

**APPETIZERS**

**Pan Seared Crab Cakes** - two premium lump crab cakes, lightly seasoned and served with two sauces: roasted red pepper coulis and tartar sauce \$14

**Saganaki** - Imported Kasseri Cheese flamed tableside, served with pita bread \$9

**Crab Stuffed Mushrooms** - lobster cream sauce \$12

**Shrimp Cocktail** - four colossal U-12 count shrimp \$16

**Fried Coconut Shrimp** - served with orange marmalade sauce \$14

**Fried Calamari** - with lemon & cocktail sauce \$12

**WET-AGED BLACK ANGUS BEEF**

**10 ounce Prime Bone-in Filet Mignon** - center cut USDA Prime filet mignon with green herb butter \$45

**9 ounce Filet Mignon** - Portobello mushroom, zip sauce \$36

**Porterhouse Steak, 22 ounce** - au jus \$36

**New York Strip Steak, 12 ounce** - IBP Chairman's Reserve, excellent marbling, served au jus \$24

**Petite Surf and Turf** - 5oz. Filet Mignon paired with a 4oz. Maine Lobster tail, zip sauce and drawn butter \$39

**7 ounce Filet Mignon** - Sautéed whole mushrooms, zip sauce \$30

**T-Bone Steak, 20 ounce** - au jus \$33

**16 ounce Rib-eye** - zip sauce \$32

**The Cadillac** - 16 ounce New York Strip served on a hot skillet and finished tableside with Cadillac sauce \$32

**DRY-AGED USDA PRIME BEEF**

**Rib-eye Steak** - boneless 12 ounce cut, presented with green herb butter \$36

**Bone-In New York Strip Steak** - 14 ounce cut, presented with green herb butter \$45

**Bone-In Ribeye Steak** - 24 ounce cut, presented with green herb butter \$50

**PRIME RIB**

**Petite Cut Roast Prime Rib of Beef** - served au jus \$21

**House Cut Roast Prime Rib of Beef** - served au jus \$26

**The Woodward Cut Roast Prime Rib of Beef** - served au jus \$36

**CHOPS AND RIBS**

**Pork Chops** - 1855 Brand center cut chops, rib and loin, prepared char grilled au jus, or barbecued with our honey sweetened sauce \$20

**Honey Walnut Pork Chops** - our two marbled chops char grilled and finished with honey brandy glaze and chopped walnuts \$22

**Lamb Rib Chops**  
five chops, herb rubbed and char grilled \$38

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**VEAL & POULTRY**

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**Veal Parmigiana** - with pasta and sauce marinara \$23

**Chicken Parmigiana** - with pasta and sauce marinara \$21

**Sautéed Veal Picante** - sautéed with mushrooms, artichokes and capers in a lemon and white wine sauce \$24

**Sautéed Chicken Picante** - sautéed with mushrooms, artichokes and capers in a lemon and white wine sauce \$21

**Sautéed Veal Marsala** - sautéed with mushrooms and Marsala wine sauce \$20

**Sautéed Chicken Marsala** - sautéed with fresh mushrooms in Marsala wine sauce \$18

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**SEAFOOD & FRESH FISH**

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**Twin 7 ounce Maine Lobster Tails** - served with drawn butter and lemon \$50

**Alaskan King Crab Legs, 1 lb.** - split, served with drawn butter and lemon \$58

**Swordfish Steak** - blackened or grilled, with caponata relish \$24

**Fried Shrimp** - served with cocktail sauce and lemon \$19

**Deep Sea Scallops** - day boat U-10's, prepared sautéed, fried or char grilled \$30

**Seafood Pasta** - sautéed shrimp, scallops and salmon in a white wine seafood cream sauce over linguine \$29

**Coconut Shrimp** - served with orange marmalade sauce \$21

**Lake Superior Whitefish** - prepared either pan fried with caper beurre blanc or broiled with lemon-garlic butter compound \$21

**Salmon Filet** - blackened or grilled to order, topped with roasted peppers \$23

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**SALADS & SOUP**

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**Caesar Salad** - with shaved Parmigiana and homemade croutons \$4

**Garden Greens Salad** - with tomatoes, cucumbers, and matchstick carrots, choice of dressing \$4

**French Onion Soup au Gratin** - with provolone cheese \$6

**Bowl of Soup Du Jour** - the Chef's daily creation \$4

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**SIDES A LA CARTE**

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**Baked Idaho Russet Potato** - with butter, sour cream and chives \$4

**Baked Sweet Potato** - with brown sugar-cinnamon butter \$4

**Au Gratin Potatoes** - sliced potatoes baked in a cream sauce with three cheeses \$5

**Oven Roasted Fresh Cauliflower** - with smoked Gouda mornay \$4

**Steamed Fresh Broccoli, sauce hollandaise** - \$4

**Twice Baked Potato** - Louis' recipe \$5

**Roasted Garlic - Yukon Gold Mashed Potatoes** - \$4