

Steakhouse Night MENU

Steakhouse Soups, Starters & Salads

Lobster Bisque | \$16

A bowl of silky lobster bisque finished with sherry wine, lobster chunks & puff pastry garnish

French Onion Gratin | \$9

Crostini & sweet onions under a blanket of perfectly melted cheeses

Shrimp Cocktail al a Life | \$28

8 Jumbo shrimp accompanied with zesty cocktail sauce & grilled lemon
Served with fresh berries, grape cluster, Boursin cheese & Crostini
Very sharable

Escargot en Croute | \$18

Jumbo escargot cooked in a garlic herb butter & topped with puff pastry

Crab Stuffed Jumbo Mushrooms | \$20

4 large white mushroom caps filled with lump crab mixture & baked to perfection

Sliced Heirloom Tomato & Vidalia Onion | \$16

Finished with Peter Luger steak sauce

Grilled Gem Wedge Salad | \$13

With crumbled Maytag bleu cheese, Green Goddess dressing
bacon & chopped chives

Spring Vegetable Salad | \$13

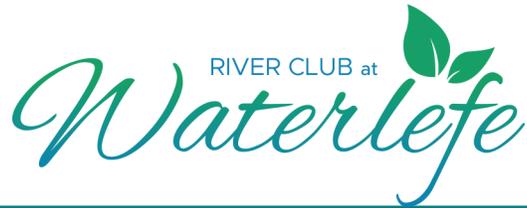
Served with burrata cheese

All Bottles of Wine 50% Off with Purchase of an Entrée!

20% service charge will be added to your check for your convenience.

 = Club Favorite |  = Vegetarian Items

*Consuming raw or undercooked meats, poultry, Seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.



Steakhouse Night MENU

Entrée Proteins & A la Carte Sides

*** 16oz Chateaubriand for Two | \$80**

*Cooked to your liking & Finished with your choice of
Hollandaise, Béarnaise
Truffle Butter or Peter Lugar Steak Sauce*

*** Surf & Turf | \$76**

*8oz Filet Mignon cooked to your liking served with a 5oz
cold water lobster tail
Finished with drawn butter & your choice of
Hollandaise, Béarnaise
Truffle Butter or Peter Lugar Steak Sauce*

*** Herb Crusted Rack of Lamb | \$50**

*Cooked to your liking & finished with herbed demi glace
& mint gastrique*

Bone-In Short Rib | \$54

*Cooked in the style of Osso Bucco
& finished with Gremolata*

Red Drum en Papillote | \$36

With Fennel & Citrus, plated tableside

Truffle Pomme Puree | \$12

Loaded Twice Baked Potato | \$12

Creamed Spinach | \$14

Pan Roasted Wild Mushrooms | \$15

Potato Au Gratin | \$14

Lobster Mac & Cheese | \$20

Jumbo Asparagus | \$15

Steakhouse Style Desserts

Chocolate Mousse | \$9

Crème Brule | \$10

Marble Cheesecake | \$10

Baked Alaska | \$12

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