

Special Martinis

POMEGRANATE MARTINI

Pomegranate Liqueur, Ketel One, and Grapefruit Juice

BUZZ ALDRIN

Tang, Peach Vodka, and Cointreau
Served in a Tang Rimmed Glass

KEY LIME MARTINI

Absolut Vanilla, Cointreau, Midori, Lime Juice, and Sour Mix in a Graham Cracker Rimmed Glass

THE COSMOPOLITAN

Absolut Citron Vodka, Cointreau, and a Splash of Cranberry and Lime Juice

LYCHEE MARTINI

Ketel One, Soho Lychee, Peach Schnapps, Cranberry Juice

LEMON DROP

Absolut Citron Vodka and Lemonade Chilled and Served Up with a Sugared Rim

SOUR APPLE MARTINI

Vanilla Vodka, Sour Apple Pucker, and a Splash of Sour Mix

STARDUST MARTINI

Bacardi Limon, Midori, Blue Curacao, Pineapple Juice, Splash of Sprite, and a Twist

PERFECTLY PEACH MARTINI

Stolichnaya Vodka and Peaches
Shaken to Perfection

COOL CUCUMBER COSMO

Cucumber Infused Vodka and
White Cranberry Juice

ESPRESSO TINI

Absolut Vanilla, Starbucks Liqueur, Starbucks Creme Liqueur, Espresso

'THE STANDARD' DIRTY MARTINI

Our Version "Shaken Not Stirred"
with Ketel One Vodka,
and Bleu Cheese Stuffed Olives

CLASSIC MARTINI

Your Choice of Gin or Vodka
and a Splash of Vermouth Shaken to Perfection,
With Your Choice of Our Hand Stuffed Olives

STUFFED OLIVES

Bleu Cheese, Prosciutto,
Jalapeño, Pimento, and Garlic

Classic Cocktails

BLOOD ORANGE SIDECAR

A Classic Blend of Blood Orange Puree, Hennessy VS Cognac, Cointreau, Fresh Lemon and Lime

PREMIUM MARGARITA

Cuervo Gold Tequila, Fresh Lime and a Float of Grand Marnier. Served on the Rocks or Blended

WATERMELON CAIPIRINHA

Watermelon Liqueur, Cachaça Sugar Cane Liqueur, Simple Syrup, and Muddled Limes

MOJITO

Classic Lime • Strawberry • Raspberry • Mango
Bacardi Light Rum, Fresh Mint, Sugar, and Lime Juice
Topped with a Splash of Lemon-Lime Soda

LIME RICKEY

Tanqueray Gin, Mango Puree, Sour, Lime Juice

THE TOM COLLINS

Bombay Sapphire, Sour, Simple Syrup,
Soda, and a Cherry

White Wines

Wines Arranged from Lightest and
Fruitiest to Most Full Bodied and Intense

	Glass	Bottle
CASTELLO DI GABBIANO, Pinot Grigio Delle Venezie, Italy	\$6.25	\$19.95
DANZANTE, Pinot Grigio Le Venenezie, Italy	7.00	22.95
SANTA MARGHERITA, Pinot Grigio Emiglia Romana, Italy	10.00	40.95
BRANCOTT, Sauvignon Blanc Marlborough, New Zealand	8.50	28.95
MATUA VALLEY, Sauvignon Blanc Marlborough, New Zealand	7.50	27.95
RELAX Riesling, Germany	8.00	22.95
LIBERTY CREEK White Zinfandel, California	6.25	
CRANE LAKE Chardonnay, California	6.25	
TOASTED HEAD Chardonnay, California	8.50	29.95
KENDALL-JACKSON, Vintner's Reserve Chardonnay, California	7.50	27.95
SONOMA-CUTRER, Russian River Ranches Chardonnay, California	12.00	36.95

Champagne & Sparkling Wine

	Glass	Bottle
COOKS EXTRA DRY , California	\$6.25	
PROSECCO IL FRECSO , Italy	7.00	\$25.00
FREIXENET BRUT DE NOIRS , Spain		19.95
MOET & CHANDON WHITE STAR , France		79.00
DOM PERIGNON , France		170.00

