



# An American Style Cookout



## "SHAREABLES"

<b>Onion Rings</b>	<b>\$9.55</b>
Hand Cut, Breaded in Cajun Spice and Piled High Served with our Famous Dipping Sauce	
<b>Calamari</b>	<b>\$12.50</b>
Deep Fried & Served with Spicy Dipping Sauce	
<b>Shrimp Cocktail - "Alexander Style"</b>	<b>\$13.00</b>
<b>Sautéed Mushrooms</b>	<b>\$11.50</b>
Served Sizzling in an Iron Skillet	
<b>Potato Skins</b>	<b>\$9.75</b>
Cheddar Cheese and Bacon	
<b>Artichoke Dip &amp; Tortilla Chips</b>	<b>\$10.50</b>
A Blend of Cheeses, Spinach and Artichokes	

## STEAKS

<b>USDA Choice or Better Aged Midwestern Beef</b>	
Steaks are Hand Cut Daily by Our In-House Butchers	
<i>Compare our quality with anyone in town!!</i>	
<b>*Top Sirloin - Regular or Santa Maria</b>	
10 Ounce - Meaty & Flavorful	\$32.00
14 Ounce - Regular	\$38.00
14 Ounce - Teriyaki	\$39.00
<b>*Filet of Beef Tenderloin</b>	
5 Ounce - For the Lighter Appetite	\$32.00
7 Ounce - Regular	\$39.00
7 Ounce - Teriyaki	\$40.00
9 Ounce - Lean & Incredibly Tender	\$47.50
<b>*Ribeye - (Internal Fat Gives Flavor)</b>	
12 Ounce - Rich, Buttery Flavor	\$41.00
16 Ounce - "The Juiciest of Steaks"	\$49.00
<b>*New York Strip</b>	
12 Ounce - "The Steak Lover's Steak"	\$40.00
<b>*T-Bone - 18-20 Ounce - Two Steaks in One</b>	<b>\$44.00</b>
<b>*Porterhouse - 25-27 Ounce</b>	
"The King of Steaks"	\$57.00
<b>*Beefeater - 3 Pound Top Sirloin</b>	
<i>Take the Beefeater Challenge !</i>	<b>\$71.00</b>

### All Dinners Include Salad Bar, Texas Toast and Choice of 1 Side:

1. Baked Potato  
*Add: Cheddar Cheese \$2.00/Bacon \$2.75*
  2. Hand Cut Steak Fries
  3. French Fries
  4. Fresh Steamed Broccoli  
*Add \$2.00*
  5. Sweet Potato Fries
- Add Bacon to your Salad Bar: \$2.75**  
**Share Any Entree add \$15.00 for Salad Bar & (1) Side.**

**Choose to cook your own steak or  
our grill-side chef will cook it for you.  
There will not be a cook charge.**

We cannot be responsible for the Appearance or Tenderness of Meats  
Cooked more than Medium.

## CHICKEN & PORK

<b>Teriyaki Chicken Breasts</b>	(1) \$22.00	(2) \$28.50
Marinated in our Famous Recipe Sweet & Sour Sauce on the Side		
<b>Fresh Cut Pork Chops</b>	(1) \$22.00	(2) \$28.50
Seasoned and Grilled		
<b>Smothered Chicken Breasts</b>	(1) \$24.50	(2) \$29.50
Teriyaki Marinated, Topped with Provolone Cheese, Sautéed Mushrooms, Tomatoes & Scallions.		

## SEAFOOD

<b>*Grilled Swordfish</b>	<b>\$35.00</b>
Center-Cut Steak	
<b>*Fresh Atlantic Salmon 8oz</b>	<b>\$35.00</b>
<b>*Fresh Atlantic Salmon 6oz</b>	<b>\$32.00</b>
Char-Grilled	

### Add To Any Meal

*Cold Water Lobster Tail \$38.00  
Shrimp Skewer (5) \$12.00*

## "BUTTER KNIFE" KABOB

**6-7 OZ Skewered Chunks of Filet & New York Strip  
With Vidalia Onions & Peppers (add \$2.00) \$32.00**

**Want a Supersize Steak? We Cut 'Em to Order!**

20 Ounce NEW YORK STRIP - \$58.00  
20 Ounce RIBEYE - \$62.00  
16 Ounce FILET - \$66.00

## DESSERTS

<b>Skillet Cookie</b>	<b>\$11.25</b>
Fresh Baked Chocolate Chip Cookie Topped with Vanilla Ice Cream, Hot Fudge and Whipped Cream. Enough to Share.	
<b>Colossal Cheesecake</b>	<b>\$11.25</b>
New York Style - Plain, Strawberry Sauce or Hot Fudge	
<b>Turtle Cheesecake</b>	<b>\$11.25</b>
Layered Fudge Covered with Caramel Sauce Topped with Chopped Pecans	
<b>Carrot Cake</b>	<b>\$10.25</b>
Moist with Pineapple, Coconut, Pecans Topped with Cream Cheese Frosting.	
<b>Crème Brulee</b>	<b>\$10.25</b>
Rich Vanilla Custard Topped with a Caramelized Sugar Crust: DELICIOUS!	

## BEVERAGES

<b>Pepsi Products (1 Free Refill)</b>	<b>\$4.00</b>
<b>Coffee, Tea, Iced Tea, Sweet Tea, Milk</b>	<b>\$4.00</b>
<b>IBC Rootbeer</b>	<b>\$4.75</b>

***Ask us about our Birthday Special!***

**Sales Tax will be Added to All Food and Beverage; Prices are Subject to Change**

**\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu. 01/07/25 AP**