

the Steaks

All of our Beef is U.S.D.A Prime from Angus or Hereford Cattle

Steak Entrées are served with ...

Garlic Mashed Potatoes, Today's Vegetables, Fresh Baked Bread and Imported Butter

Top Sirloin Steak	10 Ounce	40
Rib-Eye Steak	14 Ounce	69
Cowboy Rib Steak	24 Ounce	99
New York Strip Steak	16 Ounce	79
Porterhouse Steak	28 Ounce	110
Bone-In Tenderloin Steak	16 Ounce	85
Filet Mignon	12 Ounce	90
Filet Mignon	8 Ounce	68

Crisp Onion Straws and Churchill's Finishing Butter are served on all Steaks

Steak Toppings

Caramelized Sweet Onions 8 | Peppercorn Sauce 8

Sauce Béarnaise 8 | Bacon 9 | Crumbled Blue Cheese 9 | Seared Foie Gras 32

Steak Temperatures

Rare
Light Crust, Red
Throughout, Cool
Center

Medium Rare
Crisp Crust, Mostly
Pink with Warm Red
Center

Medium
Extra Crisp Crust,
Pink Center

Medium Well
Charred Crust, Mostly
Tan with Slight Pink
Center

Well Done
Extra Charred Crust,
Tan Throughout

Shellfish and Seafood

Alaskan King Crab Legs & Claws (1 lb.) 135

Jumbo Garlic Shrimp Scampi served with Rice 45

Seared Scallops with Roasted Red Pepper Sauce 48

Fresh, Troll Caught Pacific King Salmon 45

Pan Seared Chilean Sea Bass 58

Soufflé of Maryland Blue Crab Cakes 45

Maine Lobster Tail (8-10 oz.) 80 | (14-16 oz.) 120

Colossal Alaskan Dungeness Crab (1¼-2 lb.) 80

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*