

## STARTERS

### Shrimp Cocktail

horseradish cocktail sauce,  
creole remoulade

### Stuffed Mushrooms

lump crab meat, fresh herbs, cream cheese

### Fried Calamari

zesty marinara, lemon basil aioli

### Crab Cakes

sweet pea salad, smoked bacon,  
creole mustard aioli

### Macadamia Crusted Chicken Skewers

chili coconut sauce



## SIDES

### Asparagus, Grilled or Steamed Butter-Whipped Potatoes

### Sautéed Mushrooms

### Loaded Baked Potato

### Green Beans Amandine

### French Fries

### Macaroni & Cheese

a blend of smoked gouda and fontina

add bacon

add lobster



## SOUPS



### Corn Chowder

sweet corn, potatoes, light  
cream, smoked bacon, chives

### French Onion Soup

rich beef broth, caramelized  
onions, gruyère, parmesan crouton

### Lobster Bisque

## SALADS



### Caesar Salad

focaccia croutons, roasted garlic caesar  
dressing, parmesan

### Cleaver Salad

romaine lettuce, bleu cheese, smoked bacon,  
avocado, tomatoes, creamy dressing  
add prime rib

### Steakhouse Wedge Salad

iceberg lettuce, bleu cheese, smoked bacon,  
red onion, tomatoes, bleu cheese dressing

## ENTRÉES

### Prime Rib Burger\*

10 oz. fresh ground patty, swiss,  
sautéed mushrooms, brioche bun,  
french fries

### Grilled Salmon\*

lemon parsley chimichurri and  
sautéed spinach

### Roasted Chicken

herb-roasted airline breast  
whipped potatoes

### Double Cut Pork Chop

green bean amandine, garlic roasted potatoes,  
bourbon apple compote

### Lobster & Shrimp Fra Diavolo

marinara, fresh tomatoes, onions,  
garlic, oregano, basil, chili flakes,  
linguini noodles

### Shrimp Scampi

lemon, garlic, butter, tomatoes,  
linguini noodles

### Chicken Fettuccine Alfredo

light parmesan cream sauce  
sub shrimp  
sub prime rib

### Chicken Piccata

capers, white wine, lemon,  
mushrooms, butter sautéed spinach

## PRIME RIB SELECTIONS

### The Carve Cut\*

a thicker 12 oz. cut

### The Cannery Cut\*

16 oz. of our thickest cut



*Our prime rib is dry rubbed with kosher salt and black pepper,  
slow-roasted and served with a house salad or corn chowder,  
buttery mashed potatoes, Chef's fresh vegetables, au jus and creamy horseradish.*

## CHARBROILED STEAKS

### Bone-In Rib Eye\*

22 oz. of our most flavorful cut

### New York Steak\*

16 oz. center-cut boneless strip steak

### Filet Mignon\*

center cut, black angus beef  
10 oz. 7 oz.

### Extraordinary Additions

#### Steak Sauces

bordelaise, béarnaise, peppercorn  
sauce trio

#### Carve Scampi

#### Oscar Style with Crab, Asparagus and Béarnaise

#### Blue Cheese

#### Lobster Tail MP

Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.