

# From Our 1600 Degree Flame Broiler

We age our Beef in our own Coolers for 28 days and custom cut our Steaks on the Premises.  
 All Steaks served with your choice of Bavarian Pan Fried Potatoes, Garlic Mashed Potatoes or Fries plus a  
 Vegetable and Garlic toast. You also have a choice of our Famous Lentil Chowder, Goulash Soup,  
 Caesar Salad or House Salad with our own Balsamic Vinegrette Dressing

6 oz. Filet Mignon	For very small appetites	26	8 oz. Filet Mignon	29
10 oz. New York		24	14 oz. New York	29
16 oz. Ribeye	Yes One Pound!	26	Hawaiian BBQ Sauce	2

(Limited Availability)	<u>Slow Roasted Prime Rib</u>	(★Raw Weight)
*10 oz. Small Cut 19	*16 oz. Large Cut 24	*20 oz. Super Cut 29

100z. Top Sirloin Steak	19
Steak and Calamari Combo	A 100z. Top Sirloin and Calamari 24
Steak and 4 Giant Sea Scallops	A 100z. Top Sirloin 25
Steak and Lobster	39
A 10 oz. Sirloin and 5 oz. Lobster tail with drawn Butter	
Carpet Bag 14 oz.	29
New York Strip loin filled with Crab meat and topped with Sauce Bearnaise	
Filet Mignon " Oskar " Steak 6 oz.	29
Topped with Asparagus and Crab meat, laced with Sauce Bearnaise	
Steak and Giant Prawns 10 oz.	29
Top Sirloin and four Jumbo Prawns served with drawn Butter	
Brandy Peppercorn Steak 10 oz.	25
New York Strip loin cooked in our own fresh Green Madagascar Peppercorn Sauce	
Hawaiian Ribeye 16 oz.	27
Yes! One Pound basted with our special homemade Hawaiian B.B.Q. Sauce	
Cajun Top Sirloin 10 oz.	Blackened, Spicy and Hot (NY Add \$3) 22
Logger Top Sirloin 10 oz.	Topped with sauteed Onions and Mushrooms (NY Add \$3) 24
Teriyaki Top Sirloin 10 oz.	A Black Forest Favorite (NY Add \$3) 23
20 oz. T-Bone	Our advertising dollars at work; a forty nine dollar value! 29
100z. Ground Sirloin Steak	Smothered with Fresh Mushrooms! 16

<p>Rare: Partially raw, warm in the center                  Medium Rare: Fully cooked, pink all the way through, tender &amp; juicy                  Medium: Partially over cooked, pink in the center                  Medium Well: Over cooked, very slight pink in center, dried out with 24% loss of original weight                  Well Done: Completely over cooked, with most of the flavor, texture and weight destroyed</p>
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