Red Wines

Wines Arranged From Softer and Lighter Bodied
to Most Full Bodied and Intense

	Glass	Bottle
GLASS MOUNTAIN by Markham Merlot, California	\$7.50	\$26.95
BLACKSTONE Merlot, California	8.00	30.95
ROSEMOUNT ESTATE, Diamond Label Pinot Noir, Australia	7.50	26.95
MERIDIAN CENTRAL COAST Pinot Noir, California	7.00	27.95
CRANE LAKE Merlot, California	6.50	19.95
DARIO D'ANGELO Montepulciano d'Abruzzo, Italy	6.25	19.95
RUFFINO Chianti, Italy	7.00	20.95
GREG NORMAN ESTATES Cabernet Merlot, Australia	10.00	34.95
CRANE LAKE Cabernet Sauvignon, California	6.50	19.95
DON MIGUEL GASCON Malbec, Argentina	8.00	27.95
PENFOLDS, Thomas Hyland Cabernet Sauvignon, Australia	9.00	34.95
ROSEMOUNT ESTATE, Diamond Label Shiraz, Australia	7.50	26.95
LINDEMANS RESERVE Shiraz, Australia	7.00	26.95
SEVEN DEADLY ZINS Zinfandel, California	12.00	35.95

Blended Cocktails

PEACH BELLINI

Prosecco, Peach Liqueur and Peaches
Blended to an Icy Smoothness

PIÑA COLADA

With Bacardi and Cruzan Pineapple Rum,
Island Juices and Coconut

FRUIT DAIQUIRI

A Classic!

Strawberry • Peach • Banana • Raspberry • Mango

MARGARITAS

Our Margarita with Sauza Blanco Tequila,
Original • Strawberry • Mango • Peach
Raspberry • Blueberry

MUDSLIDE

Kahlua, Baileys, Vodka, Chocolate Syrup,
and Vanilla Ice Cream

Beer

BEER ON TAP

	12 oz	23 oz
Budweiser	4.00	6.00
Michelob Ultra	4.00	6.00
Samuel Adams	4.50	6.50
Blue Moon	4.50	6.50
Guinness	5.00 pint	
Seasonal Beer (ask Server for Selection)	4.50	6.50
Stella Artois	4.50	6.50
Ommegang	5.00 pint	
Smithwick's	4.50	6.50

DOMESTIC BOTTLED BEER

Budweiser	Labatts Blue
Bud Light	Michelob Light or Ultra
Coors Light	Petes Wicked
Stone Mill (Organic)	Strawberry Blonde
Rolling Rock	Bacardi Silver
Samuel Adams	Mikes Hard Lemonade
Samuel Adams Light	Bud Lime
Samuel Adams	Landshark
Cherry Wheat	O'Doul's (non-alcoholic)

IMPORTED BOTTLED BEER

Amstel Light	Newcastle
Becks	Heineken
Corona	Molson
Dos Equis	Red Stripe
Lindeman's	Stella Artois
Samuel Smith Oatmeal Stout	

BAKED FRENCH ONION SOUP

Swiss Cheese Crusted; Garlic Crouton
\$5.95

BLACKENED AHI SASHIMI

Sliced, Blackened, Ahi Tuna Served Rare
and Chilled with Papaya Mango Salsa
and Horseradish Marmalade
\$10.95

SANTA FE EGG ROLLS

Three Egg Roll Wrappers Stuffed with Cilantro,
Jack and Cheddar Cheeses, Chicken,
Grilled Corn, Black Beans, Peppers, and Onions.
Served with Avocado-Cream Sauce
\$8.95

COCONUT SHRIMP LOLLIPOPS

Ocean Garden Shrimp Hand Battered and
Breaded with Panko Bread Crumbs and Coconut.
Served with a Sweet Thai Chili Sauce
and Sriracha Hot Chili Sauce
\$10.95

