



Signature Beef, Lamb, and Pork Entrees

Bourbon Marinated Steak Tips * - Tender sirloin steak tips marinated in our signature marinade made of molasses, bourbon, olive oil, Dijon mustard, and red wine, grilled to perfection.

Grilled Whole Tenderloin of Beef * - Seasoned with fresh rosemary, garlic, black pepper, and a selection of seasoning salts, grilled whole and sliced to order

Beef Oscar * - A seven ounce filet of beef grilled and topped with 3 ounces of fresh shucked lobster; topped with asparagus tips and crowned with béarnaise sauce

Cranberry Pot Roast- Award winning recipe; chuck roast of beef braised with fresh cranberries, onions, beef stock, and a hint of Maple syrup, slow cooked to fork-tender perfection

Grilled London Broil * - Flank steak marinated in teriyaki sauce and red wine, sliced on the bias

Roast Prime Rib of Beef * - A bone-in prime rib of beef slow roasted and served with au jus

Roast Rib-Eye of Beef * - A boneless prime rib of beef slow roasted and served with au jus

Grilled Filet Mignon * - An aged tenderloin filet of beef grilled and served with a Bordelaise sauce

Roast Beef * - Top sirloin of beef roasted and served with au jus

Grilled Sirloin Steak * - New York sirloin of beef, seasoned and grilled to perfection

Grilled Hanger Steak * - Also known as butcher's steak or hanging tenderloin, is a cut of beef steak prized for its flavor. This cut is taken from the upper belly, marinated and grilled to medium rare perfection, then sliced

Grilled Delmonico Steak * - A rib-eye of beef steak seasoned and grilled to perfection

Steak au Poivre * - Pan seared NY sirloin seasoned with crushed black pepper, and finished with a brandied cream sauce with fresh green peppercorns

Braised Beef Short Ribs – Served with a blackberry demi-glace

Braised Pork Shanks – Served Osso Bucco Style with Gremolata

Roast Leg of Lamb Florentine- A boneless leg of lamb stuffed with creamed spinach

Roast Rack of Lamb * a- Served with fresh mint sauce

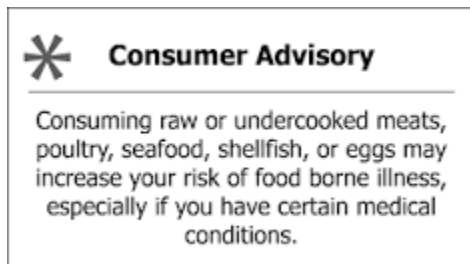
Braised Lamb Shanks- Served with a rosemary garlic sauce with roasted root vegetables

Stracato- Italian Pot Roast- Braised Chuck Roast with beef stock and Chianti

Roast Loin of Pork- Served with an herb-sausage stuffing, dripping gravy, and homemade applesauce

Grilled Bone-in Pork Chops- Pan seared with caraway, cumin, and maple syrup

Highlighted Items are the most popular choices



Food Allergy? Please be advised that any of our food products may contain, or may have come in contact with food allergens, including eggs, fish, dairy, nuts, shellfish, and wheat. If you have anyone in your group that may have any dietary restrictions it is your responsibility to let us know prior to choosing menu items.



Whole Roasted Aged Tenderloin of Beef with Edible Nasturtiums