

# Wine

Glass / Bottle

## House

Chardonnay	6
White Zinfandel	6
Merlot	6
Cabernet	6

## White

Sterling Pinot Grigio	8 / 30
Jekel Rieseling	9 / 34

## Chardonnay

Sterling

8 / 30

## Pinot Noir

Chalone

12 / 45

## Merlot

Blackstone  
Silverado

7 / 26  
75

## Cabernet

Opus One  
Blackstone  
Casa Lapostolle  
Stags Leap

275  
8 / 30  
12 / 45  
90

## Spanish

Ramos Proto Tawny  
Marquest de Riscal Rioja

275  
12 / 45

# Champagne

Cristal	400
Dom Perignon Rose	500
Dom Perignon	250
Perrier-Jouet "Fleur de Rose"	400
Perrier-Jouet "Fleur"	250
Moet & Chandon "Nectar Imperial Rose"	200
Moet & Chandon "Nectar Imperial"	175
Moet & Chandon "White Star"	150
Veuve Clicquot "Rose"	225
Veuve Clicquot "Brut"	150
Krug Magnum	600
Krug Vintage	550
Chandon	Splits 12

## Soups/Apps

### Lobster Bisque 7

*Rich & Creamy With A Hint  
Of Sweet Vermouth*

### French Onion Soup 6

*Baked With A Slice Of Cuban  
Roll, Provolone & Parmesan*

### Calamari 14

*Golden Fried To Perfection Served  
With Our Special Marina Sauce*

### Sesame "Ahi" Tuna 14

*Served Mid-Rare With A Ginger Salad.  
Soy Sauce. Wasabi & Wonton Chips*

### Jumbo Shrimp Cocktail 14

*Colossal Shrimp Cocktail Served  
In A Martini Glass*

### Chicken Tenders 14

*Crispy Tender Chicken Strips*

## Salads

### Dressings

Balsamic Vinaigrette

Red Wine Vinaigrette

Bleu Cheese

Honey Dijon

Caesar

Ranch

### House Sm. 7 Lg. 10

*Mixed Greens, Carrots, Onions,  
Mushrooms, Kalamata Olives,  
Cheddar Cheese, Bacon Bits,  
Pepperoncini, Cucumbers & Croutons*

### Caesar Sm. 7 Lg. 10

*King Of The Salads*

### Asian Steak 14

*Asian Spiced Rubbed Bistro  
Medallion Over Mixed Greens &  
Roasted Red Peppers*

## Sides

### Creamed Spinach- 7

*With Extra Virgin Olive Oil*

### Sauteed Mushrooms- 7

*With Marsala Wine*

### Brown Rice- 7 Sweet Potatoes- 7 Mashed Potatoes- 7

### Sauteed Mixed Vegetables- 7 Baked Potatoes Loaded- 7

### Au Gratin Potatoes- 8

*Our Best Side ~ With Heavy Cream,  
Jalapenos & Cheddar Cheese*

### Grilled Asparagus- 8

*With Hollandaise Sauce*

# Entrées

<b>Pollo Paisano</b>	18	<b>Twin Lobster Tails</b>	56
<i>Breaded Chicken Breast With Bacon, Pesto &amp; Mozzarella Marinara or Marsala</i>		<i>Two 9oz Lobster Tails Served With Lemon Butter</i>	
<b>Chicken Bruschetta</b>	18	<b>Surf &amp; Turf</b>	65
<i>Two Spiced Grilled Chicken Breast Served On Romano Garlic Cheese Toast Points, Topped With Traditional Bruschetta Mix &amp; Garnished With Fresh Basil</i>		<i>A 9oz. Maine Lobster Tail Served On Top Of An 10oz Prime Cut Filet Mignon</i>	
<b>Pork Chop</b>	24	<b>Bourbon Salmon</b>	22
<i>10oz Smothered With Caramelized Onions &amp; Mushrooms</i>		<i>Grilled &amp; Drizzled With Bourbon Sauce &amp; Creole Mustard</i>	
		<b>Ahi Tuna Steak</b>	22
		<i>Blackened &amp; Pan Seared To Order With A Bourbon Sauce Drizzle With A Side Of Creole Mustard</i>	

## Signature Steaks

Filet Mignon 10oz.	36
NY Steak 14oz.	38
Bone In Ribeye 20oz.	39

**Oscar- 13**  
*Blue Crab, Asparagus & Hollandaise*

**Bleu- 3**  
*Roasted Garlic & Bleu Cheese*

**Blackened- 3**  
*Cajun Spices, Bourbon Sauce, & Creole Mustard*

**Au Poivre  
Peppercorn Crusted- 5**  
*With Peppercorn Cognac Sauce*

*These menu items are cooked to order. Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness. We do not guarantee any WELL DONE steaks.*

Gratuity Included For Parties 8 & Over

# Desserts

## Banana Caramel Cheesecake Xango 9

*Creamy Cheesecake Layered With Banana & Caramel Inside A Flaky Pastry. Served With Vanilla Bean Ice Cream*

## Molten Lava Chocolate Cake 9

*When Heated, This Is A Decadent Chocolate Experience Of Erupting Ganache Over A Mountain Of Moist Chocolate Cake.*

## Gourmet Chocolate Chip Blondie 9

*A Cake Brownie Layered With Fudge & Whipped Cream Topping. Served a la Mode With Chocolate Drizzle.*

## Chocolate Covered Strawberries 9

## *Espresso & Cappuccino*

### Espresso 5

*Traditional Style Italian Coffee*

### Cappuccino 7

*Double Espresso & Foamy Steamed Milk*

# Complimentary Lunch

11:30 am - 2 pm  
Monday - Friday

**\$4.95 After 2pm**

**Sandwiches** - All Sandwiches Are Served On Toasted White Bread & Include Potato Chips. Substitute A Bowl Of Soup or French Fries Instead Of Chips For A \$1 Up Charge.

## Traditional Club

*Ham, Turkey, Iceberg Lettuce, Tomato, Mayo & American Cheese.*

## California Club

*Turkey, Avocado Slices, Cucumber, Lettuce, Tomato, Mayo & Provolone Cheese.*

## B.L.T

*Bacon, Lettuce, Tomato, & Mayo.*

## Ham & Swiss

*Ham, Swiss Cheese, Lettuce, Tomato, & Mayo.*

## Fish & Chips

*Beer Battered Fish & Fries Served With Malt Vinegar & Tartar Sauce.*

## Tacos

*Three Flour Tortillas, Ground Beef, Lettuce, Tomato, & Shredded Cheese Served With Salsa & Sour Cream.*

## Penthouse Burger

*Our Signature Burger Grilled To Your Desired Temperature & Served With Lettuce, Tomato, Onion, & Your Choice Of American, Provolone, Pepper Jack or Swiss Cheese. Add Bacon & Bleu Cheese Sauce \$2*

## Salads

*Build Your Own Salad With Your Choice Of Spring Mix, Romaine, or Iceberg Lettuce. Toppings Include: Carrots, Green Peppers, Cheese, Onions, Mushrooms, Cucumbers, & Tomato.*

**\$4.95 Open To 6pm**

## French Dip

*Thinly Sliced Roast Beef & Melted Swiss Cheese Served On A Toasted Hoagie Roll With Au Jus & French Fries.*

## Chicken Sandwich

*A Juicy Chicken Breast Served On A Toasted Bun With Lettuce, Tomato, & Cheese. Served With French Fries.*

## Chicken Caesar Salad

*Fresh Romaine Lettuce, Caesar Dressing, Croutons, & Parmesan Cheese Tossed With Grilled Chicken Breast.*