GRILLED CHICKEN AND PORTABELLA MUSHROOM SKEWERS

Sesame Ginger Sauce
\$8.95

CHICAGO STYLE SPINACH DIP

Parmesan, Fontina, and Romano Cheeses Blended
with Spinach, Shallots, and Artichoke Hearts.
Served with Crispy Tortilla Chips and Pico de Gallo
\$8.95

OVEN BAKED GOAT CHEESE

Tomato Basil Sauce, Grilled Ciabatta
\$8.95

SHRIMP COCKTAIL MARTINI

Served with Cocktail Sauce
\$9.95

MUSSELS ROSMARINO

Fresh P.E.I. Mussels Steamed with Rosemary,
Garlic, and White Wine
\$9.95

NEW ZEALAND CLAMS WITH PANCETTA

Sautéed New Zealand Cockle Clams with
Pancetta, Tomato, Garlic, and Fresh Basil
\$9.95

ROASTED VEGETABLES & BRIE

Featuring Assorted Roasted Vegetables,
Candied Roasted Garlic, Warm Double-Cream
Brie and Grilled Crostinis
\$9.95

BUFFALO CHICKEN ROLLS

Chicken Breast, Cheese, and Our Very Spicy
Delicious Buffalo Sauce all Rolled in a Spiced
Wrapper and Fried Until Crisp. Served with Celery
Sticks and Bleu Cheese Dressing
\$8.95

DOUBLE-STUFFED POTATO SPRING ROLLS

Stuffed with Bacon, Cheddar, Mashed Potato.
Served with Ranch Dressing.
\$7.95

FRIED MAC & CHEESE

Presented with Tomato Cream Sauce.
\$8.95

SLIDERS

KOBE BEEF SLIDERS— Mini Kobe Beef Cheeseburgers,
Grilled Onions, Pickle, and Ketchup **\$9.95**

CHICKEN SALAD SLIDERS— Lettuce, Tomato **\$7.95**

PULLED PORK SLIDERS— Laced with BBQ **\$8.95**

BOWL OF EDAMAME

Steamed Soybean Pods with Kosher Salt
\$7.95

PANKO CRUSTED CRAB CAKES

Blue Crab Meat Spiced and Fried. Served with
Tartar, Remoulade, and Papaya Mango Salsa
\$11.45

**BACON-WRAPPED
SEA SCALLOPS SKEWERS**

Served with Papaya Mango Relish
\$8.95

FILET MIGNON CARPACCIO

Thinly Sliced Filet Mignon topped with Arugula,
black olives and Coach Farms Goat Cheese
and Shaved Parmesan
\$9.95

BRUSCHETTA

Grilled Bread Topped with Tomato, Garlic, Basil,
Balsamic Vinegar, and Extra Virgin Olive Oil
\$8.95

FRIED CHICKEN STRIPS

Hand Battered to Order Served with BBQ Sauce
and Honey Maple Dijon Sauce
\$8.95

ITALIAN ANTIPASTO

Roasted Peppers, Zucchini, Eggplant, Bruschetta,
Pecorino Romano, Fresh Mozzarella, Prosciutto
Drizzled with Cold Pressed Olive Oil
and Fresh Herbs
\$10.95

STEAMED PORK DUMPLINGS

Oriental Dumplings with Our Ginger Soy Sauce
\$8.95

APPETIZER TASTING

Santa Fe Rolls, Double-Stuffed Potato Spring Rolls,
Buffalo Chicken Rolls and
Chicago Style Spinach Dip
\$14.95

THAI MUSSELS

Steamed in Coconut Curry Broth
with Scallions, Garlic and Chili Pepper
\$9.95

SALT & PEPPER CALAMARI

Seasoned and Fried Calamari
Served with Marinara & Garlic Dip
\$9.95

Appetizer Salads

ENDIVE, PECAN AND BLUE CHEESE

Belgium Endive, Field Greens, Glazed Pecans
and Bleu Cheese Crumbles, Tossed in a
Light Vinaigrette Dressing
\$8.95

