
APPETIZERS

Pan Seared Crab Cakes - two
premium lump crab cakes, lightly
seasoned and served with two
sauces: roasted red pepper coulis
and tartar sauce \$22

Crab Stuffed Mushrooms - lobster
cream sauce \$18

Shrimp Cocktail - four colossal U-12
count shrimp \$18

Fried Coconut Shrimp - served with
orange marmalade sauce \$16

Saganaki - Greek Divans Kasserli
Cheese, flamed tableside, served with
pita bread \$15

Fried Calamari - with lemon & cocktail
sauce \$16

WET-AGED BLACK ANGUS BEEF

Petite Surf and Turf - 5oz. Filet Mignon
paired with a 4oz. Maine Lobster tail,
zip sauce and drawn butter \$46

9 ounce Filet Mignon - portobello
mushroom, zip sauce \$44

T-Bone Steak, 20 ounce - au jus \$41

Porterhouse Steak, 24 ounce - au jus
\$47

16 ounce Rib-eye - zip sauce \$42

New York Strip Steak, 12 ounce -
served au jus \$38

DRY-AGED USDA PRIME BEEF

Bone-In Ribeye Steak

26 ounce cut, presented with green herb butter \$68

PRIME RIB

House Cut Roast Prime Rib of Beef

served au jus \$43

CHOPS AND RIBS

Pork Chops - 2 center cut chops, each
12oz, rib and loin, prepared char
grilled au jus, or barbecued with our
honey sweetened sauce \$29

Honey Walnut Pork Chops - our two
center cut chops char grilled and
finished with honey brandy glaze and
chopped walnuts \$33

Lamb Rib Chops

five chops, herb rubbed and char grilled \$49

VEAL & POULTRY

Veal Parmigiana - with pasta and sauce marinara \$34

Chicken Parmigiana - with pasta and sauce marinara \$28

Sautéed Veal Picante - sautéed with mushrooms, artichokes and capers in a lemon and white wine sauce \$35

Sautéed Chicken Picante - sautéed with mushrooms, artichokes and capers in a lemon and white wine sauce \$30

Sautéed Veal Marsala - sautéed with mushrooms and Marsala wine sauce \$33

Sautéed Chicken Marsala - sautéed with fresh mushrooms in Marsala wine sauce \$27

SEAFOOD & FRESH FISH

Twin 7 ounce Maine Lobster Tails - served with drawn butter and lemon \$63

Alaskan Red King Crab Legs, 1 lb. - jumbo crab legs, split, served with drawn butter & lemon \$85

Fried Shrimp - served with cocktail sauce and lemon \$31

Deep Sea Scallops - Jumbo U-10's, prepared sautéed, fried or char grilled \$44

Seafood Pasta - sautéed shrimp, scallops and salmon in a white wine seafood cream sauce over linguine \$35

Coconut Shrimp - served with orange marmalade sauce \$33

Lake Superior Whitefish - prepared either pan fried with caper beurre blanc or broiled with lemon-garlic butter compound \$30

Salmon Filet - North Atlantic, blackened or grilled, topped with roasted red peppers \$30

SALADS & SOUP

Caesar Salad - with shaved Parmigiana and homemade croutons \$6

Garden Greens Salad - with tomatoes, cucumbers, and matchstick carrots, choice of dressing \$5

French Onion Soup au Gratin - baked with provolone cheese \$8

Chicken Pastina - \$5

Wedge of Iceberg

with bleu cheese crumbles, diced tomatoes, applewood smoked bacon and creamy Roquefort dressing \$14

SIDES A LA CARTE

Baked Idaho Russet Potato - with butter, sour cream and chives \$6

Baked Sweet Potato - with brown sugar-cinnamon butter \$6

Au Gratin Potatoes - sliced potatoes baked with cream & 2 cheeses \$8

Asparagus - with hollandaise \$6

Twice Baked Potato - Louis' recipe \$8

Broccoli - with hollandaise \$6

Yukon Gold Mashed - \$6