



APPETIZERS

<p>TABLESIDE GUACAMOLE \$11 Prepared at your table and served with fresh tortilla chips. Our signature appetizer. <i>As good as it gets!</i></p> <p>CALAMARI \$9 Tender calamari dipped in buttermilk then hand-breaded and deep-fried to a light golden brown. Served with marinara and lobster sauce.</p> <p>SPINACH ARTICHOKE DIP \$8 The Steakhouse spinach artichoke dip served with tortilla chips and toast points.</p>	<p>PORTABELLO MUSHROOM \$11 Fresh sliced Portobello grilled to tender perfection. Served on a bed of roasted red pepper crab sauce.</p> <p>SHRIMP COCKTAIL \$9 Five jumbo shrimp cooked to tender perfection. Served chilled with cocktail sauce.</p> <p>BACON-WRAPPED SHRIMP \$9 Four jumbo shrimp lightly basted with horseradish, wrapped in bacon and deep-fried. Served with horseradish sauce.</p>
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SALADS

<p>CAESAR SALAD \$8 Fresh romaine lettuce, tossed with our own homemade classic Caesar dressing, topped with parmesan cheese and croutons.</p> <p>HOUSE SALAD \$6 Assorted fresh greens, tomatoes, red onion and croutons.</p>	<p>SPINACH SALAD \$9 Fresh spinach, mushrooms, tomatoes, hard-boiled egg and bacon. Served with a traditional hot bacon dressing.</p> <p>ADD TO ANY SALAD:</p> <p>CHICKEN \$5</p> <p>SHRIMP \$9</p> <p>SALMON \$9</p>
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Dressings: Ranch, Bleu Cheese, Sun-dried Tomato Vinaigrette, Honey Mustard, Thousand Island, Caesar.

PASTA

CREATE YOUR OWN SPECIALTY PASTA DISH. \$17

Select from our made-from-scratch sauces and delicious noodle options
 All dishes served with fried spinach and pine nut garnish.

<u>SAUCES</u>	<u>PASTA</u>	<u>ADD TO ANY PASTA</u>
MARINARA	LINGUINI	CHICKEN \$5
ALFREDO	SPINACH FETTUCINI	SHRIMP \$9
ROSÉ	CHEESE MANICOTTI	SALMON \$9
CREAMY LOBSTER	SEAFOOD RAVIOLI	
	CHEESE RAVIOLI	

POULTRY

<p>CHICKEN NEWBURG \$22 Tender chicken breast breaded in Italian bread crumbs, deep-fried, then finished with lobster meat and a delicious Newburg sauce.</p> <p>CHICKEN CORDON BLEU \$25 Classic cordon bleu served with supreme sauce.</p>	<p>PECAN CHICKEN \$20 Tender chicken breast coated with a pecan crust, oven-baked and topped with a delicious hazelnut cream sauce.</p> <p>HERB-ROASTED CHICKEN \$20 Delicious half roasted herb chicken.</p>
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MVP EARNED POINT MEAL COUPONS:

Comp Value of \$10 each. You can use as many or as few as you like to pay for the total of your ticket, which includes entrées, appetizers, desserts, sides, add-ons and all beverages (alcoholic & non). The coupons have no cash value and cannot be used for gratuity.

SPECIALTY STEAKS & LAMB

BUTTER FILET Center-cut tenderloin, grilled. Served on a bed of Bordelaise.	\$30	ROSIE'S RIBS Flavor-packed, spice-rubbed, slow-roasted St. Louis-style pork ribs. Served with homemade BBQ sauce on the side.	\$22
COWBOY CAL'S RIBEYE An 18 oz mouthwatering bone-in ribeye garnished with onion strings.	\$32	PRIME RIB Basted with herbs and spices, slow-roasted to rare, then finished to requested temperature. <i>KING CUT, 16 oz</i>	\$26
NEW YORK STRIP NY strip grilled to temperature.	\$25	<i>QUEEN CUT, 12 oz</i>	\$22
		LAMB LOLLIPOPS Grilled rack of lamb drizzled with a port wine demi-glaze.	\$26

Add a 6 oz lobster tail to any entrée for \$20

Add three fried, grilled or scampied shrimp to any entrée for \$9

SAUCES & TOPPING

CREATE YOUR OWN TWIST TO ANY ENTRÉE

CAJUN: Steakhouse Rub then cooked in cast iron skillet. No extra charge.

BORDELAISE: Beef demi-glaze with a red wine and shallot reduction. No extra charge.

BÉARNAISE: A rich sauce of egg yolks, butter and tarragon. No extra charge.

OSCAR: Grilled asparagus, real crab meat and Béarnaise. \$6

TERIYAKI: Sautéed mushrooms with house teriyaki sauce. \$6

BLACKJACK: Caramelized red onions and Jack Daniels BBQ sauce. \$6

SCAMPI ESCARGOT: Delicate snails in a garlic butter sauce with sundried tomatoes and Gorgonzola crumbles. \$6

MANGO CHUTNEY: Chopped mango, grilled pineapple and apricots in a sweet and spicy sauce. \$6

SELECT YOUR STEAK TEMPERATURE:

Rare: Cool red center **Medium Rare:** Warm red center **Medium:** Hot pink center **Medium Well:** Juicy, cooked throughout
Well: No pink, not recommended for our cuts **We cannot guarantee the quality of well done or end cuts.**

*All entrées served with a choice of salad or soup, homemade bread, vegetable du jour and a choice of baked potato, white cheddar Yukon Gold mashed potatoes, steak fries, onion strings, long grain wild rice, sweet potato fries, creamed spinach, or grilled asparagus (with the exception of dinners prepared with pasta).
A la carte sides available for \$5.*

SEAFOOD

LOBSTER TAIL 6 oz butterfly lobster tail prepared in Old Bay spices and Fat Tire Beer. Served with drawn butter.	\$30	SALMON Salmon filet grilled to perfection, then finished with lemon caper butter. Add any of our sauces or toppings.	\$20 \$6
PAN-SEARED SCALLOPS Deep sea scallops pan-seared and served with Asian five-spice and Sriracha garnish.	\$25	SHRIMP SCAMPI Jumbo shrimp sautéed in a lemon garlic butter and olive oil medley. <i>Served over pasta upon request.</i>	\$20
CAP'N DAVE'S BIG OL' SHRIMP Jumbo fantail shrimp, lightly breaded and deep-fried. Served with cocktail or tartar sauce.	\$21	FISHERMAN'S PLATTER Fresh haddock, shrimp, and scallops coated in our own special batter. Deep-fried to a golden brown.	\$22
BAKED HALIBUT Baked Halibut filet, topped with a spinach cream sauce.	\$25		

DESSERTS

SUNDAE ANYDAE! French Vanilla Bean ice cream, topped with chocolate syrup or hot fudge, whipped cream, nuts and a cherry.	\$6	BUCKIN' BROWNIE A decadent fudge brownie, topped with French Vanilla Bean ice cream, hot fudge, whipped cream, nuts and a cherry. <i>Big enough for two!</i>	\$8
CRÈME BRÛLÉE! A smooth creamy custard chilled and topped with a brittle caramelized sugar.	\$7	HOMEMADE PIES Delicious pies homemade locally at The Déjà Vu Diner. Ask your server about the daily pie special. <i>PER SLICE</i>	\$5
		<i>A LA MODE</i>	\$6