

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

VEAL & POULTRY

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

SEAFOOD & FRESH FISH

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

SALADS & SOUP

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

SIDES A LA CARTE

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