GREEK SALAD

Local Feta Cheese, Plum Tomatoes, Cucumber,
Red Onion, Kalamata Olives and Lettuce.
Tossed in Our House Vinaigrette
\$7.95

ROASTED BEET AND GOAT CHEESE

Mixed Greens, Asparagus, Fresh Beets, Coach
Farms Goat Cheese and Candied Pecans
\$8.95

FRESH MOZZARELLA & TOMATO

Local Fresh Mozzarella and Ripe Plum Tomatoes.
Drizzled with Extra Virgin Olive Oil and Pesto
\$8.95

TOSSED SALAD

Traditionally Made with Choice of Dressing
\$5.95

ICEBERG LETTUCE WEDGE

Iceberg Lettuce Wedge, Bleu Cheese Dressing,
Tomato, Grated Egg, and Bleu Cheese Crumbles
\$7.95

RED ONION & TOMATO SALAD

Slices of Sweet Red Onion, and Ripe Tomato,
Laced with Balsamic Vinaigrette and Fresh Herbs
\$7.95

CRANBERRY PECAN SALAD

Endive, Baby Greens, Dried Cranberries, Hudson Valley Pears, Chicken, Bleu Cheese, and Candied Pecans, all Tossed with a Whole Grain Honey Mustard Maple Dressing
\$12.95 (Lunch Portion **\$9.95**)

GRILLED CHICKEN TORTILLA SALAD

Crisp Corn Tortillas Topped with Grilled Marinated Chicken Breast and Black Beans Piled High with Mixed Greens, Fresh Corn, Cheddar Cheese, Green Onions and Cilantro, all Tossed in Our Vinaigrette and Garnished with Avocado Cream and Salsa
\$11.95 (Lunch Portion **\$9.50**)

MANDARIN CHICKEN SALAD

Sliced Chicken Breast, Rice Noodles, Lettuce, Green Onion, Mandarin Oranges, Almonds and Sesame Seeds, Tossed in a Chinese Plum Dressing
\$11.95 (Lunch Portion **\$9.50**)

COBB SALAD

Chopped Salad with Chicken Breast, Avocado, Crumbled Bleu Cheese, Bacon, Tomato and Egg, Tossed in Our Vinaigrette
\$11.95 (Lunch Portion **\$9.50**)

CAESAR SALAD

Crisp Romaine Lettuce Tossed with Our Creamy Caesar Dressing, Parmesan Cheese and Crunchy Focaccia Croutons
\$9.95 (Lunch Portion **\$7.95**)
With Chicken \$11.95 (Lunch Portion **\$8.95**)
With Seared Ahi Tuna Served Rare \$15.95
With Shrimp \$13.95 (Lunch Portion **\$9.95**)

HERB CRUSTED SALMON SALAD

Fresh Atlantic Salmon Herb-Crusted and Served on Top of a Bed of Mixed Greens, Fresh Vegetables and Tomato, Tossed in Tomato-Basil Vinaigrette
\$13.95 (Lunch Portion **\$11.50**)

ARUGULA SEAFOOD SALAD

Grilled Jumbo Shrimp and Bacon-Wrapped Scallops atop Baby Arugula, Balsalmic Vinaigrette, and Shaved Parmesan
\$14.95 (Lunch Portion **\$10.95**)

THE POLYNESIAN SALAD

Fresh Slices of Chicken Breast Layered with Mixed Greens, Mango, Papaya, Pineapple, Cucumbers, Green Onions, Red and Yellow Peppers, Green Beans, and Crisp Wontons with Macadamia Nuts and Sesame Seeds. Tossed in Our Plum Dressing
\$12.95 (Lunch Portion **\$9.95**)

PARMESAN CRUSTED CHICKEN "OPERA SALAD"

Parmesan Crusted Chicken, Fresh Roma Tomatoes, Asparagus, Red and Yellow Peppers, Sugar Snap Peas, Fresh Mozzarella, and Mixed Greens, Tossed with Parmesan and Our House Vinaigrette
\$12.95 (Lunch Portion **\$9.95**)

