



ENTRÉE FEATURES

ENTRÉES SERVED W/ SIDE HOUSE OR CAESAR SALAD
SUB SOUP- \$2

BACKROOM BOURBON SIRLOIN \$38

FRESH 8OZ MARINATED SIRLOIN GRILLED TO ORDER
SERVED W/ LOADED SMASHED POTATOES & FRIED BRUSSELS
TOPPED W/ MAPLE BOURBON GLAZE

AUKRA SALMON SWEET POTATO GNOCCHI W/ BASIL PESTO CREAM SAUCE \$28

SWEET POTATO GNOCCHI TOSSED W/ BASIL PESTO CREAM SAUCE
TOPPED W/ SALMON COOKED TO ORDER. SERVED W/ GARLIC
BREAD

JAGERSCHNITZEL \$24

HAND-BREADED PORK TENDERLOIN FRIED TO PERFECTION &
TOPPED W/ WILD MUSHROOM DEMI GLAZE
W/MASHED POTATOES W/ ROASTED SEASONAL VEGETABLE

SHRIMP FETTUCCINI ALFREDO \$25

FETTUCCINI NOODLES TOSSED W/ HOUSE-MADE ALFREDO
SAUCE & TOPPED W/ 1/2 POUND PAN SEARED SHRIMP
SERVED W/ GARLIC BREAD
SUB GRILLED OR BREADED CHICKEN FOR SHRIMP

CHICKEN PARMESAN \$25

HAND-BREADED CHICKEN BREAST FRIED TO PERFECTION
TOPPED W/ HOUSE-MADE MARINARA & FRESH MOZZARELLA
SERVED W/ PENNE & GARLIC BREAD
SUB ALFREDO FOR MARINARA

CHICKEN TORTELLINI ALFREDO \$25

HOUSE-MADE ALFREDO SAUCE SAUTÉED W/ SPINACH, SUN-DRIED
TOMATOES, & TRI-COLORED CHEESE TORTELLINI
TOPPED W/ GRILLED CHICKEN BREAST
SERVED W/ GARLIC BREAD

CHICKEN & WILD MUSHROOM TRUFFLE GNOCCHI \$25

FRESH COOKED GNOCCHI TOSSED IN CREAMY WILD
MUSHROOM DEMI GLAZE & SPINACH
TOPPED W/ TENDER GRILLED CHICKEN BREAST &
SERVED W/ GARLIC BREAD

PORK BELLY RAMEN \$22

TONKOTSU BONE BROTH, IMPORTED NOODLES, FRIED PORK
BELLY, FRESH BABY SPINACH, SHREDDED CARROTS,
SCALLIONS, SAUTÉED WILD MUSHROOMS
& SOFT-BOILED EGG
ADD KIMCHI - \$2.00

STUFFED GNOCCHI SIRLOIN W/ ROASTED RED PEPPER CREAM SAUCE \$36

ASIAGO STUFFED GNOCCHI TOSSED W/ ROASTED RED PEPPER
CREAM SAUCE & TOPPED W/ SIRLOIN COOKED TO ORDER &
ROASTED ASPARAGUS. SERVED W/ GARLIC BREAD

RATTLESNAKE PASTA \$25

FETTUCCINI NOODLES TOSSED W/ HOUSE-MADE ALFREDO,
JALAPENOS, CAJUN, & CHEDDAR
TOPPED W/ CHOICE OF SHRIMP OR CHICKEN
SUB STEAK- \$5

NEW YORK STRIP \$40

8 OZ CHOICE ANGUS RESERVE NEW YORK STRIP STEAK
COOKED TO ORDER
SERVED W/ ASPARAGUS, CARROTS & LOADED SMASHED
POTATOES

CRAB CAKES \$32

TWO HOUSE-MADE CRAB CAKES BAKED TO PERFECTION
SERVED W/ ROASTED SEASONAL VEGETABLE & OLD BAY
FRENCH FRIES
SUB FRIES W/ BAKED POTATO

LEMON BEURRE BLANC SALMON \$30

FRESH SEARED AUKRA SALMON COOKED TO ORDER W/
ROASTED FINGERLING POTATOES, CARROTS, & ASPARAGUS.
TOPPED W/ HOUSE-MADE LEMON BEURRE BLANC

BLACK & BLUE GNOCCHI SIRLOIN \$36

BLACKENED PRIME BLACK ANGUS SIRLOIN, GNOCCHI TOSSED
IN HOUSE-MADE ALFREDO, & TOPPED W/ HOUSE BLUE
CHEESE DRESSING, SHAVED PARM, AND CAJUN DUST
SERVED W/ GARLIC BREAD

SHRIMP FRA DIAVOLO \$25

1/2 POUND PAN-SEARED JUMBO SHRIMP, HOUSE-MADE
DIAVOLO SAUCE TOSSED W/ ANGEL HAIR PASTA & SERVED
W/ GARLIC BREAD
SPICY

SHRIMP & KIMCHI RAMEN \$23

MISO BROTH, IMPORTED NOODLES, JUMBO SHRIMP, KIMCHI,
FRESH BABY SPINACH, SHREDDED CARROTS, RADISH,
SOFT-BOILED EGG, & GREEN ONIONS
SPICY