

Appetizers

Steak & Jack Stuffed Potato Skins

Cumin and cilantro grilled and sliced steak on twice cooked russet potato skins with melted Jack and chipotle sour cream.

7.29

Brad's Boneless Buffalo Wings

Sweet and spicy with a delightful crunch.

6.99

Beer Battered Onion Rings

Battered fresh in-house and served with spicy aioli.

5.99

Crab & Andouille Stuffed Mushrooms

A house favorite stuffed with king crab, savory sausage and parmesan cheese.

9.99

Calamari Fritti

9.99

Steamed Mussels with Andouille Chardonnay Butter

Prince Edward mussels pan steamed with hand-crafted andouille sausage, shallot butter and chardonnay.

9.99

Jumbo Gulf Shrimp Cocktail

10.99

Jumbo Lump Crab Cocktail

12.99

Crab & Shrimp

14.99

Christopher's Sampler

Stuffed mushrooms, calamari fritti, buffalo wings & onion rings.

14.99

Soups & Salads

New England Clam Chowder

The chowder that put us on the map!

4.99

Soup of the Day

4.29

House Salad

Organic greens, cucumber, grape tomato, carrot and croutons.

4.99

Wasatch Organic

Organic greens tossed with Pt. Reyes bleu cheese vinaigrette, toasted pecans, fresh-cut berries, oven dried Fuji apples and organic sunflower sprouts.

5.99

Spinach Salad

Baby spinach with candied onion, warm tomato bacon dressing, house-made croutons, boiled egg & parmesan.

6.99

Caesar Salad

Fresh-cut romaine tossed with fresh croutons, parmesan cheese and creamy Caesar.

5.99

Petite Gulf Shrimp Salad

Organic greens dressed with chilled petite shrimp, grape tomato, chopped egg, capers and asparagus with house-made 1000 island.

7.99

Pasta

Cajun Seafood Sautee

Petite gulf shrimp, andouille sausage, mushrooms and tomatoes in Cajun cream with fettuccini and fresh parmesan.

19.99

Chicken Alfredo

With fresh garlic cream sauce and broiled chicken breast.

19.99

Potato Crusted Chicken & Artichoke Pesto

Crisp potato crusted chicken breast with Spaghetti tossed with organic roasted artichoke pesto, tomatoes, and fresh spinach - finished with parmesan and toasted pine nuts.

19.99

Vegetarian 17.99

Voodoo Shrimp

Spicy shrimp with Arabica sauce, spaghetti and roasted asparagus with fresh parmesan.

21.99

Early Evening Special

Served 4:30pm - 6:30pm nightly

Appetizer (choose 1) Shrimp cocktail, stuffed mushrooms or calamari

Salad/Soup (choose 1) House green salad or Soup du jour

Entrée (choose 1) Prime Rib, USDA Prime sirloin, Wild Sockeye Salmon or Grilled Halibut

Dessert (choose 1) Vanilla bean crème brulee, Bread Pudding, Ice cream with berries

27.99 per person

~or~

Choice of Prime rib, Halibut or Sockeye Salmon with House Salad & Vanilla Ice Cream

17.99

*No discounts or Happenings accepted on Early Evening Special.

Steaks, Chicken & Chops

Our steaks are hand-cut, trimmed and inspected by our team of chefs to ensure only the finest cuts of beef are enjoyed - then we prepare them using our signature cast iron method for a truly one-of-a-kind steak loving experience... Each entrée is accompanied by your choice of baked potato, roasted red potato, house mashed or french fries...



Slow Roasted Prime Rib

Served with mashed potatoes, green beans and creamed horseradish.

Regular cut 25.99 - King cut 27.99

Kansas City Sirloin

USDA Prime 12oz. center "baseball-cut" served with French fries and almond butter green beans.

25.99

New York Strip

Dry aged 14 oz. Certified Angus Beef center-cut.

33.99



Filet Mignon

Finished with a cabernet veal reduction.

8 oz. 31.99 - 12 oz. 36.99

Double-Cut Pork Chop

Finished with a savory jus de leis and caramelized organic baby carrots.

21.99

Free-Range Cognac Chicken

Caramelized citrus and cognac chicken breast with poached asparagus.

19.99

Steak Delmonico

Made famous by Delmonico's in Manhattan - a true center-cut ribeye cut tipping the scales at over a pound.

33.99

Seafood Selections

Line Caught Wild Sockeye Salmon

Wild sockeye with a spicy plum glaze on brown rice with roasted asparagus and cucumber salsa.

23.99

Parmesan Crusted Alaskan Halibut

A long time favorite with a golden parmesan crust and pesto aioli on mashed potato with baby spinach.

25.99

Jumbo Fried Shrimp

Accompanied by roasted red potatoes, asparagus and cocktail sauce.

19.99

Cioppino

Savory Italian seafood stew with shrimp, mussels, crab, select cuts of fresh fish and spinach in a slightly spicy tomato lobster broth.

25.99

Fresh Hawaiian Ahi Tuna

Sesame crusted fresh big-eye tuna on mashed potatoes with wilted greens, wasabi oil and cucumber salsa.

23.99

Sea Scallop Gratine

Jumbo sea scallops simmered in a chardonnay cream and finished with a parmesan crust and asparagus.

22.99

Fisherman's Plate

Jumbo shrimp, sea scallops, snapper and beer battered halibut lightly fries - accompanied by roasted red potatoes.

19.99

Grilled Alaskan Halibut

Lightly dredged and grilled - served with mashed red potato and roasted asparagus.

24.99

SIDES

Our side dishes are portioned to share between 2 people (unless noted).

Sauteed Mushrooms

4.29

Poached Asparagus with Hollandaise

5.99

Caramelized Onions

3.99

Creamed Spinach

5.29

Add Jumbo Fried or Scampi Style Shrimp (3) to any entrée

4.49

Add a King Crab leg to any entrée

11.99

Bleu Cheese & Apple Wood Baked Mashed Potato

4.49

Desserts

Vanilla Bean Crème Brule

5.29

New Orleans Bread Pudding with Bourbon Sauce

5.49

Chocolate Bomb with House Made Caramel and Cream

6.49

Vanilla Ice Cream with Berry Compote

4.29

Manhattan Cheesecake

Our popular tall creamy cheesecake with your choice of chocolate, caramel, strawberry or raspberry sauce or our mixed berry compote

6.99

Banana Split

Fresh banana, vanilla ice cream, hot fudge, caramel and fresh cut strawberries with whipped cream and toasted slivered almonds.

5.29

Beer, Wine & Liquor Lists Available Upon Request

We are happy to honor one special discount offer per table.