CRACKLING CALAMARI SALAD

Chopped Greens, Raddiccio, Crisp Apples, Fried Calamari, tossed with Chinese Plum Dressing
\$12.95 (Lunch Portion **\$9.95**)

Beverages

SOFT DRINKS

Pepsi Cola, Diet Pepsi, Ginger Ale, Sierra Mist, Dr. Pepper, Lemonade.
Free Refills \$2.75
Tea 2.25
Herbal Tea 2.25
Coffee 2.25
Espresso 3.00
Cappuccino 4.00
Café Latte 4.00
Mochaccino 4.00

SPRING WATERS

Voss Artesian from Norway (Sparkling or Non) For the Table // (800 ml) **\$6.00**
Saratoga (carbonated) 1 litre **\$5.50**
Single Serving **\$2.50**
Dasani (non-carbonated) **\$.250**

We Proudly Use Segafredo Espresso Beans

SMOOTHIES

STRAWBERRY BANANA FRUIT SMOOTHIE
Strawberries, Orange and Pineapple Juices, Coconut and Banana all Blended with Ice
TROPICAL SMOOTHIE
Mango, Passion Fruit, Pineapple and Coconut Blended with Ice
MANGO SMOOTHIE
Mango, Tropical Juices and a Hint of Coconut, Blended with Ice and Swirled with Raspberries

BLUEBERRY FIZZ
Blueberries and Raspberries, Blended and Served Over Ice with a Splash of Sprite and Soda
PASSION FIZZ
Mango, Passion and Pineapple Juices with Fresh Lemon, a Splash of Sprite and Soda

ROAST BEEF AND BRIE CIABATTA

Thinly Sliced Roast Beef Topped with Warm Melted Brie, Roasted Peppers, Onion Strings, Garlic Mayonnaise.

Served with French Fries.

\$10.95

THE PETE SPECIAL

A Half Turkey or Chicken Salad Sandwich, a Cup of Our Soup, and a small Green Salad or a Small Caesar Salad

\$9.95

ROASTED TURKEY CLUB

Fresh Sliced Roasted Turkey, Bacon, Lettuce, Tomato and Mayonnaise on Toasted White Bread.

Served with French Fries.

\$9.95

CRAB CAKE BLT

Fresh Blue Crab Meat, Lettuce, Tomato, Fresh Avocado, Red Onion, Swiss, Bacon, and Spicy Aioli.

Served on a Fresh Baked Roll.

Served with French Fries.

\$11.95

BBQ PULLED PORK SANDWICH

Slow Roasted Pulled Pork and Our Homade Slaw on Fresh Baked Bread. Served with French Fries.

\$9.95

THE STANDARD STEAK SANDWICH

Grilled Marinated Skirt Steak, Mushrooms, Onions, Gorgonzola Cheese on Fresh Baked Bread.

Served with French Fries.

\$10.95

SPICY BUFFALO CHICKEN SANDWICH

Crispy Coated Chicken Breast Covered with Melted Cheese and Our Spicy Buffalo Sauce,

Served on a Brioche Bun

with Lettuce Tomatoes and Fries.

\$9.45

"THE BEST" CHICKEN SALAD SANDWICH

Fresh White Meat Chicken Breast laced with Celery, Almonds, Mayonnaise, Sour Cream, on Toasted Country Bread with Lettuce and Tomato.

Served with French Fries.

\$8.95

THE CARNEGIE REUBEN

Warm Corned Beef Piled High with Our Homemade Slaw, Melted Swiss, Thousand Island, on Grilled Rye. Served with French Fries.

\$10.95

Deluxe Burgers

CHOP HOUSE BURGER

An Old-Fashioned Char-Grilled Hamburger.

Served with a Slice of Grilled Red Onion, Lettuce and Tomato. Served with French Fries.

\$8.95

With Cheese... \$0.50 Extra

With Bacon ... \$1.00 Extra

Garden Veggie Burger May Be Substituted.

