

Appetizers

SHRIMP COCKTAIL	\$ 14.00	COLD WATER LOBSTER TAIL	\$ 37.00
BEQ SHRIMP	\$ 16.00	JUMBO LUMP CRAB CAKE	\$ 17.00
LOBSTER COCKTAIL	\$ 17.00	BLACKENED TENDERLOIN TIPS	\$ 20.00

Soups and Salads

CAESAR SALAD	\$ 8.00	TOMATO & MOZZARELLA CHOP SALAD	\$ 9.00
VINE-RIPENED TOMATO & GORGONZOLA CHEESE	\$ 9.00	LOBSTER BISQUE	\$ 9.00
THE WEDGE	\$ 8.00	FRENCH ONION SOUP	\$ 8.00

Entrées

All Steaks are Premium Black Angus, THE SHULA CUT®

NEW YORK STRIP, 16 Oz.	\$ 36.00	FRENCH CUT CHICKEN BREAST, 16 oz.	\$ 24.00
KANSAS CITY STRIP, 20 Oz.	\$ 41.00	NORWEGIAN SALMON, 10 Oz.	\$ 26.00
FILET MIGNON, 12 Oz.	\$ 42.00	JUMBO LUMP CRAB CAKES	\$ 37.00
COWBOY STEAK, 22 Oz.	\$ 38.00	COLD WATER LOBSTER TAILS	MKT
PORTERHOUSE STEAK, 24 Oz.	\$ 41.00	SURF AND TURF	MKT

A \$10.00 split charge will appear on your check for shared entrees.

Side Dishes

HASH BROWN POTATOES	\$ 7.00	BROCCOLI WITH HOLLANDAISE	\$ 7.00
LOBSTER MASHED POTATOES	\$ 12.00	CREAMED SPINACH	\$ 7.00
FRESH ASPARAGUS	\$ 9.00	CRAB MAC & CHEESE	\$ 12.00

Desserts

CHOCOLATE SOUFFLE FOR TWO	\$ 16.00	FLORIDA KEY LIME PIE	\$ 9.00
MOLTEN LAVA CAKE FOR TWO	\$ 16.00	VANILLA CHEESECAKE	\$ 9.00
CRÈME BRULEE	\$ 9.00	APPLE COBBLER	\$ 9.00