

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

DINNER 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 SAUCE LOUIE

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

HOUSE GARDEN SALAD 5

94 WEST WALDORF SALAD 9

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

CLASSIC CAESAR 8

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

STEAK HOUSE WEDGE 8

WEDGE OF ICEBERG, TOPPED WITH BLEU CHEESE, BACON & TOMATOES

ENTREES

INCLUDES YOUR CHOICE OF HOUSE SALAD OR SOUP OF THE DAY

18 OZ. PRIME RIB MARY'S CUT 34

SERVED WITH GARLIC MASHED POTATOES

22 OZ. PRIME RIB JOHNNY'S CUT 39

SERVED WITH GARLIC MASHED POTATOES

BARBECUE RIBS 25

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

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

SEAFOOD PASTA 28

SHRIMP, LOBSTER & CRAB TOSSED WITH MUSHROOMS, GREEN ONIONS, TOMATOES IN A SEAFOOD CREAM SAUCE.

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 PEPPERONATA 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

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 OX. 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

ADD IT ON

LOBSTER TAIL (7 OZ.) 32

KING CRAB LEGS (8 OZ.) 22

CRAB CAKES 8

SHRIMP (3) 8

OSCAR STYLE 9

SEAFOOD

ALL FISH ENTREES CAN BE PREPARED BLACKENED OR GRILLED

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

COCONUT CRUSTED SEABASS 33

OUR FAMOUS BANANA RUM SAUCE

HAZELNUT CRUSTED TILAPIA 24

WITH BEUR BLANC SAUCE

SAUTEED LAKE SUPERIOR WHITEFISH 21

LEMON, WHITE WINE, SPINACH

FROG LEGS 24

SAUTEED IN GARLIC BUTTER

SIGNATURE SANDWICHES

SERVED WITH SWEET POTATO CHIPS OR FRENCH FRIES

1/2 LB. PRIME BEEF BURGER 13

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

STRIP STEAK SANDWICH 16

SIRLOIN STEAK SERVED ON GARLIC BREAD

BUTT STEAK SANDWICH 17

BUTT STEAK SERVED ON GARLIC BREAD

BUFFALO CHICKEN SANDWICH 12

A CRISPY CHICKEN BREAST TOSSED IN BUFFALO SAUCE TOPPED WITH BLEU CHEESE CRUMBLES

FILET SLIDERS 5 EACH

PERFECT TASTING OF OUR TENDER FILET TOPPED WITH ONIONS & MUSHROOMS

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

