

*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*

**Seafood Cocktail** | \$32

*4 of each: Poached cocktail shrimp, snow crab claws & half shell oysters*

*Served with appropriate accompaniments*

**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*

**Heirloom Tomato & Burrata Cheese** | \$13 



*With micro arugula, pesto & balsamic glaze*

**Grilled Romaine Heart Caesar** | \$13 

*With Shaved parmesan cheese, garlic crostini & parmesan crisp*

**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

**\*Chateaubriand for One | \$55**

*Cooked to medium rare & carved tableside*

**\*Surf & Turf | \$60**

*8oz Filet Mignon cooked to your liking served with a duo of sauteed jumbo shrimp*

**\* 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*

**Chilean Seabass a la Oscar | \$50**

*Topped with lump crab, asparagus & hollandaise*

**Tagliatella Pasta Royale | \$MP**

*Lemon cream sauce, Osetra caviar & fresh shaved summer truffle*

**Truffle Risotto | \$15**

**Loaded Jumbo Baked Potato | \$12**

**Creamed Spinach | \$14**

**Pan Roasted Wild Mushrooms | \$15**

**Potato Au Gratin | \$14**

**Jumbo Asparagus | \$15**

### Steakhouse Style Desserts

**Fresh Strawberry Shortcake | \$9**

**Crème Brule | \$10**

**Marble Cheesecake | \$10**

**Baked Alaska | \$12**

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