



# An American Style Cookout



## "SHAREABLES"

Onion Rings	\$9.55
Hand Cut, Breaded in Cajun Spice & Piled High Served with our Famous Dipping Sauce	
Calamari	\$12.50
Deep Fried & Served with Spicy Dipping Sauce	
Shrimp Cocktail - "Alexander Style"	\$13.00
Sautéed Mushrooms	\$11.50
Served Sizzling in an Iron Skillet	
Potato Skins	\$9.75
Cheddar Cheese and Bacon	
Artichoke Dip & Tortilla Chips	\$10.50
A Blend of Cheeses, Spinach and Artichokes	
Fried Mushrooms	\$11.99

## STEAKS

USDA Choice or Better Aged Midwestern Beef  
*Steaks are Hand Cut Daily by Our In-House Butchers*  
**Compare our quality with anyone in town!!**

*Top Sirloin - Regular or Santa Maria	
10 Ounce - Meaty & Flavorful	\$33.00
14 Ounce - Regular	\$39.00
14 Ounce - Teriyaki	\$40.00
*Filet of Beef Tenderloin	
5 Ounce - For the Lighter Appetite	\$33.00
7 Ounce - Regular	\$40.00
7 Ounce - Teriyaki	\$41.00
9 Ounce - Lean & Incredibly Tender	\$49.00
*Ribeye - (Internal Fat Gives Flavor)	
12 Ounce - Rich, Buttery Flavor	\$42.50
16 Ounce - "The Juiciest of Steaks"	\$51.00
*New York Strip	
12 Ounce - "The Steak Lover's Steak"	\$42.00
*T-Bone - 18-20 Ounce - Two Steaks in One	\$46.00
*Porterhouse - 25-27 Ounce	
"The King of Steaks"	\$62.00
*Beefeater - 3 Pound Top Sirloin	\$75.00
<i>Take the Beefeater Challenge!</i>	
"BUTTER KNIFE" KABOB	\$34.00
6-7 OZ Skewered Chunks of Filet & NY Strip With Vidalia Onions & Peppers (add \$2.00)	

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

20 Ounce NEW YORK STRIP - \$62.00

20 Ounce RIBEYE - \$64.00

16 Ounce FILET - \$70.00

**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.

## BEVERAGES

Pepsi Products (1 Free Refill)	\$4.00
Coffee, Tea, Iced Tea, Sweet Tea, Milk	\$4.00
IBC Root Beer Bottle	\$4.75

## CHICKEN & PORK

Teriyaki Chicken Breasts	(1) \$23.00	(2) \$30.00
Marinated in our Famous Recipe Sweet & Sour Sauce on the Side		
Fresh Cut Pork Chops	(1) \$23.00	(2) \$30.00
Seasoned and Grilled		
Smothered Chicken Breasts	(1) \$26.00	(2) \$31.00
Teriyaki Marinated, Topped with Provolone Cheese, Sautéed Mushrooms, Tomatoes & Scallions.		

## SEAFOOD

*Grilled Swordfish	\$37.00
Center-Cut Steak	
*Fresh Atlantic Salmon 8oz	\$37.00
*Fresh Atlantic Salmon 6oz	\$33.00
Char-Grilled	

### Add To Any Meal

Cold Water Lobster Tail	\$40.00
Shrimp Skewer (5)	\$13.50
Skewer of Peppers & Vidalia Onion	\$3.69

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

- Baked Potato

Add: Cheddar Cheese \$2.00/Bacon \$2.75

- Hand Cut Steak Fries

- French Fries

- Sweet Potato Fries

- Fresh Steamed Broccoli (add \$2.00)

Add: Bacon to your Salad Bar \$2.75

**To Share Any Entree - ADD \$16.00 for a  
Second Salad Bar & Side Choice**

## DESSERTS

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

*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 someone in your party has a food allergy. Not all ingredients are listed in the menu.

08/01/25 AN