



## 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 FETTUCINI ALFREDO \$25

FETTUCINI 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

FETTUCINI 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\*\*