

SOUP

SOUP OF THE DAY

Daily cooked homemade soup. Ask our friendly staff for more details. (\$7.99)

APPETIZERS

GRILLED BACON

Crispy thick cut bacon, chargrilled with a maple bourbon glaze. (\$14.99)

PROVOLLETA

Aged provolone, baked, topped with extra virgin olive oil, oregano and diced tomatoes. (\$11.99)

CRAB CAKE

Crab cake made with lump crab meat and claws, finished with piccante aioli sauce. (\$15.99)

FRIED GREEN TOMATOES

Slices of green tomato, lightly battered and fried, served with spicy remoulade sauce. (\$11.99)

CALAMARI

Battered and fried golden brown, served with lemon and marinara sauce. (\$12.99)

OYSTERS ROCKEFELLER

Six baked half-shell oysters topped with spinach, butter sauce and bread crumbs. (\$14.99)

GRILLED SHRIMP

Six jumbo shrimps, grilled, served with lemon basil sauce. (\$14.99)

SALADS

ICEBERG WEDGE

Iceberg lettuce, cherry tomatoes, topped with applewood smoked bacon, blue cheese and scallions. (\$8.99)

GREEK SALAD

Fresh lettuce, tomatoes, scallions, topped with feta cheese and black olives. Served with choice of dressing. (\$8.99)

CAESAR SALAD

Romaine lettuce, mixed with Caesar dressing, topped with croutons and cheese. (\$8.99) Add anchovies to your salad for (\$3.99)

ITALIAN SALAD

Cucumbers, tomatoes, peppers and scallions. Topped with Pecorino cheese and pine nuts. Served with choice of dressing. (\$8.99)

*Consuming raw or under-cooked foods may increase your risk of contracting a food-borne illness.

GRILLED CHICKEN SALAD

Char-grilled chicken breast finished on top of a freshly made Caesar salad. (\$18.99)

STEAK SALAD

6 Oz. Char grilled New York Strip steak, spring greens, cherry tomatoes and red onion. Topped with shaved blue cheese and served with choice of dressing. (\$24.99)

STEAKS

*TONI'S SIGNATURE STEAK 10 OZ.

Double cut of beef tenderloin, topped with sautéed bell peppers and garlic. Chef's favorite. (\$41.99)

* DRY AGED PRIME RIBEYE 14 OZ. (MIN 28 DAYS)

Exquisite marbling, along with dry aging, produces exceptionally juicy, rich and bold beef flavor. (\$46.99)

* DRY AGED PRIME NEW YORK STRIP 12 OZ. (MIN 28 DAYS)

Classic prime cut, dry aged, produces tender, rich and concentrated beef flavor. (\$41.99)

*FILET 8 OZ.

Most tender cut of beef. (\$40.99)

*RIBEYE 14 OZ.

Cut fresh from the rib loin. Exceptionally juicy, tender and flavorful. (\$37.99)

*TOMAHAWK RIBEYE 48 OZ. (SERVES TWO-THREE)

Bone-in Ribeye. The bone-in cut enhances the flavor and texture of the beef. Great for sharing. Served with four sides. (\$119.99)

*BONE-IN RIBEYE 32 OZ. (SERVES TWO)

Bone-in Ribeye. The bone-in cut enhances the flavor and texture of the beef. Served with four sides. (\$77.99)

*NEW YORK STRIP 12 OZ.

Classic cut, rich and flavorful, slightly firmer than the Filet. (\$34.99)

*CHATEAUBRIAND 18 OZ. (SERVES TWO)

Center cut of beef tenderloin grilled then roasted topped with mushroom sauce. Served with four sides. (\$84.99)

All steaks are hand-cut and seasoned to perfection. Cut thick and char grilled on open fire to ensure steaks juiciness and flavor. All entrees come with two freshly made sides.

Add a cup of soup (\$5.99) or side House or Caesar salad for (\$4.99).

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ENTREES

*STEAK BURGER

Burger grinded in house from prime steak cuts, served on a grilled bun, with lettuce, onion and tomatoes. Add Cheddar, Swiss or bacon for (\$1). Served with one side of your choice. (\$17.99)

PORK CHOPS

Two center cut pork chops, marinated and chargrilled. (\$24.99)

*LAMB CHOPS

Rack of lamb chops, marinated and char grilled. The chops are the lambs most tender cut. (\$33.99)

GRILLED CHICKEN BREAST

All natural, cage free, organic, chicken breast, infused with rosemary and garlic and chargrilled. (\$21.99)

VEAL SCALOPINNI PICCATA

Tenderized veal slices cooked in lemon, white wine, garlic and capers sauce. (\$31.99)

VIENNA SCHNITZEL

With your choice of pork or veal, the cutlets are lightly breaded and pan fried. Pork (\$24.99), Veal (\$31.99)

SEAFOOD

FRIED SHRIMP

Jumbo shrimp, lightly breaded and fried golden brown. (\$24.99)

GRILLED SHRIMP

Jumbo shrimp, chargrilled, served with lemon basil sauce. (\$24.99)

GRILLED SALMON

Wild salmon, naturally rich in omega 3's, marinated and char grilled, served with lemon basil sauce. (\$28.99)

*CATCH OF THE DAY

Market fresh fish, chef's choice. Ask our friendly servers for more details. (\$ Market Value)

SIDES

A la carte sides \$4.99, specialty sides \$6.99.

- ❖ Fries.
- ❖ Steamed broccoli.
- ❖ Mashed Potatoes.
- ❖ Baked Potato. (Loaded \$1.99)

SPECIALTY SIDES

- ❖ Wilted Spinach. (Surcharge \$2.99)
- ❖ Fresh Steamed Asparagus. (Surcharge \$2.99)
- ❖ Sautéed Mushrooms. (Surcharge \$2.99)
- ❖ Sautéed Brussel Sprouts With Bacon. (Surcharge \$4.99)

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PASTA

CHICKEN PARMIGIANA

Chicken cutlets, topped with cheese and marinara sauce. (\$21.99)

VEAL PARMIGIANA

Veal cutlets, topped with cheese and marinara sauce. (\$26.99)

PASTA CHICKEN ALFREDO

Steaming plate of pasta with chicken in homemade Alfredo sauce, topped with a sprinkle of cheese. (\$21.99)

PASTA SHRIMP ALFREDO

Steaming plate of pasta with shrimp in homemade Alfredo sauce, topped with a sprinkle of cheese. (\$24.99)

KIDS MENU (12 AND UNDER)

CHICKEN TENDERS

Lightly breaded chicken tenders, fried golden brown, ask our friendly staff for condiments. (\$12.99)

*KIDS BURGER

Sizzling quarter-pound burger, served on a grilled bun with lettuce, red onion and tomatoes. (\$12.99)
Add swiss, cheddar, or bacon for (\$1.00)

All meals on the kids menu come with one freshly homemade side.

DESSERTS

HAZELNUT CHOCOLATE CAKE

Made from scratch chocolate cake, finished with a light hazelnut chocolate cream. (\$9.99)

CRÈME BRULEE

Classic custard finished with a sugar glaze. (\$8.99)

TIRAMISU

Cool refreshing Espresso coffee based dessert. (\$8.99)

SALTED CARAMEL CHEESE CAKE

Fresh salted caramel cheesecake, served with caramel sauce. (\$8.99)

BANANA SPLIT

Banana topped with vanilla and chocolate ice-cream, whipped cream, chocolate sauce and walnuts. (\$8.99)

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