



## APPETIZERS

Stuffed Mushrooms	10	French Onion Soup AuGratin	8
Shrimp Cocktail	13	Jumbo Lump Crab Cake	14
Fried Dill Pickles	8	Fried Cheese	8
Escargot	11	Bake Artichoke Hearts	8

Pair our famous salad and choice of one side with any appetizer for \$9 plus appetizer cost.

## ENTREES

Entrees served with the "Fireside Salad Bowl", fresh baked bread and choice of one side item.

### Prime Rib 35

Our specialty is seasoned, slow roasted and served MR-M-MW. Aujus and fresh Horseradish on request.

### Blackened Prime Rib (MR-M-MW) 37

Cajun seasoned and marked on the hickory grill. Topped with grilled jumbo shrimp.

### Ribeye 12 oz. 38

### Filet 6 oz 34 8 oz 42

### London Broil 30

Sliced sirloin, Cajun seasoning, sauteed mushrooms

### Top Sirloin 28

10 oz. center-cut sirloin

### Kobe Ground Sirloin 18

Sauteed mushrooms, peppercorn sauce

Our steaks are all U.S.D.A. choice or higher, seasoned with Kosher salt, black pepper and grilled over live hickory wood.

#### Temperatures

Rare - Cool Red Center • Medium Rare - Red Warm Center  
Medium - Pink Hot Center • Medium Well - Dull Pink Center  
Well - Cooked Throughout

### ALL-NATURAL CERTIFIED BLACK ANGUS BEEF

### Bone-In Ribeye 16 oz. 49

### Bone-In Strip 16 oz. Peppercorn Sauce 47

### Prime Pork Chops (2) 8 oz. 26 Cherry mustard sauce

### Hickory Barbecue Chicken Breasts 18

### Jumbo Fried Shrimp 28

### Fried Catfish Tenderloins 22

### Hickory Grilled Salmon Teriyaki glaze 28

### Jumbo Crab Cakes (2) Remoulade sauce 35

### Cajun Seasoned Tilapia 24

Lump crab meat, remoulade sauce

### Lobster Tails (2) Cold Water 45

## GREAT ADDITIONS TO YOUR STEAK OR ENTREE

Lobster Tail 18      Fried Shrimp (2) 7

Shrimp Scampi (3) 13

Sauteed Mushrooms 5      Crab Cake 13

## CHILDREN'S MENU

Kobe Ground Sirloin	10	Macaroni and Cheese	8
Chicken Strips	8		
Fried Shrimp	10		
Fried Catfish	8		

*Under 10, please  
Served with salad and French fries  
Substitution 3 extra*