BLACKJACK BURGER

Char-Grilled with Cajun Spices, Topped with Jack Cheese and Grilled Red Onion and Served with Lettuce, Tomato, and French Fries.

\$9.95

PROVOLONE MUSHROOM BURGER

Our Juicy Burger Cooked to Your Liking with Provolone Cheese and Sautéed Mushrooms Served with Lettuce, Tomato, and French Fries.

\$9.95

KOBE BURGER

American Kobe Beef Grilled Onions and Mushrooms on a Toasted Bun. Served with Fries.

\$12.95

BISTRO BURGER

Our Juicy Burger Grilled to Your Liking with Bacon, Bleu Cheese, Lettuce, Tomato, on Toasted Ciabatta. Served with Fries.

\$10.95

MACARONI AND CHEESE

Pipette Pasta Baked with Three Cheeses
Topped with Buttery Bread Crumbs
\$13.95 (Lunch Portion \$9.95)
with Prosciutto and Truffle Oil
\$16.95

FARFALLE WITH CHICKEN AND MUSHROOMS

Bowtie Pasta, Chicken, Mushrooms, Pancetta, Sun Dried Tomato,
Caramelized Onion, Peas, and Walnuts in a Roasted Garlic,
Parmesan Cream Sauce
\$14.95
(Lunch Portion \$9.95)

RIGATONI MARSALA

Sauteed Chicken, Assorted Mushrooms & Shallots
with Marsala Cream Sauce
Tossed with Rigatoni Pasta and Parmesan Cheese
\$14.95
(Lunch Portion \$9.95)

PENNE TELEFONO

Sautéed Chicken, Plum Tomatoes,
Garlic, Melted Mozzarella Cheese, and Fresh Basil
\$14.95
(Lunch Portion \$9.95)

SEAFOOD "PAELLA" RISOTTO

Spanish Peasant Stew of Clams, Shrimp, Scallops,
Chicken and Spicy Sausage
Simmered with Tomato, Saffron, in Arborio Rice
\$19.95

FILET MIGNON "STROGANOFF"

Filet Mignon Tips Sauteed with Shitake Mushrooms, Onions,
Red Wine Sour Cream Sauce, over Pappardelle Noodles
\$17.95



MISO GLAZED SEA BASS

Chilean Sea Bass Marinated in Miso and Baked.
Served with a Delicious Ginger Demi-Glace, Baby Bok Choy,
Asparagus, and White Rice
\$18.45

SEARED "DRY-PACKED" SEA SCALLOPS

With Mushroom Risotto, Sautéed Spinach,
Balsamic Reduction and Truffle Leek Essence
\$19.95

SHRIMP SCAMPI

Sautéed with Roasted Garlic, White Wine, Olive Oil,
Fresh Basil, Diced Tomatoes and Parsley.
Served with Angel Hair Pasta
\$18.95

BANG BANG THAI SHRIMP

Pad Thai Noodles Tossed with Seared Jumbo Shrimp
and Asian Vegetables in a Spicy Coconut Curry Sauce
\$18.95

BOUILLABAISSSE

Mussels, Cockle Clams, Shrimp, Scallops, and Sea Bass,
Simmered in a Tomato Saffron Stock with Garlic and Fresh Herbs.
Presented with Grilled Country Bread
\$24.95

SESAME CRUSTED TUNA

Fresh Ahi Tuna Coated with Sesame Seeds
Pan Seared Rare. Served with Papaya-Mango Salsa,
Bok Choy, Grilled Red Onion, Steamed White Rice
and Fried Plantain Chips
\$20.95

SIMPLE SALMON

Char-Grilled Fresh Salmon,
Served with Giant Baked Potato and Sautéed Spinach
\$18.45



Filet Mignon

The Standard's filets are cut from the center of a hand selected tenderloin and slowly aged for maximum tenderness and flavor

