



PREMIUM STEAK MENU

18 OZ. PORTERHOUSE

The best of both worlds, Strip Loin and Filet.
Graded "Prime" and aged 45 days.

~ \$ 37.95 ~

12 OZ. "LOLLYPOP" RIBEYE

This bone-in Ribeye is also nicknamed "The Cowboy" and is Certified Angus Beef.

~ \$ 25.95 ~

9 OZ. FILET MIGNON OF SIRLOIN

The look and tenderness of a Filet with the price of a sirloin.

~ \$ 16.95 ~

"FILET YOUR WAY"

A traditional cut of Filet Mignon in your choice of sizes.

6 OZ. \$ 16.95 8 OZ. \$ 21.95
10 OZ. \$ 26.95 12 OZ. \$ 31.95



Dress up your steak in the following styles:

- Pittsburgh Rare (Black and Blue)
- Garlic Pepper Rub
- Gorgonzola Cheese
- Sauteed Mushrooms or Onions
- Tuscan Style
- Garlic Butter
- Chicago Style (Traditional)
- Blackened



Rare - (120F) Slightly warm and very red center
 Medium Rare - (126F) Fully red and warm center
 Medium - (135F) Middle of the steak is hot and red with pink surrounding center
 Medium Well - (145F) Meat is lightly pink surrounding center
 Well - (165F) Brown throughout and slightly charred on the outside