

All Entrees include a bottomless bowl of family style house salad with balsamic vinaigrette dressing. Unlimited sides: baked potato with butter, sour cream, green onion & shredded cheese, baked beans, caramelized onions and Texas toast.



The Grill Room

Grill Charge
\$3.00 Per Entrée
If Our Grill Masters Grill For You
As a Grill Your Own Steak House our Grill Masters are here to assist our customers in the Grill Room. Parties of 6 or more will be required to grill their own

Zabuton MP
8oz American Wagyu steak with rich buttery texture

Bacon Wrapped Filet Mignon MP
6oz Center-Cut Natural Beef Tenderloin Filet

Angus Ribeye MP
16oz Choice Hand Cut Ribeye

Coulotte 38.00
8oz cut from the cap of the top sirloin, juicy and savory with plenty of marbling

New York Strip 48.00
12oz Steakhouse classic with exceptional flavor and texture

Shrimp Dinner 28.00
(8) Pacific Shrimp

Ahi Tuna 26.00
6oz Sashimi grade Ahi Tuna

Steak Kabobs 32.00
2 Kabobs with peppers, onion and tomatoes

Chicken Breasts 28.00
2 Marinated Chicken Breasts

Split Meal Deal \$15.00 per person
\$8.00 Child Split (12 & younger)
Two or more guests choosing one Grill House entrée, may enjoy unlimited sides for an additional charge

Prices are subject to change based on current Market pricing

Extras From The Grill

Button Mushroom Skillet	5.00	Homemade Steak Sauces	3.00
Vegetable Skillet	7.00	Warm Green Peppercorn	
Pacific Shrimp (8)	18.00	Warm Bleu Cheese	

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness.