

94 West

Steak and Seafood



RARE VERY RED, COOL CENTER
MEDIUM RARE RED, WARM CENTER
MEDIUM PINK CENTER
MEDIUM WELL SLIGHTLY PINK CENTER
WELL DONE BROILED THROUGH OUT, NO PINK

LUNCH MENU

APPETIZERS

CARPACCIO 14

PAPER THIN PRIME TENDERLOIN TOPPED WITH ARUGALA, CHOPPED TOMATO, RED ONION & ASIAGO CHEESE, DRIZZLED WITH OLIVE OIL & CRACKED PEPPER

SAUSAGE & PEPPERS 9.5

ROASTED RED & GREEN PEPPERS, PEPPERCINI, SWEET ITALIAN SAUSAGE

PETITE RIBS 13

MINIATURE VERSION OF OUR FAMOUS BACK RIBS

SHRIMP 14

COCONUT CRUSTED MANGO SAUCE OR BUFFALO STYLE SMOTHERED IN OUR OWN SAUCE

CLASSIC SHRIMP COCKTAIL 14

SERVED CHILLED WITH COCKTAIL SAUCE

SHRIMP & CRAB LOUIE COCKTAIL 16

SERVED CHILLED WITH COCKTAIL SAUCE

STUFFED PORTOBELLO 11

BAKED PORTOBELLO MUSHROOM WITH CRABMEAT STUFFING

CALAMARI 12

TRADITIONAL OR SPICY GARLIC

BRUSCHETTA 9

CHOPPED RIPE TOMATOES, RED ONION, FRESH BASIL ON GARLIC CRUSTINI AND TOPPED WITH ASIAGO CHEESE

MARYLAND CRAB CAKES 14

JUMBO LUMP CRAB BLENDED WITH SEASONINGS AND COATED IN A PANKO BREAD CRUMBS, PAN SEARED AND SERVED WITH GARLIC REMOULADE

94 WEST COMBO PLATTER 23

CRAB CAKE, CALAMARI, RIBS, BUFFALO SHRIMP

OYSTERS ON THE HALF SHELL MARKET PRICE

ROCKEFELLER

SOUPS

SOUP OF THE DAY 5

BAKED FRENCH ONION 6.5

LOBSTER BISQUE 7.5

SALADS

HOMEMADE DRESSING - RANCH, BLEU CHEESE, THOUSAND ISLAND, BALSAMIC GARLIC, HONEY MUSTARD AND FRENCH

STEAK AVENUE 14

STRIP STEAK SEARED AND SERVED ON A BED OF MIXED GREENS WITH GRILLED ZUCCHINI AND ASPARAGUS TOSSED WITH ROASTED HAZLENUIT DRESSING

