

# Steaks, Chops, Etc...

<b>Filet Mignon</b> 12 oz	39	<b>Porterhouse</b> 22 oz	42
Classic, center cut, Angus tenderloin		Best of both worlds! Aged 14 days	
<b>Petite Filet Mignon</b> 8 oz	30	<b>Free Range Pork Chop</b> 16 oz	32
A smaller version of our tender filet		Charbroiled pork chop from Leidy's of Lancaster	
<b>Cowboy Ribeye</b> 18 oz	38	<b>Roasted Chicken Breast</b>	27
A bone in, center cut, well marbled ribeye		Braised artichoke hearts, spring onions, arugula	
<b>Dry Aged Delmonico</b> 14 oz	39	<b>Black Angus Burger</b>	12
Well marbled, flavorful cut, aged 28 days		Cast iron seared, shoestring fries, choice of cheese	
<b>Dry Aged Strip Steak</b> 16 oz	41	<b>Petite Sirloin</b> 8 oz	21
Center cut strip, aged 28 days and hand cut		Sliced, roasted garlic dipping sauce, fries	
<b>The Tomahawk Chop</b> 24 oz	49	<b>Classic Surf &amp; Turf</b>	55
Prime rib chop, dry aged 28 days, encrusted with a garlic blue cheese rub & a rich cabernet bordelaise		A 6 oz Prime Angus filet mignon, paired with a 6 oz cold water lobster tail, lemon & drawn butter	

## The Kings Platter

A 24oz Tomahawk Chop, paired with a 12 oz South African lobster tail

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### Additions

Our "85" Steak Sauce	
Bearnaise Sauce	2
Maytag Blue Cheese	2
Au Poivre Style	2
Applewood Bacon	10
Oscar Style	12
Seared Foie Gras	19
Foie Gras Butter	8
8 oz King Crab	22
6 oz Lobster Tail	26

### Side Dishes 5

Yukon Mashed Potatoes	Macaroni & Cheese
Scalloped Potatoes	Vidalia Onion Rings
Shoestring Fries	Sauteed Mushrooms
Steak Cut Fries	Sauteed Asparagus
Skillet Hash Browns	Creamed Spinach
Sweet Potato Casserole	Broccoli Au Gratin

### Seafood

<b>Pan Roasted Red Snapper</b>	28	<b>Jumbo Lump Crab Cakes</b>	27
Yukon gold potatoes & a saffron tomato broth		Broiled with ginger slaw, dijonaise	
<b>Crab Stuffed Shrimp</b>	32	<b>Seared Day Boat Scallops</b>	27
Broiled, and draped with a lemon buerre blanc		Roasted corn, smoked bacon, shiitake mushrooms	
<b>Sesame Crusted Ahi Tuna</b>	32	<b>Lobster Risotto</b>	36
Wok vegetables, soy-ginger glaze, wasabi		White truffle oil, Parmigianno Reggiano	
<b>Wild King Salmon</b>	29	<b>Jumbo Lobster Tail</b> 12 oz	55
Wilted spinach, roasted heirloom tomatoes		South African cold water, lemon, drawn butter	