FILET MIGNON

Broiled to Perfection
\$23.95

BLACK PEPPERCORN FILET

Seared with Spicy Black Peppercorns
\$24.95

HORSERADISH CRUSTED FILET

OUR SPECIALTY! Wrapped in Bacon and Topped with a Horseradish Crust
\$25.95

FILET OSCAR

Lump Crab, Asparagus, Bearnaise Sauce
\$26.95

BLUE CHEESE CRUSTED FILET

Broiled with a Blue Cheese Crust
\$25.95

SURF & TURF

Add Lobster Tail \$8.95 Add Three Jumbo Shrimp \$5.95

Steaks & Chops

The Standard's steaks are aged 21 - 28 days until they reach their ultimate tenderness and taste. Enhance your steak with one of our signature crusts, bearnaise sauce or mushrooms (\$2.00 each)

NEW YORK STRIP STEAK

Broiled to its Fullest Flavor
\$21.95

GRILLED RIB EYE

Served with Au Jus
\$20.95

LAMB PORTERHOUSE CHOPS

Colorado's Finest Lamb
\$21.95

CHAR GRILLED SKIRT STEAK

Served with Grilled Red Onions
\$18.95

MUSHROOM CRUSTED PORK CHOPS

All Natural Farm Raised
\$17.95

Above Dinners Served with a Choice of Redskin Mashed Potatoes, Wild Rice, French Fries, or Broccoli with Herb Butter, Giant Baked Potato (extra charge)

Sides

Sticky White Rice \$3.50

Mashed Potatoes \$3.50

Sautéed Spinach \$5.50

Sauteed Seasonal Vegetables \$4.50

French Fries \$3.50

Haricot Verts \$5.50

Sauteed Asparagus \$5.95

Wild Rice \$4.50

Bok Choy \$4.50

Sweet Potato Fries \$3.95

Giant Baked Potato \$4.95



STEAK ORDERING GUIDE

Blue - Cold, Red Center

Rare - Very Red, Cool Center

Medium Rare - Red, Warm Center

Medium - Pink, Hot Center

Medium Well - Dull Pink Center

Well - Broiled Throughout

We recommend that medium well and well done Filet Mignon be butterflied.

We are not responsible for steaks ordered well done.

PARMESAN CRUSTED CHICKEN

Breast of Chicken Coated in a Parmesan Romano Cheese Crust.
Served with Pasta and Tossed in a Light Tomato Cream Sauce
\$15.95

MADEIRA CHICKEN

Tender Sautéed Chicken Breasts with Fresh Asparagus
and Melted Mozzarella Cheese, Topped with a
Savory Fresh Mushroom Madeira Wine Sauce and
Served with Mashed Potatoes
\$16.50

"FOREVER" BRAISED SHORT RIBS

Slow Roasted with Root Vegetables. Served with Demi Glace,
Mashed Potatoes, Sauteed Spinach
\$19.95

MEAT LOAF STACK

Layered with Cheese Camelized Onions
Served with Mashed Potatoes, French Thin Beans,
and Mushroom Gravy
\$14.95

SLOW ROASTED HALF CHICKEN

Presented with Mashed Potatos and French Thin Beans
\$14.95

BABY BACK PORK RIBS

A Whole Rack of Our Delicious Pork Ribs,
Brushed with Our Signature BBQ Sauce,
Served with Sweet Potato French Fries, Homemade Slaw,
Applesauce and Onion Strings
\$20.95

BBQ CHICKEN AND BABY BACK RIBS

Half Rack of Our Delicious Pork Ribs and Half a Chicken,
Brushed with Our Signature BBQ Sauce,
Served with Sweet Potato French Fries, Homemade Slaw,
Applesauce and Onion Strings
\$21.95



dessert

CLASSIC NEW YORK CHEESECAKE

\$5.50

Add Strawberries .95

BING CHERRY JUBILEE CHEESECAKE

\$6.50

BANANA CREAM TARTLETTE

Flakey Tart Shell Filled with Delicious Banana Cream Custard and Lots of Bananas. Topped with Fresh Whipped Cream

