



The Steaks

*House Cut USDA Prime Top Sirloin (10oz) - 22.95

*Twin Center Cut Filet Mignon Medallions (6oz) - 24.95

*Center Cut Filet Mignon (8/10oz) - 28.95 / 32.95

*Center Cut New York Strip Steak (10oz) - 25.95

*Ribeye Steak (12oz) - 26.95

Our steaks are hand-cut daily from the highest quality aged prime and choice beef available. We season our steaks to perfection with our signature steak seasoning and char-broil them at 1650 degrees to your specifications.*

Steak House Classics

***City Square Sirloin Steak** - 25.95

10oz Top Sirloin Steak Served with Mushrooms, Onions & Roasted Garlic Butter

***Peppered Strip Steak** - 26.95

Pepper Studded 10oz New York Strip Steak with Roasted Shallot Sauce

***Filet Oscar** - 28.95

Twin Center Cut Filet Mignon Medallions with Crabmeat, Asparagus & Béarnaise Sauce

***Surf & Turf** - 34.95

Twin Center Cut Filet Mignon Medallions with Prawns, Roasted Garlic & Lobster Cream Sauce

Bone In Thick Cut **Pork Chop** (10oz) with Dijon Cream Sauce - 21.95

*Grilled **Rack of Lamb** (10oz) with Roasted Tomato Reduction Sauce - 27.95

All steaks & steak house classics are served with fresh baked rolls, our steak house salad & choice of side. Select any of our feature salads for an additional 2.95

Sides

French Fries

Garlic Mashed Potatoes

Baked Idaho Potato

Seasonal Vegetable Selection (add 2.)

Blanched & Buttered Asparagus (add .75)

Beer Battered Onion Rings (add 1.5)

Sauces & Toppings

Roasted Garlic Butter - 1.5

Roasted Shallot Sauce - 2.

Crumbled Blue Cheese - 2.5

Crab Meat & Béarnaise Sauce - 6.

Crab Meat - 4.5

Sautéed Mushroom & Onions - 3.5

Rare - Red, Cool Center Medium Rare - Red, Warm Center Medium - Pink Center

Medium Well - Slightly Pink Center Well Done - Cooked Throughout

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