

# the Steaks

All of our Beef is U.S.D.A Prime from Angus or Hereford Cattle

Steak Entrées are served with ...

Garlic Mashed Potatoes, Today's Vegetables, Fresh Baked Bread and Imported Butter

Top Sirloin Steak	10 Ounce	42
Rib-Eye Steak	14 Ounce	72
Cowboy Rib Steak	24 Ounce	104
New York Strip Steak	16 Ounce	82
Porterhouse Steak	28 Ounce	114
Bone-In Tenderloin Steak	16 Ounce	98
Filet Mignon	12 Ounce	94
Filet Mignon	8 Ounce	69

Crisp Onion Straws and Churchill's Finishing Butter are served on all Steaks

## Steak Toppings

Caramelized Sweet Onions 8 | Peppercorn Sauce 8

Sauce Béarnaise 8 | Bacon 9 | Crumbled Blue Cheese 9 | Seared Foie Gras 34

## Steak Temperatures

Rare  
Light Crust, Red  
Throughout, Cool  
Center

Medium Rare  
Crisp Crust, Mostly  
Pink with Warm Red  
Center

Medium  
Extra Crisp Crust,  
Pink Center

Medium Well  
Charred Crust, Mostly  
Tan with Slight Pink  
Center

Well Done  
Extra Charred Crust,  
Tan Throughout

## Shellfish and Seafood

Alaskan King Crab Legs & Claws with Craisin Pistachio Rice (1 lb.) 150

Jumbo Garlic Shrimp Scampi served with Craisin Pistachio Rice 47

Seared Scallops with Roasted Red Pepper Sauce with Cheesy Grit Cake 59

Alder Planked Wild King Salmon with Sundried Tomato Basil Butter with Craisin Pistachio Rice 52

Pan Seared Chilean Sea Bass with Garlic Mashed Potatoes 60

Souffle of Dungeness Crab Cakes with Craisin Pistachio Rice 48

Maine Lobster Tail with Craisin Pistachio Rice (8-10 oz.) 84 | (14-16 oz.) 125

Colossal Alaskan Dungeness Crab with Craisin Pistachio Rice (1 $\frac{3}{4}$  - 2 lb.) 85

General Manager: **Tom Wittman** Chef: **Adam Oakes** Pastry Chef: **Amy Kellogg**

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