\$5.95

TOWERING CHOCOLATE LAYER CAKE

Super Rich Chocolate Mousse Layered Between Dense Chocolate Cake. Covered with Chocolate Ganache

\$5.95

BOSTON CREAM MOON PIE

Creamy Vanilla Custard Sandwiched Between White Sponge Cake. Topped with Chocolate Ganache and Fresh Whipped Cream

\$5.95

WARM DONUTS WITH BANANAS FOSTER

Warm Cake Donuts Topped with Vanilla Ice Cream and Bananas Foster

\$6.50

TIRAMISU

Italian Custard Made with Mascarpone, Whipped Cream, Lady Fingers, Coffee Liqueur, and Topped with Cocoa Powder

\$5.95

STRAWBERRY SHORT CAKE

Our Own Shortcake Topped with Vanilla Ice Cream, Fresh Strawberries and Whipped Cream

\$5.95

CRÈME BRÛLÉE DUO

Delectably Smooth and Silky. One Classic Vanilla and One Rich Chocolate

\$5.95

CHOCOLATE LAVA CAKE

Individual Dense Chocolate Cake with Molten Chocolate Filling Served with Raspberry Coulis, Vanilla Ice Cream and Fresh Whipped Cream

\$5.95

CHOCOLATE CREAM TARTLETTE

Flaky Tart Shell Filled with Rich Chocolate Custard. Topped with Fresh Whipped Cream and Shaved Chocolate

\$5.95

GIANT FUDGE BROWNIE ICE CREAM SANDWICH

Our Fudge Brownie with Nuts, Hot Fudge, and Whipped Cream

\$5.95

HOT FUDGE SUNDAE

Topped with Whipped Cream and Nuts

\$6.95

WARM APPLE CRISP

Our Delicious Crispy Nutty Topping with Vanilla Ice Cream, Caramel, and Whipped Cream

\$5.95

Cafe Barista

Espresso
Cappuccino
Mochaccino
Cafe Latte
Caramel Macchiato
Iced Cappuccino
Iced Mochaccino
Hot Chocolate

Alcoholic Coffees

Irish Coffee - Irish Whiskey
Italian Coffee - Amaretto, Galliano
Jamaican Coffee - Meyers Rum & Tia Maria
Mexican Coffee - Kahlua & Tequila
Godiva Coffee- Godiva Liquor & Cream de Cacao
Kioki Coffee- Kahlua, Brandy & Cream de Cacao
Chocolate Hazelnut Coffee - Frangelico & Godiva



After Dinner Drinks

PORTS & SHERRY

Cockburn's – Special Reserve
Osborne Tawny 10 yr
Osborne Tawny 20 yr
Sandeman – Tawney
Taylor Fladgate 10 yr
Harvey's Bristol Cream

COGNAC

Courvoisier VSOP
Courvoisier VS
Courvoisier XO
Remy Martin VSOP
Remy Martin XO
Remy Martin Grand Cru
Martel VS
Hennessy VS

FINE TEQUILA

Jose Cuervo – 1800
Sauza – Silver
Sauza – Hornitos Reposada
Don Julio – Blanco
Patron – Silver
Sauza – Tres Generaciones – Anejo

SINGLE MALTS

Macallan 12 Yr.
Balvenie 12 Yr.
Glenlivet 12 Yr.
Chivas Regal

For the Rascals

M U S T B E U N D E R A G E 1 2

CHICKEN FINGERS & FRIES
\$5.95

CHEESEBURGER & FRIES
\$5.95

BUTTERED BOWTIES
\$5.95

GRILLED CHEESE & FRIES
\$5.95

FOOT LONG HOT DOG & FRIES
\$5.95

RIGATONI PASTA
& TOMATO SAUCE
\$5.95

CHEESY GRILLED CHICKEN BREAST
& FRIES
\$6.50

BBQ RIBS & FRIES
\$8.95

KID'S FILET & MASHED POTATOES
\$10.95

KID'S ICE CREAM SUNDAE
\$2.95

KIDS FOUNTAIN BEVERAGE,
JUICE, OR MILK
.95