CHICKEN CAESAR 13

BED OF ROMAINE LETTUCE IN OUR CLASSIC DRESSING, ANCHOVIES, TOPPED WITH PARMESAN & ASIAGO CHEESE

JULIENNE SALAD 9

FRESH GREENS COVERED WITH TURKEY, HAM, SWISS, CHEDDAR CHEESE, BACON, TOMATO AND HARD BOILED EGGS

WALDORF SALAD 10

LEAFY GREENS TOSSED WITH WALNUTS, APPLES, RAISINS AND BLEU CHEESE WITH OUR HOUSE VINAIGRETTE

SPINACH SALAD 9

FRESH BABY SPINACH, MANDARIN ORANGES, STRAWBERRIES, CANDIED WALNUTS & TOSSED WITH BALSAMIC VINAIGRETTE

PRIME STEAK & CHOP

FILET MIGNON 36

12 OZ. MOST TENDER CUT

PETITE FILET MIGNON 29

8 OZ. A SMALLER BUT EQUALLY TENDER FILET

RIBEYE 32

16 OZ. AN OUTSTANDING EXAMPLE OF USDA PRIME AT ITS BEST, WELL MARBLED FOR PEAK FLAVOR, DELICIOUSLY JUICY

COWBOY 44

22 OZ. A HUGE BONE IN VERSION OF THIS USDA PRIME CUT

T-BONE 34

22 OZ. A HUGE BONE IN VERSION OF THIS USDA PRIME CUT

NEW YORK STRIP 26

14 OZ. USDA PRIME CUT HAS A FULL BODIED TEXTURE THAT IS SLIGHTLY FIRMER THAN A RIBEYE

KANSAS CITY STRIP 37

18 OZ. A BONE-IN VERSION OF THIS USDA PRIME CUT

PORTERHOUSE 48

32 OZ. USDA PRIME CUT COMBINES THE RICH FLAVOR OF A STRIP WITH THE TENDERNESS OF A FILET

LAMB CHOPS 39

THREE 6 OZ. CHOPS CUT THICK, NATURALLY TENDER AND FLAVORFUL

PORK CHOP 24

16 OZ. DELICIOUSLY JUICY BONE IN CHOP

VEAL CHOP 42

14 OZ. COOKED TO YOUR LIKING

AU POIVRE STYLE, SAUCE BERNAISE, PORT WINE
BLUE CHEESE SAUCE, AVAILABLE ON
ANY STEAK OR CHOP UPON REQUEST

SIGNATURE SANDWICHES

SERVED WITH SWEET POTATO CHIPS OR FRENCH FRIES

CHEDDAR TUNA SANDWICH 9

PRIME RIB FRENCH DIP SANDWICH ON GARLIC BREAD 12.50

ITALIAN SAUSAGE SANDWICH ON GARLIC BREAD 9.95

OPEN FACE TURKEY SANDWICH 8.90

94 WEST STEAK SANDWICH ON GARLIC BREAD 15

PRIME RIB SANDWICH ON GARLIC BREAD 12.80

PRIME BEEF HOUSE GROUND COOKED TO YOUR LIKING ON CHOICE OF GARLIC BREAD OR ONION ROLL

SMOTHERED TENDERLOIN MEDALLIONS 12.50

SMOTHERED WITH CARMELIZED ONIONS, SAUTEED MUSHROOMS & PROVOLONE CHEESE

94 WEST BURGER 8.90

COMES WITH LETTUCE, TOMATO, ONION & CHEESE

CHICKEN SANDWICH 10

CHOOSE YOUR RECIPE: PEPPERJACK HONEY MUSTARD BUFFALO

BLT 8.50

TURKEY CLUB 9.50

FILET SLIDERS 5 EACH

PERFECT TASTING OF OUR TENDER FILET TOPPED WITH ONIONS & MUSHROOMS

ENTREES

INCLUDES YOUR CHOICE OF HOUSE SALAD OR SOUP OF THE DAY

RIBS & CHICKEN COMBO 19

DELICIOUS RIBS SERVED WITH CHICKEN RUBBED WITH OUR HOUSE BLEND SPICES AND BARBECUE SAUCE

RIBS & SHRIMP 24

1/2 SLAB OF OUR RIBS PAIRED WITH FOUR JUMBO SHRIMP DONE YOUR WAY

BARBECUE RIBS 25

SLOW COOKED BACK PORK RIBS BASTED IN OUR HOMEMADE BARBECUE SAUCE, THEN FIRE GRILLED

ITALIAN SPECIALTIES

CHICKEN VESUVIO 23

GARLIC, WHITE WINE, ROSEMARY ROASTED POTATOES & PEAS

PAPPARDELLE ROMANA 21

PAPPARDELLE PASTA TOSSED IN A SPICY MARINARA WITH CHICKEN, MUSHROOMS, BELL PEPPERS, KALAMATA OLIVES TOPPED WITH ASIAGO CHEESE

PORK CHOP PEPERONATA 25

16 OZ. PORK CHOP SAUTEED WITH GARLIC RED WINE, TOMATOES, PEPPERS, ONIONS, OLIVES WITH ROASTED POTATOES

CHICKEN ALLA BRYAN 20

ROASTED HALF CHICKEN WITH RED, GREEN PEPPERS. PEPPERCINI, OLIVE OIL AND WHITE WINE WITH ROASTED POTATOES

ITALIAN BAKED SHRIMP 24

OVER ANGEL HAIR PASTA WITH ASPARAGUS TOSSED IN LEMON BEUR BLANC SAUCE

FETTUCCINI ALFREDO 16

ADD SHRIMP 8, ADD CHICKEN 5, ADD VEGETABLES 5

SALMON VESUVIO 24

GARLIC, WHITE WINE, ROSEMARY ROASTED POTATOES & PEAS

SEAFOOD

ALL FISH ENTREES CAN BE PREPARED SAUTEED WITH SPINACH WHITE WINE, BLACK-ENED OR SIMPLY GRILLED AND COMES WITH VEGETABLE OF THE DAY AND CHOICE OF MASHED, BAKED, DOUBLE BAKED OR RICE PILAF.

SEABASS 18.50

SALMON 16.50

SAUTEED TILAPIA 14.50

SAUTEED LAKE SUPERIOR WHITEFISH 15

LEMON, WHITE WINE, SPINACH

AFRICAN COLD WATER LOBSTER TAIL

6 OZ. TO 8 OZ. 39 TWIN TAIL 71

KING CRAB LEGS MARKET PRICE

24 OZ. STEAMED TO PERFECTION

SURF N TURF MARKET PRICE

8 OZ. FILET & LOBSTER TAIL OR KING CRAB LEGS

FROG LEGS 24

SAUTEED IN GARLIC BUTTER

SIDES

BROCCOLI AU GRATIN STYLE OR WITH LEMON BUTTER 6

LYONNAISE POTATOES OR AU GRATIN POTATOS 6

GRILLED ASPARAGUS WITH LEMON BUTTER 8

SAUTEED MUSHROOMS 6

STEAKHOUSE SPINACH 8

FRESH GREEN BEANS WITH ONIONS & BACON 6

ADD IT ON

LOBSTER TAIL (7 OZ.) 32 KING CRAB LEGS (8 OZ.) 22

CRAB CAKES 8 SHRIMP (3) 8 OSCAR STYLE 9

WE MAKE OUR OWN DESSERTS!!