

Appetizers

BANGER SHRIMP

Crunchy & saucy with a hint of spice, tossed in sweet & spicy chili sauce. Served over shredded lettuce. | \$10.99

ST. LOUIS STREET PRETZELS

Soft, warm, delicious and made to dip in our house-made Blue Moon Beer cheese sauce. | \$6.99

LOBSTER & SPINACH DIP

Lobster, spinach, chives, parsley and cheeses, topped with toasted panko crumbs and sun-dried tomatoes, then baked until golden and bubbly. Served with dipping bread. | \$10.99

STUFFED MUSHROOMS

Panko crusted mushroom caps stuffed with garlic-herb cream cheese. Fried until golden, served with a creamy horseradish sauce. | \$9.99

KILLER BLACK TIGERS

Wonderfully large, chilled Black Tiger shrimp served with zesty cocktail sauce for dipping. | \$14.99

CLASSIC BRUSCHETTA

A mix of tomatoes, herbs, spices, onions, olive oil, balsamic vinegar and gorgonzola cheese. Served with crostini bread. | \$7.99

Soups

HARVEST MUSHROOM

Moonlight, button, shitake & oyster mushrooms, simmered caramelized onions and celery in a rich and creamy broth. \$3.99 cup | \$5.99 bowl

TOMATO & BASIL BISQUE

Fresh tomatoes, herbs and spices simmered in rich cream with just a touch of sherry. \$3.99 cup | \$5.99 bowl

Greens & Things

CLASSIC CAESAR SALAD

Crisp hearts of romaine, fresh Parmesan cheese and made-from-scratch herbed croutons tossed with our zesty Caesar dressing. | \$8.49

MONTEGO BAY

Wild caught salmon grilled to perfection. Paired with greens, grilled asparagus, goat cheese, fresh tomatoes. Finished with a balsamic reduction. | \$14.49

PALEO STEAK SALAD

Good healthy eating! Mixed greens, tender thinly sliced steak, crispy bacon, eggs, tomatoes, red onion, grilled zucchini, mushrooms, flash-fried spinach, blue cheese crumbles, creamy garlic vinaigrette dressing. | \$13.99

Pub Grub

Served with fries. sub onion rings for: \$1.99

JAMESON WHISKEY BLEU BURGER

Peppercorn encrusted beef patty topped with blue cheese, crispy onion ring, Blue Moon sharp cheddar sauce with a sweet-tangy Jameson whiskey glaze. | \$11.99

THE PLAIN JANE BURGER

1/2 lb. beef patty served with lettuce, tomato, pickle and onion. | \$8.99

BURGER TOPPERS

- cheese | \$.99 ea.
- crispy bacon | \$.99 ea.
- sautéed mushrooms | \$.99 ea.
- sautéed onions | \$.99 ea.

Deep South Baskets

Served with fries. Sub onion rings for | \$1.99

CAPTAIN'S FRIED SHRIMP

Lightly seasoned and breaded butterflied shrimp fried to a golden brown. | \$10.99

- Add a 1/2 dozen more | \$5.99

SOUTHERN FRIED CATFISH

Farm-raised deep fried, crispy catfish filets, coated in a cornmeal & flour mixture, a true deep south favorite. | \$13.99

Main Plates

LOBSTER MAC & CHEESE

Lobster & snow crab meat, apple-wood smoked bacon, sun-dried tomatoes and diced green onions makes this dish a perfect balance of creamy, crunchy and smoky. | \$17.99

HAND-LAYERED LASAGNA

Traditional noodles layered with beef, sausage, mixed cheeses, rich and creamy white sauce, marinara and parmesan cheese. | \$13.99

LEMON-ASPARAGUS CHICKEN

Grilled breast of chicken tossed with creamy lemon-asparagus risotto. Finished with parmesan and flash-fried spinach. | \$17.99

SEAFOOD TUSCANO

Sauté of shrimp, lobster and crab meat in a buttery-garlic cream sauce with sautéed spinach and sun-dried tomatoes tossed in buttery linguini pasta. | \$19.99

Off the Dock

SESAME ENCRUSTED AHI TUNA*

Served medium-rare with black & white sticky rice. Finished with Thai peanut-chili sauce. | \$18.99

GRILLED ATLANTIC SALMON

Fresh, never frozen grilled salmon filet, baby red skins, sautéed onions, bacon and baby spinach, sautéed in sherry-honey buerre blanc sauce. | \$19.99

CRUSTED STUFFED FLOUNDER

A baked flounder filet with a thick-crunchy coating of parmesan and seasoned bread crumbs. Stuffed with lobster, shrimp and crab dressing, drizzled with a champagne cream sauce over grilled asparagus. | \$19.99

From the Farm

Served with choice of two House Sides.

