



APPETIZERS

Seared Hawaiian Tuna \$17

Sesame-crusting and served over mixed greens with spicy wasabi, ginger and soy sauce

Fried Calamari \$14

Crispy golden brown calamari served with flash fried spinach, spicy mustard and sweet chili sauce

Lobster and Crab Dip \$14

Creamy dip with lobster, crab, sweet onions, and garlic crostinis for dipping

Sautéed Shrimp with Toasted Crostinis \$13

In a rich & tangy sauce with white wine, lemons, capers, shallots and whole butter

Beef Crostinis \$12

Tender slices of beef tenderloin on toasted crostinis with rich Béarnaise and fresh Roma tomato and onion

Jumbo Shrimp Cocktail \$15

Four wild-caught jumbo shrimp with a spicy deviled cocktail sauce

Pan-Seared Jumbo Crab Cake \$17

Serious crab cake made with giant lumps of Blue crab with old fashioned tartar sauce

Crunchy Lobster Pizza \$16

Maine lobster, Blue crab, leeks and a trio of cheeses on a thin and crispy crust

SOUPS AND SALADS

Lobster Bisque \$9

Rich and smooth with fresh Maine lobster and sweet sherry

Shrimp & Poblano Soup \$8

Roasted peppers, chorizo, and shrimp topped with jack cheese and tortilla strips

Blue Crab and Corn Chowder \$8.5

Velvety stew of sweet crab, roasted corn and cream

Wedge Salad \$9.5

Wedge of crisp Iceberg topped with Neuske's bacon, Iowa blue cheese, tomatoes, and a spicy herb vinaigrette

Steakhouse Tomato and Blue Cheese \$8

Beef steak tomatoes with thick sliced red onions topped with blue cheese crumbles and cracked black pepper

Steve's Caesar Salad \$9

With freshly made croutons, anchovies, and a zesty Caesar dressing

Spinach Salad \$8.5

Baby spinach topped with toasted pecans, blue cheese crumbles, tangerines, onions and a hot bacon dressing

ADD ONS

Chef's Topping \$10 One-half pound of King Crab \$29

Jumbo Crab Cake \$14 Three Jumbo Shrimp \$10.5 6 oz. Australian Tail \$42

Pontchartrain Topping \$8 Three Jumbo Scallops \$11.25 Half Lobster Fields \$29

SIDES

Sautéed Mushrooms \$7 Sautéed Garlic Spinach \$7 Lobster Mashed Potatoes \$14

Smoked Cheddar Mac 'n' Cheese \$9 Grilled Jumbo Asparagus \$9 Jumbo Baked Potato \$8

Seasoned French Fries \$7 Steamed Broccoli \$7 Creamed Sweet Corn \$9 Whipped Sweet Potatoes \$9

Roasted Garlic Parmesan Mashed Potatoes \$8 Mixed Vegetables \$7 Fried Onion Straws \$9

Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

OUR PRIVATE PARTY ROOM IS PERFECT FOR YOUR SPECIAL EVENT!

BEEF FILETS

Each filet is accompanied by a loaded jumbo baked Idaho potato.

Filet Mignon 6 oz. \$35 8 oz. \$42 10 oz. \$47

Wild Mushroom Coated Filet 8 oz. \$45

Mixed Grill \$39

Tenderloin medallions, chicken breast and shrimp with roasted garlic Parmesan mashers and a duo of sauces

Bone-In Filet of Beef 14 oz. \$54

Crème de la crème of tenderloin with the luscious enhancement of the bone

Blackened Filet Pontchartrain 6 oz. \$43 8 oz. \$50

Topped with shrimp, crawfish, crab and a creamy Pontchartrain sauce.

Peppercorn Coated Filet 8 oz. \$45

Blue Cheese Stuffed Filet 8 oz. \$45

Medallions of Beef \$35

Three 3 oz. Medallions with red wine demi-glaze, onion straws and portabella mushrooms

Chef's Filet 6 oz. \$45 8 oz. \$52

Topped with sautéed shrimp, lump crab meat & Béarnaise sauce

PRIME STEAKS AND CHOPS

All of our Prime steaks are aged a minimum of 28 days and seasoned with our special unique blend and then broiled in our high-temperature broiler. Each steak is accompanied by a loaded jumbo baked Idaho potato, except where noted.

Prime New York Strip 14 oz. \$49 **Prime Bone-In Rib Eye** 20 oz. \$52 **Prime Porterhouse** 22 oz. \$54

The "Chop" 22 oz. \$27

Our signature bone-in center-cut pork chop with cranberry demi

Free-Range Australian Double Lamb Chops 12 oz. \$39

with buttery pistachio-mustard sauce and roasted garlic Parmesan mashed potatoes

Free-Range Lemon Chicken \$26

Marinated, oven roasted and served with roasted garlic mashed potatoes and a rich pan sauce

ROASTED PRIME RIB OF BEEF

When it's gone, it's gone. Slow roasted on the bone and hand-carved to order. Served with a rich jus, horseradish cream and a loaded jumbo baked Idaho potato.

10 ounce \$36 14 ounce \$44 18 ounce \$49

LOBSTERS

All lobsters are served with your choice of side.

Grilled Cold-Water Australian Lobster Tail *Market Price*

A rich and succulent lobster tail brushed with lemon and garlic butter (Ask your server for sizes)

Stuffed Lobster Fields *Half \$34 Whole \$62*

1.5 pounder loaded with shrimp, crawfish, lobster and mushrooms

Fresh Maine Lobster *Market Price*

See your server for tonight's available sizes

FRESH SEAFOOD

Sesame Tuna \$35

Sesame-crust #1 grade Hawaiian tuna served with roasted garlic Parmesan mashed potatoes, tamari wine sauce and spicy wasabi

Steamed Red Alaskan King Crab \$62

Sweet, succulent and easy to eat. Served with grilled asparagus and roasted garlic Parmesan mashed potatoes

Maple Glazed Scallops \$29

With sweet Shiner Bock glaze, whipped sweet potatoes and sautéed spinach

Two Pan-Seared Jumbo Crab Cakes \$35

One topped with spicy mustard & the other with tartar sauce. Served with garlic Parmesan mashed potatoes and grilled asparagus

Grilled Atlantic Salmon \$32

Farm-raised filet topped with lump crab, shrimp, and Béarnaise sauce over roasted garlic Parmesan mashed potatoes and sautéed vegetables

Pecan-Crusted Trout \$27

Clear Springs Idaho Trout crusted with toasted Texas pecans and drizzled with lemon pecan butter over roasted garlic Parmesan mashed potatoes and sautéed vegetables

Fried or Grilled Shrimp \$26

Jumbo shrimp cooked to perfection and served with seasoned french fries

For parties of six or more an 18% gratuity may apply.