

APPETIZERS

GARLIC BREAD WITH MOZZARELLA

• TOASTED SEMOLINA BREAD WITH GARLIC BUTTER
TOPPED WITH MOZZARELLA CHEESE 5

GARLIC BREAD

• TOASTED SEMOLINA BREAD WITH GARLIC BUTTER 3

LITTLE NECK CLAMS CASINO

• SWEET LI SOUND CLAMS TOPPED WITH DICED PEPPER,
ONION, APPLEWOOD SMOKED BACON 1/2
DOZEN 8 FULL DOZEN 16

IMPORTED FRENCH ESCARGOT

• FRENCH HELIX ESCARGOT IN GARLIC GORGONZOLA &
HERB BUTTER 10

SHRIMP COCKTAIL

• WILD CAUGHT PACIFIC COAST SHRIMP WITH
HORSERADISH CHILI COCKTAIL SAUCE 15



LOBSTER AND CRAB CAKE

• MAINE LOBSTER AND MARYLAND LUMP CRAB MEAT
FINISHED WITH ROASTED RED PEPPER, SAMBUCA LACED
SAUCE 15

SEARED YELLOWTAIL TUNA *

• SESAME CRUSTED SERVED OVER WAKAME SEAWEED
SALAD WITH SWEET SOY AND CIRACHI DRIZZLE 12

CRISPY FRIED CALAMARI

• WITH MARINARA SAUCE 10
JUMBO PORTION TO SHARE 16

SEAFOOD ASSORTMENT

ONE DOZEN CLAMS CASINO, FOUR MINI LOBSTER/CRAB CAKES AND FRIED CALAMARI
SERVES FOUR 49

SOUPS AND SALADS

SOUP OF THE DAY

PLEASE ASK YOUR SERVER P/A

ONION SOUP

• WITH IMPORTED VERY AGED GRUYERE CHEESE CAP 8

CAESAR SALAD

• ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE
AND CAESAR DRESSING 8

SPRING MIX & GORGONZOLA

• TOASTED WALNUT & PINK PEPPERCORN
VINAIGRETTE, TOPPED WITH GORGONZOLA CHEESE AND
CANDIED WALNUTS 9

GARDEN GREENS

• WITH RED ONION AND TOMATO 7

CREAMY TARRAGON
BUTTERMILK RANCH
RED RASPBERRY VINAIGRETTE
BLUE CHEESE 1.50
ZINFANDEL VINAIGRETTE (LOW CALORIE)
CHIANTI VINAIGRETTE

WE ARE SORRY, OUR SYSTEM DOES NOT ALLOW US TO PROCESS GIFT CARDS

4/30/11 DINNER

CLASSICS

PORTERHOUSE FOR TWO *

• THIS FULL SIZE (40 OZ. OR MORE) WITH LARGE CROSS SECTION OF TENDERLOIN, SLICED OFF THE BONE GARNISHED WITH FRIED ONIONS 38 PER PERSON

T-BONE *

• CLASSIC MID CUT FROM THE LOIN (24 OZ. OR MORE) FEATURES A SECTION OF TENDERLOIN 37

FILET MIGNON *

• WITH MUSHROOM CAP AND SIDE OF DELICATE BEARNAISE SAUCE. FULL CUT AT 11 TO 12 OUNCES 38

NEW YORK STRIP, BONE IN *

• LARGE STRIP STEAK (18 OZ. OR MORE) FROM THE "CLUB STEAK" PORTION OF THE LOIN 35

PETITE FILET MIGNON *

• WITH MUSHROOM CAP AND SIDE OF BEARNAISE SAUCE 34

CHATEAUBRIAND FOR TWO OR THREE *

• CENTER CUT OF BEEF TENDERLOIN (FILET MIGNON) ROASTED TO YOUR LIKING SERVED WITH VEGETABLE AND POTATO 40 PER PERSON

BLACK AND BLUE - CHARRED OUTSIDE COLD INSIDE VERY RARE - RED COLD CENTER
RARE - RED COOL CENTER MEDIUM RARE - RED WARM CENTER
MEDIUM - WARM PINK CENTER MEDIUM WELL TO WELL - LITTLE TO NO PINK