BRAISED SHORT RIBS

Beef ribs cooked low & slow until they reach fall-off the bone deliciousness. Finished with a sweet-smoky bbq glaze. | \$21.99

BONE-IN SMOKED PORK CHOP

A thick center-cut bone in chop served with a maple glaze, topped with a delicious apple-bacon chutney. | \$21.99

SMOTHERED CHICKEN

Tender grilled breast of chicken finished with a honey-Dijon sauce with mixed cheeses, tomatoes, mushrooms and onion. | \$17.99

BACON WRAPPED MEATLOAF

Juicy and flavorful on the inside with apple-wood smoked bacon on the outside. Smothered in mushroom gravy. | \$14.99

House Sides ala carte

- **Green Bean, Bacon, Carrot & Onion Sauté** | \$2.99
- **Steamed Broccoli** | \$2.99
- **Smashed Potatoes** | \$2.99
- **French Fries** | \$2.99
- **Baked Mac & Cheese** | \$3.99
- **Soup** | \$3.99
- **Garden Salad** | \$3.99
- **Caesar Salad** | \$3.99
- **Baked Potato** with butter & sour cream. | \$3.99

"Load your potato choice with bacon, cheddar cheese and chives for | \$1.99"

Premium Sides

- **Lemon-Asparagus Risotto**
\$2.99 | ala carte \$4.99
- **Lobster Mac & Cheese**
with smoky bacon.
\$4.99 | ala carte \$7.99
- **Steakhouse Mushrooms**
\$1.99 | ala carte \$4.99
- **Grilled Seasoned Asparagus**
\$1.99 | ala carte \$5.99
- **Colossal Onion Rings**
\$2.99 | ala carte \$5.99

Our guarantee to you!

We proudly serve upper choice Black Angus Beef. Slowly aged for 21 days, hand cut in-house and open flame char-grilled, ensuring to lock in the most flavorful mouth-watering juices. Although we take pride in preparing our steaks, we cannot be responsible for the quality of steaks when cooked to well-done.



RARE: 120°

MED. RARE: 125°

MEDIUM: 135°

MED. WELL: 145°

WELL DONE: 160°

Butcher Cuts

Served with choice of two House Sides.

GRAND STEER CENTER-CUT TOP SIRLOIN

Naturally lean and firm, bursting with bold, rich and beefy flavors. (12 oz. cut | \$21.99)

OLD TOWN MAIN FILET

Our most tender & desirable perfectly aged steak. (8 oz. cut | \$29.99) (12 oz. cut | \$36.99)

CLASSIC RIB EYE

A perfect balance of marbling, tenderness and mellow flavor. (14 oz. cut | \$25.99)

NEW YORK STRIP

Thickly-cut, full-bodied texture that is slightly firmer than the classic rib eye. (16 oz. cut | \$24.99)

PRIME RIB "Friday nights only"

Slow roasted, well seasoned and hand-carved to order. Degrees of doneness subject to availability. Subject to availability. (14 oz. cut | \$24.99) (20 oz. cut | \$29.99)

Features

Served with choice of two House Sides unless noted otherwise.

FILET OSCAR

Our tender filet crowned with seafood dressing and grilled asparagus smothered with creamy béarnaise. Incredible flavors! Served with choice of one House Side. (8 oz. cut | \$39.99)

PAN-SEARED BLACK & BLUE

Our classic rib eye blackened with Cajun seasonings and crowned with blue cheese crumbles and chives. (14 oz. cut | \$29.99)

MUSHROOM FILET

Sautéed mushrooms and onions resting on thinly sliced tender filet smothered in cognac cream sauce. (8 oz. cut | \$34.99)

On-the-Bone

On-the-bone premium steaks is for the serious beef connoisseurs who prefer the added, intense beef flavor that only a perfectly marbled, juicy and rich bone-in steak can give. Mouthwatering at first sight!

Served with choice of two House Sides.

BONE-IN TOMAHAWK RIB EYE

A specialty cut that is beautifully marbled and a rare find, but worth the hunt. Allow for proper cooking time. (35 oz. cut | \$49.99)

Steak Toppers

The perfect finish to top any butcher cut steak.

- **Steakhouse Sautéed Mushrooms** | \$3.99
- **Sautéed Onions** | \$1.99
- **Skewer of Grilled Shrimp** 7 ct. | \$8.49
- **Blue Cheese Crumbles** | \$3.99
- **Cognac Mushroom Cream Sauce** | \$2.99
- **Béarnaise Sauce** | \$1.99

NOTICE: Steaks & burgers served rare or medium rare may be undercooked and will only be served upon consumers request. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Items with an ^ have nuts or have been cooked in nut oil. We cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Prices & menu subject to change without notice.