

A P P E T I Z E R S

BRUSCHETTA	8	PRIME RIB NACHOS/HALF ORDER	13/8
ARTICHOKE DIP	10	JUMBO SHRIMP COCKTAIL	12
FRIED CALAMARI	10	CRAB CAKES	13
OYSTERS ON THE HALF SHELL	10	AHI TARTARE	14
CARPACCIO	10	OYSTERS ROCKEFELLER	14
MUSSELS (SAFFRON, GARLIC OR MARSEILLES)	12	KING CRAB LEG COCKTAIL	13
SMOKED BUFFALO (WITH TOASTED BAGUETTE)	10	BACON WRAPPED SEA SCALLOPS	14

SIGNATURE SAMPLER 18
 (CARPACCIO, SHRIMP COCKTAIL, AHI TARTARE AND BRUSCHETTA)

S P E C I A L T Y S O U P S & S A L A D S

HOMEMADE SOUPS & CHILI

CUP 4 BOWL 7

SIGNATURE

SUPERBOWL SALAD 15

SERVED IN A PARMESAN BOWL WITH YOUR CHOICE OF SMOKED BUFFALO, STEAK, CHICKEN, SHRIMP, SCALLOPS, OR SALMON.
 WITH GRILLED VEGETABLES ONLY 11

CAESAR SALAD <small>(MADE TABLESIDE FOR 2 OR MORE)</small>	8.5 PP
BEEFSTEAK TOMATO AND BUFFALO MOZZARELLA	12
TRADITIONAL COBB SALAD	12
CHEF'S SALAD DU JOUR	12

B U R G E R S & S A N D W I C H E S

(INCLUDES CHOICE OF DINNER SIDE)

STEAK BURGER (CHOICE OF CHEESE)	9	PRIME RIB DIP	12
BUFFALO BURGER (CHOICE OF CHEESE)	11	SONNY'S CHICKEN BREAST SANDWICH <small>(GRILLED OR FRIED W/CHOICE OF CHEESE)</small>	12

P A S T A S

(PASTA DISHES INCLUDE YOUR CHOICE OF SOUP OR STEAKHOUSE SALAD)

LINGUINE MARINARA WITH MEATBALLS OR SAUSAGE	18
SEAFOOD LINGUINE IN SAFFRON CREAM SAUCE	26
LOBSTER RAVIOLI IN SWEET CORN CREAM SAUCE	24

ALL ENTRÉES SERVED WITH A STEAKHOUSE SALAD MADE TABLESIDE,
WEDGE SALAD, OR A BOWL OF SOUP AND CHOICE OF SIDE.

STEAKS & CHOPS

SIGNATURE

COWBOY RIBEYE (<i>Bone-In 18 oz.</i>)	38	PORTERHOUSE (<i>22 oz.</i>)	39
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BEEF TENDERLOIN KEBOB	22	PETITE FILET (<i>6 oz. Bacon Wrapped</i>)	27
TOP SIRLOIN (<i>10 oz.</i>)	25	FILET MIGNON (<i>9 oz. Bacon Wrapped</i>)	34
STEAK AND CRAB RELLENO	28	BONE-IN FILET (<i>12 oz.</i>)	39
NEW YORK STRIP (<i>14 oz.</i>)	37	COLORADO RACK OF LAMB	39

BUFFALO RIBEYE (*16 oz.*) 38

(ANY STEAK AVAILABLE PEPPERED OR BLACKENED UPON REQUEST)

SLOW ROASTED PRIME RIB

CAROL JO'S 8 OZ. CUT 24 SONNY'S 12 OZ. CUT 28 LINEBACKER'S 16 OZ. CUT 32

(OUR PRIME RIB IS SLOW ROASTED DAILY, THEREFORE WE MAY OCCASIONALLY SELL OUT)

OVER THE TOP

(\$3.5 EACH)

SAUTÉED MUSHROOMS
SAUTÉED ONIONS
BÉARNAISE SAUCE
GORGONZOLA SAUCE
PEPPERCORN SAUCE

ADD-ONS

CRAB RELLENO	12
OSCAR TOPPING	12
SHRIMP OR SCALLOP KEBOBS	12
KING CRAB LEGS	16
MAINE LOBSTER TAIL	20

SEAFOOD & POULTRY

SIGNATURE

CLASSIC BOUILLABAISSE	39
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(SPICY TOMATO BROTH WITH LOBSTER, SCALLOPS, SHRIMP, MUSSELS AND FRESH FISH)

CHAR-BROILED SALMON FILLET	22	JUMBO SEA SCALLOPS, SPICY THAI	28
CHICKEN BREAST DU JOUR	18	SHRIMP AND/OR SCALLOP KEBOBS	25
MAHI-MAHI FILLET, CITRUS SAUCE	20	KING CRAB LEGS (<i>half pound</i>)	32
TEQUILA LIME SHRIMP	22	TWIN MAINE LOBSTER TAILS (<i>2x6oz.</i>)	39

SEAFOOD EXTRAVAGANZA 39

(MAINE LOBSTER TAIL, KING CRAB LEGS, SCALLOP & SHRIMP KEBOB)

DINNER SIDES

(ENTRÉES INCLUDE YOUR CHOICE OF ONE)

BAKED SWEET POTATO	FRENCH FRIES	ONION RINGS
LARGE BAKED POTATO	VEGETABLE SAUTÉ	RICE PILAF
WHITE CHEDDAR AU GRATIN POTATOES	RISOTTO CAKE	GARLIC-PARMESAN MASHED POTATOES

SIDES TO SHARE

(\$8 EACH)

CAULIFLOWER GRATIN	CREAMED SPINACH	FRENCH GREEN BEANS
CREAMED SWEET CORN		SIGNATURE MAC & CHEESE