SEAFOOD

FRESH SCOTTISH SALMON

• MACADAMIA NUT CRUSTED WITH HONEY CITRUS PEPPER DRIZZLE 27

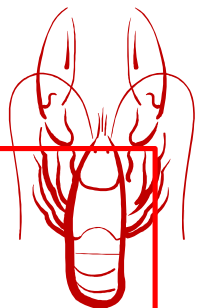
TWO ENTREES FEATURING PREMIUM MAINE LOBSTER

CLUBHOUSE HALF & HALF *

• PETITE FILET MIGNON WITH BEARNAISES SAUCE AND MAINE LOBSTER TAIL WITH DRAWN BUTTER 48

LOBSTER TAILS

• BROILED MAINE LOBSTER TAILS - 7 OUNCES EACH, SERVED WITH DRAWN BUTTER 48



ENTREES SERVED WITH CHOICE OF GOURMET RICE, BAKED POTATO OR STEAK FRIES

* THIS MENU ITEM CAN BE COOKED TO ORDER

CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

ADDITIONAL ENTREES

CHARLIE'S BABY BACK RIBS

• SLOW ROASTED WITH CHARLIE'S UNIQUE SEASONED RUB, FINISHED IN A HONEY BOURBON B-B-Q SAUCE 26

CHOPPED STEAK *

• GROUND ON THE PREMISES FROM TENDERLOIN AND SIRLOIN SERVED WITH MUSHROOM GRAVY AND GARNISHED WITH CRISPY FRIED ONIONS 22

CHICKEN FONTINA

• BREADED BONELESS BREAST OF CHICKEN SAUTÉED WITH FRESH PLUM TOMATO, BASIL, ROASTED GARLIC TOPPED WITH FONTINA CHEESE 22

CHICKEN WITH ROMAN ARTICHOKE "HEARTS"

• BONELESS BREAST OF CHICKEN SAUTEED WITH ARTICHOKE HEARTS, SUNDRIED TOMATO, FRESH HERBS AND CHARDONNAY WINE SAUCE 22

VEAL MADIERA

• TENDER VEAL SCALLOPINI SAUTÉED WITH WHITE MUSHROOMS IN A SWEET MADIERA WINE SAUCE 24

VEAL SCALLOPINI WITH WHITE SHRIMP

• TENDER VEAL SCALLOPINI WITH SHRIMP PREPARED IN A LEMON, BASIL AND GARLIC BUTTER SAUCE 26



COWBOY MARINADE

EVERY EVENING WE FEATURE A SPECIFIC CUT OF BEEF IN OUR SIGNATURE MARINADE, A SPICY GOLD SOUZA TEQUILA AND LIME MARINADE P/A

SIDE DISHES

LOBSTER TAIL

• BROILED MAINE LOBSTER TAIL WITH DRAWN BUTTER, PERFECT ACCOMPANIMENT FOR YOUR BEEF 21

SAUCE AU POIVRE

• FULL GRAVY BOAT OF TRICOLOR PEPPERCORNS, BRANDIED CREAM, TOUCH OF DEMI GLACE 10

SLICED FRIED ONIONS

• THINLY SLICED ONIONS, DUSTED IN SEASONED FLOUR AND FRIED 7

SAUTÉED ONIONS

• 8

CREAMED SPINACH

• HINT OF NUTMEG AND BACON 7

SAUTÉED MUSHROOMS

• 8

SANDWICHES

ANGUS RIB EYE "FRENCH DIP" *

• CERTIFIED ANGUS RIB EYE SHAVED THIN WITH GRUYERE CHEESE WITH AU JUS DIPPING SAUCE 17

CLASSIC BURGER *

• GROUND ON PREMISES FROM TENDERLOIN AND SIRLOIN, WITH BACON, SAUTÉED ONIONS AND SAUTÉED MUSHROOMS, YOUR CHOICE OF CHEESE 15

18% GRATUITY MAY BE ADDED TO PARTIES OF 7 OR MORE

FILET MIGNON SANDWICH *

• SLICED FILET MIGNON ON A HOAGIE WITH GARLIC BUTTER AND MOZZARELLA CHEESE, GARNISHED WITH FRIED ONIONS 15