

## *Starters*

*Oysters on the 1/2 Shell - spicy cocktail & mignonette 11.95*

*Crab and Shrimp Cakes - lemon aioli 11.95*

*Crispy Calamari - tarragon aioli 10.95*

*Jumbo Shrimp Cocktail - spicy cocktail sauce 10.95*

*Baby Spinach Salad - tossed with bacon, mushrooms,  
candied walnuts, blue cheese and balsamic dressing 5.95*

*Wedge Salad - Iceberg lettuces, tomatoes, red onion, draped in blue cheese dressing 4.95*

*Caesar Salad - romaine, mushrooms, red onion, anchovies, Pecorino Romano 4.95*

*House Salad - mixed wild greens, tomatoes, English cucumber, red onions 4.95*

*Creamy Wild Mushroom Soup 3.95*

*Soup du Jour 3.95*

### **BLUE PLATE SPECIALS \$9.95**

**Monday** - Swiss Steak

**Tuesday** - Braised Lamb Shank

**Wednesday** - Meatloaf

**Thursday** - Beef Stroganoff

**Friday** - Fish & Chips

## *Entrée Salads*

*Steak Salad - marinated strips of medium rare sirloin, wild greens,  
fresh vegetables, artichoke hearts, black olives 11.95*

*Cobb Salad - chicken, bacon, blue cheese, chopped egg, Romaine, tomatoes, red onion 11.95*

*Grilled Chicken Salad - marinated chicken breast,  
grilled vegetables, wild greens, tomatoes, red onion 11.95*

*Blackened Salmon Salad - blackened in Cajun spices, wild greens,  
fresh vegetables, tomatoes, red onion 14.95*

*Crab and Shrimp Louis - romaine and mixed greens, tomato,  
red onion, egg slices, Louis dressing 13.95*

*Caesar Salad - romaine, mushrooms, egg slices, red onion,  
anchovies, garlic croutons, Pecorino Romano 8.95*

*With grilled chicken, smoked salmon or tri-tip sirloin 12.95*

## **Sandwiches**

choice of shoestring fries or mixed greens

- Smoked Turkey and Brie* – bacon, roasted peppers, arugula and mustard aioli on fococcia 10.95  
*Beef and Cheddar* – tri-tip sirloin, aged cheddar, grilled onions, Dijon mustard on baguette 9.95  
*Braised Lamb Quesadilla* – goat cheese, sundried tomato pesto, garbanzo bean salad 11.95  
*Smoked Salmon* – arugula, capers, chive & dill cream cheese on rye bread 9.95  
*BLTT*– bacon, lettuce, tomato, smoked turkey, and mayo on baguette 8.95  
*Twin Steak* – two tender sirloins brushed with fresh garlic and steak butter, on French rolls 8.95  
*Prime Rib French Dip* – thinly sliced prime rib on baguette with horseradish and au jus 12.95  
*American Kobe Beef Burger 8oz* –lettuce, tomato, pickle, onion, aged cheddar, thousand island, on an onion roll 12.95  
*Walnut Chicken Salad* – iceberg lettuce and mayo on rustic wheat bread 9.95  
*Corned Beef Ruben* – sauerkraut, Swiss cheese, and Russian dressing on rye bread 9.95  
*Marinated Grilled Vegetables* – zucchini, yellow squash, red bell pepper, red onion, basil pesto, mozzarella cheese, on grilled fococcia 8.95

## **Entrees**

choice of lyonnaise potatoes, Colcannon mashed potatoes, or shoestring fries

- Chateau Sandwich (open face)* – tri-tip sirloin, on French roll, mushroom wine au jus 10.95  
*Grilled Salmon Fillet* – cilantro ponzu sauce, tarragon aioli 13.95  
*Chicken Breast* – sautéed in garlic, sherry, cream, fresh basil, sundried tomatoes, artichoke hearts 12.95  
*American Kobe Beef Patty* – choice of blue cheese & bacon or mushroom wine au jus or creamed horseradish 12.95  
*Chicken Fettuccine* – garlic, shallots, sundried tomato, basil-pesto cream 10.95  
*Lite Lunch* – sirloin steak, low fat cottage cheese, seasonal fresh fruit 11.95  
*“Broiler Steak”* – sirloin, open face on French roll, mushroom wine au jus 11.95  
*“The Broiler Classic” 30 oz Porterhouse Certified Angus* 39.95  
*New York Steak USDA Prime* – shallot herb butter 29.95  
*Filet Mignon* – wild mushrooms, cognac butter sauce 24.95  
*Rib Steak Certified Angus* – steak butter 28.95  
*Lobster Tail* – 8 oz – served with drawn butter 29.95

**FULL BAR - PREMIUM WINES**

**MAJOR CREDIT CARDS**

**SELECTION OF DESSERT**

\*Substitution, alteration, customization, modification, transformation and any other form of personalization, is strictly *“encouraged”*