

HOUSE CUTS

{all steaks hand cut in house}
served with choice of soup or garden salad and two sides
add **SPECIALTY SALAD** \$2
add **PEPPER CRUST** \$2

EXECUTIVE ~ BONELESS RIB EYE 16 oz. cut grilled over open flame to enhance its flavors	60
DETROITER 16 oz. cut, bone-in rib eye	55
PRIME 10 ~ BONELESS RIB EYE 12 oz. cut grilled over open flame to enhance its flavors	50
NEW YORKER (LIMITED QUANTITY) 8 - 10 oz., cut pepper crusted, lean first cut fillet	48
PRIME 10 ~ BONELESS RIB EYE 8 oz. cut grilled over open flame to enhance its flavors	45

MEAT TEMPERATURES

RARE dark red cool center
MEDIUM RARE very red warm center
MEDIUM warm red center with pink edges
MEDIUM WELL slightly pink
WELL DONE cooked throughout

ON THE LIGHT SIDE	35
6 oz. cut, boneless rib eye with our signature seasoning, grilled over open flame to enhance its flavors and served with your choice of mashed potatoes or fries	

FISH

ROASTED SALMON seasoned salmon fillet towered over your choice of two sides	24
FISH AND CHIPS battered and deep fried, served with fries, a twist of lemon and tartar sauce	18

BAKED TILAPIA cajun rub and fresh herbs with a slice of lemon and choice of two sides	18
ENCRUSTED TILAPIA baked with our unique biscuit coating and served with two sides	18

ENTRÉE

BEEF KEBAB seasoned ground beef, flame broiled on a skewer, served with yellow rice and garnished with pickled vegetables	19
CHICKEN KEBAB seasoned ground chicken, flame broiled on a skewer, served with yellow rice and garnished with pickled vegetables	19

GRILLED CHICKEN two chicken breasts, marinated with herbs and spices served with your choice of two sides	19
CHICKEN CREME CHOP (MIDDLE EASTERN SHNITZEL) two breaded chicken breasts, fried to golden perfection and served with yellow rice, pickled vegetables and onions	19

SPECIALTY SANDWICHES

(with choice of one side)
served on a specialty bun with shredded iceberg lettuce, tomatoes, onions and pickle chips
add sauteed mushrooms and onions \$4

GOURMET BURGER 1/2 lb in house ground beef	17
CHICKEN SHNITZEL breaded chicken breast, fried to golden perfection	16
BUFFALO CHICKEN SANDWICH deep fried chicken breast, tossed in our signature spicy sauce	16

PULLED BBQ BRISKET served on a toasted French baguette with grilled onions	25
ROASTED SALMON with lettuce, tomato, onion and a caper dijon vinaigrette dressing served on a ciabatta bun	21
GRILLED CHICKEN our signature chicken breast	16

NATURAL SMOOTHIES 16 oz.

LEMON - MANGO - STRAWBERRY - TROPICAL	5
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DRINKS

free refills

Coke - Diet Coke - Cherry Coke - Ginger Ale - Sprite Orange Fanta - Minutemaid Lemonade - Seltzer Gold Peak Unsweetened Ice Tea	3
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CHAZZANO COFFEE

Regular or Decaf

2 Cups French Press	4
4 cups French Press	7
hot tea (green/regular/decaf)	3

DESSERTS

GERMAN CHOCOLATE CUPCAKE decadent chocolate cake filled and topped with sweet, crunchy coconut pecan then enrobed in chocolate ganache frosting	10
CARROT CUPCAKE Our signature cake, moist and delicately spiced carrot cake iced with cream cheese frosting and toasted pecans	10
CHOCOLATE PEANUT BUTTER CUPCAKE Our deep, dark chocolate cake filled with a creamy chocolate rum ganache, topped with Peanut Butter Cream Cheese Mousse, drizzled with Chocolate Ganache & Peanuts	10
CARAMEL PECAN "CHEESE" CAKE Creamy cheese filling in a rich shortbread crust with caramel topping loaded with toasted pecans and whipped cream	10
ALMOND DACQUOISE <i>gluten free</i> Light, delicate layers of baked almond meringue alternate between layers of Chocolate and Vanilla Rum mousse, drizzled with chocolate ganache	10

**Our croutons require HaMotzi.*

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. A 20% gratuity will be added to parties of five or more.*