder

Cardini's Original Caesar Salad
Created in 1924 in Tijuana, Served Tableside

The Wedge Iceberg Lettuce
Crumbled Blue Cheese, Tomato, Bacon Bits, Red Wine Vinaigrette

Sliced Beefsteak Tomato and Bermuda Onion
Balsamic Dressing

Main Courses

**Darne of Atlantic Salmon Oscar,
Alaskan King Crab Leg**
Chive Beurre Blanc

Grilled Rare Ahi Tuna Steak
Scallions, Teriyaki Sauce

Corn Fed Half Rotisserie Chicken
Lemon-pepper, Fortified-garlic Gravy

Double Cut Domestic Lamb Chops
Rosemary Sauce

12 oz. Milk Fed Veal Chop
Foie Gras Croutons, Madeira Demi-glace

Slow Roasted Prime Rib of Beef
Petite Cut 10 oz.
King Cut 14 oz.
Au Jus, Horseradish Crème

Filet Mignon
Mate's Cut 5 oz.
Captain's Cut 8 oz.

14 oz. Rib Eye Steak
Cajun Blackened

10 oz. New York Strip Steak

16 oz. T-bone Steak

Sauces to Choose From:

Béarnaise, Green Peppercorn, Port Wine Demi-glace, Café de Paris Butter

Your Choice of Sides

Cagney's Fries
French Fries, White Truffle Oil,
Parmesan, Sea Salt, Parsley

Baked Jumbo Idaho Potato

Mashed Potatoes

Gratin Potatoes

Creamed Spinach

Sautéed Mushrooms

Onion Shoestrings

Steamed Fresh Asparagus

Sweet Corn

Steakhouse Specials

Whole Lobster
Approximately 1.5 lb. per Piece

Surf & Turf
Filet Mignon and ½ Lobster

24 oz. Porterhouse Steak

Each of the dishes require an additional per person above the normal Cover Charge.
The special includes as many choices as you desire of
Appetizers, Soups, Salads, Accompaniments and Desserts from the Main Steakhouse Menu.