

# SIGNATURE STEAKS

<b>CEDAR RIVER NEW YORK STEAK</b>	<b>35</b>
16 oz. Grilled N.Y Steak, Sautéed Onions, Garlic Mashed Potatoes, Asparagus & Wild Mushroom Sauce	
<b>STERLING SILVER SKIRT STEAK</b>	<b>34</b>
Grilled Beer Marinated Skirt Steak served with Chimichurri Sauce, Wild Mushrooms & Steak Fries	
<b>FILET MIGNON &amp; SHRIMP</b>	<b>38</b>
Grilled Filet Mignon, Grilled Shrimp & Vidalia Onion Sauce Served with Mashed Potatoes & Tied Vegetables	
<b>RIB EYE STEAK</b>	<b>45</b>
18 oz. Prime Grilled Boneless Rib Eye Steak , Sautéed Onions, Baked Potato & Tied Vegetables	
<b>“KOBE” BURGER</b>	<b>26</b>
10 oz. Wagu Burger “Kobe Style” with Onions, Mushrooms, Bacon & Cheese Served with French Fries	

<b>FRENCH DRY AGED PRIME RIB EYE STEAK</b>	<b>65</b>
28 oz. Dry Aged Prime Rib Eye Steak with Sautéed Onions, Served with a baked Potato & Tied Vegetables	
<b>AUSTRALIAN WAGU COWBOY STEAK (SERVES TWO)</b>	<b>130</b>
42 oz. All Natural Kobe Style Bone-In Rib Eye Served with a Baked Potato & Grilled Asparagus	

<b>HERB CRUSTED AUSTRALIAN LAMB*</b>	<b>35</b>
Roasted Rack of Lamb over White Bean Agnolotti & Herb Jus Served with Grilled Asparagus	
<b>BERKSHIRE NATURAL PORK CHOP</b>	<b>31</b>
Grilled 18 oz. Pork Chop with an Apple Dijon Mustard Sauce served with Polenta Rings & Haricot Vert	
<b>GRILLED VEAL CHOP</b>	<b>46</b>
16 oz. Grilled Veal Chop with Sautéed Spinach & Crispy Risotto Cake and Mushroom Jus	