



Menu subject to change . Prices range from \$9-37 (EXCEPT THE DINNER FOR TWO)

Starters

Carpaccio

with fresh greens, herbed vinaigrette and pistachios

Rattlesnake bites

tender bites of tenderloin wrapped in bacon with spicy BBQ sauce

Escargot

baked in the traditional manner and served with gorgonzola toast

Baked Brie

with pomegranate balsamic reduction, fresh fruit and crackers

Devils riding Bareback

Cream cheese in fresh jalapenos topped with jumbo shrimp

Shrimp Cocktail Shooters

Risotto Fritters with pink sauce (creamy Marinara)

Crab cakes

Holiday feast for two

Start with stuffed mushrooms, followed by soup or salad. Then enjoy Tomahawk Steak (bone-in Rib Eye) for 2 served table side and finished with Chianti-demi sauce accompanied by fresh vegetables and baked potato. End with two of our special desserts! \$99

Entrees

All entrees served with soup or salad, vegetables, and potato or rice

Add 1/2 pound King Crab to any order for \$15.99

10 oz. Bone-In Filet over balsamic reduction, topped with Bearnaise, Blue Cheese and Pistachios

Kansas City-Style New York with Lobster Bearnaise

14oz Garlic and herb roasted Prime Rib with Saffron Au Jus

16 oz Sugar (or plain) Steak

8 oz Jalapeno (or plain) Filet

Beef Tenderloin Medallions with potato "risotto"

14oz Garlic and herb roasted Prime Rib with Saffron Au Jus

20 oz. Porterhouse with onions and Rosemary-balsamic butter sauce

Roast Pork Tenderloin with gnocchi and apple-horseradish gravy

1/2 Baked chicken with blood orange balsamic reduction, spinach-brie stuffing

Grilled Salmon with sweet hominy puree

Steamed Halibut with Chile-soy sauce

Pan-seared Salmon with Pumpkin Seed Pesto

Grilled MahiMahi with Thai-coconut sauce

Veal Barricalà Veal stuffed with spinach and Brie, rolled and pan-seared

Merry Christmas and Happy New Year from our family to yours!

We have several special desserts so save room!

20% gratuity on parties of 6 or more

