



STEAK AND SEAFOOD HOUSE

soup

LOBSTER BISQUE	5 cup 6 bowl
CHEF'S CREATION	3 cup 4 bowl
BAKED STOUT ONION Crostini, melted parmesan, swiss cheese, onion tangles	5 bowl

salad

HOUSE SALAD Mixed greens, red onion, tomato, cucumber, croutons, choice of dressing	5
CAESAR Romaine, creamy caesar, fresh parmesan, croutons	5
WALDORF Romaine, grapes, apples, celery, carrots, pecans, golden raisins, poppy seed dressing	6
SPINACH Bacon, hard boiled egg, button mushrooms, red onion, warm bacon dressing	6

appetizers

BEEF SATAY Soy-ginger marinated tender tips, pickled vegetables	11
BEEF MARSALA Applewood smoked beef, marsala cream, toast points	12
QUACKER BITES Bacon wrapped, bourbon marinated duck breast	11
BROILED PRAWNS Trio of freshwater prawns, compound butter	11
COCONUT SHRIMP Sweet chili sauce	12
SEAFOOD FONDUDA Shrimp, crab, lobster, creamy smoked gouda cheese sauce	12
ARTISAN MEAT AND CHEESE BOARD Chef's selection with accompaniments	15

steak

Steaks served with baked or garlic mashed potatoes and fresh vegetable

16 **TOP SIRLOIN** 6oz

26 **NY STRIP** 12oz

28 **RIBEYE** 14oz

20 **TERES MAJOR** 8oz

26 **PETITE FILET** 6oz

30 **FILET** 8oz

saucés

2 **BEARNAISE**

1 **AU JUS**

2 **MUSHROOM MARSALA**

2 **WHISKEY CREAM**

2 **5 BRIDGES STEAK SAUCE**

2 **HORSERADISH CREAM**

enhancements

3 **SAUTÉED FOREST MUSHROOMS**

2 **BOURBON ONIONS**

3 **MELTED BLEU CHEESE**

3 **HOUSE-MADE MAC & CHEESE**

5 **GRILLED SHRIMP**

5 **DEEP FRIED SHRIMP**

7 **BROILED PRAWNS** (2)

13 **PAN SEARED SCALLOPS** (2)

seafood

16 **FISH & CHIPS**

Island ale battered wild caught cod, hand-cut kennebec fries, house tartar

16 **SCOTTISH SALMON**

Pan seared, cider reduction, horseradish mashed potatoes, baby carrots

24 **HALIBUT**

Pan seared, forest mushrooms, lobster butter sauce, fingerling potatoes, broccolini

18 **COCONUT SHRIMP**

Sweet chili sauce, asian rice pilaf

22 **PRAWNS**

Five citrus marinated broiled prawns, baked potato, broccolini, drawn butter

25 **SCALLOPS**

Prosciutto wrapped, garlic mashed potatoes, watercress-shallot cream

chef's specialties

27 **STEAK AU POIVRE**

Pepper encrusted filet, forest mushrooms, whiskey cream, garlic mashed potatoes

18 **SURF AND TURF SKEWERS**

Tender tips, jumbo shrimp, peppers, onions, mushrooms, spicy ginger-soy glaze, asian rice pilaf

15 **DUCK BREAST**

6oz breast, butternut squash-sage stuffing, cider reduction

15 **CHICKEN MADEIRA**

Melted mozzarella, broccolini, madeira mushroom demi-glace, garlic mashed potatoes

18 **PORK CHOPS**

10oz center cut chops, bacon wrapped, dijon cream, herb roasted fingerling potatoes, baby carrots

22 **SHORT RIB**

Slow braised boneless beef short rib, demi glace, garlic mashed potato, baby carrots