

From Our Butcher

ANGUS ROAST PRIME RIB OF BEEF	<i>Princess Cut</i>	12 ounce	29.00
<i>With natural juices and Yorkshire pudding</i>	<i>Queen Cut</i>	16 ounce	34.00
	<i>King Cut</i>	22 ounce	38.00
PRIME PORTERHOUSE STEAK		20 ounce	48.00
GRILLED COWBOY STEAK		20 ounce	42.00
PRIME SIRLOIN		16 ounce	40.00
FILET MIGNON		10 ounce	36.00
<i>Add 5 ounce cold water lobster tail</i>			60.00

Chops and More

FREE RANGE CHICKEN		28.00
<i>Duo of bone-in breasts, smoked bacon-corn hash and gravy</i>		
LONG BONE VEAL CHOP		38.00
<i>A 14 ounce chop with roasted shallot-gorgonzola butter</i>		
SPICE SEARED DUCK BREAST		28.00
<i>Wilted spinach, wild mushrooms and savory risotto with Mongolian barbecue sauce</i>		
DOMESTIC SPRING LAMB CHOPS		40.00
<i>Two double French cut chops seared with a vegetable du jour</i>		

CIDER BRAISED PORK SHANK 32.00

Succulent pork shank "Fall'n off the bone," apple-brown ale sauce and pickled cabbage slaw with mustard seed vinaigrette

Above entrées served with Steakhouse mashed potatoes.

Accompaniments

Cottage Fries	6.00
Sweet Potato Steak Fries, Brown Sugar-Pecan Butter	6.50
Baked Idaho Potato	6.00
Asparagus	8.00
Sautéed Onions	5.00
Beer Battered Onion Rings	6.00
Steakhouse Creamed Spinach	5.00
Sautéed Mushrooms	6.00
Classic Rice Pilaf	5.00