

Dinner Menu

Appetizers

SEAFOOD PLATTER

JUMBO SHRIMP COCKTAIL 4

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JUMBO LUMP CRABMEAT COCKTAIL

YELLOW FIN TUNA TARTAR

LOBSTER COCKTAIL

LITTLE NECK CLAMS ON THE HALF SHELL

FRESH OYSTERS ON THE HALF SHELL

FRIED CALAMARI

CRAB CAKES (6oz) pan seared, lump crab meat

PRIME STEAK TARTAR

INDIVIDUAL BABY LAMB CHOPS [2]

Salads

WEDGE ICEBERG SALAD

MIXED GREEN SALAD

CLASSIC CAESAR SALAD shaved parmesan cheese

FRESH MOZZARELLA & BEEFSTEAK TOMATOES

SLICED BEEFSTEAK TOMATOES AND ONIONS

ANGUS CLUB SALAD iceberg lettuce tossed with shrimp, green peas, tomatoes, onions, bacon, and roasted red peppers in our house vinaigrette

Choice of Dressing: house vinaigrette, creamy garlic, russian, blue cheese

FRENCH ONION

LOBSTER BISQUE

ANGUS BEEF BARLEY filet Mignon, barley, vegetables

STEAK & CHOPS

[USDA PRIME, HAND SELECTED, DRY AGED AND BUTCHERED ON PREMISE]

PORTERHOUSE STEAK FOR TWO | FOR THREE | FOR FOUR

FILET MIGNON [14OZ) with premium pink Himalayan salt

BONE IN FILET MIGNON (16OZ)

NY SIRLOIN STEAK, BONE IN [22OZ]

RIB EYE STEAK, BONE IN [26OZ]

COLORADO LAMB CHOPS [5]

VEAL CHOP, DOUBLE CUT T-BONE

SEAFOOD

GRILLED CHILEAN SEA BASS sautéed with capers, carrots, lemon, white wine
reduction

YELLOW-FIN TUNA blackened with a side of wasabi mayo

GRILLED NORWEGIAN SALMON

LOBSTER TAILS steamed or broiled

JUMBO 3 LB LOBSTER steamed or broiled

SURF & TURF 12oz filet mignon and lobster tail

ANGUS HOME FRIES

MASHED POTATOES

JUMBO BAKED POTATO

STEAK FRIES

with truffle oil

TRUFFLE MAC & CHEESE

POTATOES

SPINACH creamed, sautéed or steamed

ASPARAGUS sautéed or steamed

BROCCOLI sautéed or steamed

MUSHROOMS sautéed or steamed

ONION RINGS fried rings or caramelized

PEAS AND ONIONS

VEGETABLES

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase risk of food borne illnesses. Alert your server if you have special dietary needs.