

JOIN US FOR THANKSGIVING

STARTERS AND PLATES TO SHARE

Mozzarella Caprese 18 <i>Vine-Ripe Tomatoes, Fresh Mozzarella, Basil Olive Oil, Topped with Fresh Basil Leaves</i>	Fried Calamari 17 <i>Lightly breaded to order, served with homemade Marinara & Lemon Aioli</i>
Shrimp Cocktail 19 <i>Jumbo Gulf Shrimp, Poached and Served with Cocktail Sauce</i>	Escargot Mushroom Caps 19 <i>Served in Puff Pastry and Topped with Garlic Butter</i>
Spinach & Artichoke Dip 17 <i>New Orleans-Style, Baked Golden Brown, Served with Crispy Tortilla Chips</i>	Crab Stuffed Mushrooms 19 <i>Button Mushrooms Stuffed with Crab Meat, Topped with Hollandaise Sauce</i>

SOUPS & SALADS

Beer Cheese Soup 12 <i>Our Signature Soup, Since 1974</i>	Butternut Squash Soup 12
Caesar Salad 14 <i>Entrée with Grilled CHICKEN - 32 with Grilled SALMON - 37</i>	
Greek Salad Small 16 / Large 19	

ENTRÉES:

All Entrées are served with Fresh Seasonal Vegetables and your choice of Starches

Traditional - Roasted Prime Rib of Beef 41 <i>Seasoned and Slow Roasted Prime Rib of Beef, Served with Au Jus and Creamy Horseradish</i>
New York Steak 42 <i>Also known as King of Steaks. 12 oz USDA Black Angus, Hand-Cut NY Steak, Seasoned and Grilled</i>
Filet Mignon 49 <i>Black Angus Filet, Seasoned and Grilled, Served with Sautéed Mushrooms Demi Glaze</i>
Rack of Lamb 44 <i>Frenched Rack of Lamb, Marinated in Fresh Herbs, Grilled, served with fresh Herbs Guava Sauce</i>
Grilled Bone In Cowboy Ribeye Steak 65 <i>16oz. USDA PRIME Steak. Charbroiled to your liking</i>

Traditional Thanksgiving Fresh Roasted Turkey 40.00
*With all Trimmings, Bread Stuffing, Sweet Potato, Green Beans, Giblet Gravy, Cranberry Sauce
~ Choice of Pumpkin or Pecan Pie ~*

ST. Louis Style BBQ. Pork Ribs 32 <i>Fire Braised, Meaty and Tender, brushed with our sweet original BBQ. sauce, finished on the char-grill.</i>
Chicken Paillard 32 <i>Chicken Breast, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice</i>
Baked Salmon with Crunchy Pecans 36 <i>Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard, Bed of Sautéed Spinach</i>
Mahi-Mahi Scampi 39 <i>Fresh Local Mahi, Grilled or Blackened, Topped with Shrimp Scampi</i>
Shrimp Scampi 35 <i>Jumbo Shrimp Sautéed in a Garlic, White Wine, Herb Butter Sauce</i>
Lobster Tail 45 <i>7oz. Charbroiled and Served with Drawn Butter ~ Add Crab Stuffing \$14 ~</i>
Seafood Collage 49 <i>Lobster, Shrimp, Salmon, Scallops, Mussels and Clams in a White Wine Shallot Lemon Butter Sauce, over Linguine Pasta</i>
Chicken Fettuccine Carbonara 32 <i>Chicken Sautéed with Pancetta, Garlic, Cream, Parmesan Cheese with Fettuccine Pasta</i>
Wild Mushroom Ravioli 32 <i>Tender Pasta Pillows, Wild Mushrooms, in a Light Cream or Marinara Sauce</i>

MAKE IT A COMBO

Filet Mignon 8oz. and Shrimp Scampi 59	Filet Mignon 8oz. and Lobster Tail 78
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