

# APPETIZERS

<b>Sautéed Escargot</b>	10
Simmered with sliced mushrooms in a light garlic white wine butter sauce, with toasted French bread	
<b>Asian Seared Ahi Tuna*</b>	11
Grade A tuna seared rare than sliced over wakame salad with wasabi, pickled ginger soy sauce & sriracha	
<b>Cajun Dusted Shrimp Cocktail</b>	12
in a chilled martini glass with a spicy mango cocktail sauce and lemon wedge	
<b>Golden Fried Calamari</b>	12
Marinated in buttermilk, dusted in seasoned flour then lightly fried to a golden brown served with fresh basil marinara sauce	
<b>Fried Green Tomatoes</b>	11
Crispy fried thick cut green tomatoes & goat cheese drizzled with sweet pepper aioli sauce, baby lettuces	

<b>Crispy Fried Mozzarella Spring Rolls</b>	10
Mozzarella, creamy ricotta cheese and basil pesto served with marinara sauce	
<b>Braised Short Rib Egg Rolls</b>	10
Shredded braised beef and cabbage with ginger beer dipping sauce	
<b>Baked Artichoke Dip</b>	10
Cream cheese & garlic with sautéed onion and artichoke hearts, baked until bubbly with crispy pita chips and parmesan cheese	
<b>Crispy BBQ Pork Belly</b>	10
Slow roasted sweet & spicy pork belly glazed with house BBQ sauce topped with sautéed onion scallion & julienne fresh ginger	
<b>Sautéed Blue Crab Cakes</b>	15
Two 3oz jumbo lump crab cakes over baby lettuces with lemon beurre blanc & Cajun remoulade sauces	

# SALAD

<b>The Apopka Chop</b>	full12-half 8
Gorgonzola cheese, chop tomato egg & crispy bacon tossed with shredded iceberg lettuce & chefs' sweet & sour dressing	
<b>Baked Goat Cheese &amp; Toasted Almonds</b>	full12-half 8
Creamy goat cheese & fresh herbs in phyllo pastry cup with red onion, pear tomato & sliced toasted almonds over baby lettuces with zinfandel dressing	
<b>Classic Caesar Salad</b>	full10-half 5
Chopped romaine, parmesan cheese and garlic croutons tossed with a zesty Caesar dressing, anchovy on request	

<b>Caprese Salad</b>	full10-half 7
Sliced tomatoes and fresh buffalo mozzarella cheese drizzled with extra virgin olive oil & balsamic syrup over baby lettuces	
<b>Backroom Wedge</b>	full12-half 8
Crispy iceberg lettuce, gorgonzola cheese, chopped bacon and tomato with creamy blue cheese dressing & balsamic reduction	
<b>Enhance your Salad with Blackened or Sautéed</b>	
Salmon Fillet	12
Jumbo Shrimp Skewer	12
Diver Scallops	16
Chicken Tenderloins	10
Steak Tips	15
Seared Ahi Tuna	11

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Risotto Milanese 6  
 Loaded baked potato 6

## FROM THE GRILL

All entrees served with your choice of two sides

**Upgrade to a premium side for \$2 each**

**50oz Tomahawk Ribeye Steak** 72

The absolute king of all steaks, grilled to perfection brushed with cognac compound butter

**16oz Ribeye** 42

Well marbled and thick cut, our one-pound ribeye can't be beat when it comes to tenderness and flavor, brushed with cognac compound butter

**14oz New York Strip** 34

We trim our New York strip extra close to bring you more of what you love in a steak brushed with cognac compound butter

*All beef is certified Black Angus aged a minimum of 28 days*

**28oz Porterhouse** 48

Hand cut in house from the finest Black Angus beef, super tender & flavorful brushed with cognac compound butter

**8oz Filet Mignon** 42

The most tender cut of beef brushed with cognac compound butter served with our famous béarnaise sauce

**Sautéed Australian Lamb Chops** 38

Marinated Australian lamb chops with fresh rosemary and garlic, served with a rich demi-glace sauce with Pernod flambé

\*Not responsible for steaks ordered medium well or well\*

## SIDES

Sautéed vegetable medley 4  
 Sautéed button mushrooms 4  
 Steak fries 4  
 Smashed yukon gold potatoes 4  
 Baked Potato with butter & sour cream 4  
 Petite house salad with choice of dressing 5  
 Petite Caesar Salad 5

## PREMIUM SIDES

Shoestring Fries with horseradish aioli and parmesan 6  
 Steamed asparagus spears 6  
 Steamed broccolini 6  
 Creamed Spinach 6  
 Sweet potato Fries drizzled with honey 6  
 Bacon roasted brussels sprouts 6

## ENHANCE YOUR STEAK

**Surf & Turf** 19

Add a 6oz cold water lobster tail to any entree served with chefs brown butter

**Oscar Style** 10

Buttery blue crab meat, asparagus spears and béarnaise sauce

**Black and Bleu** 6

Blackened in a cast iron skillet with authentic Cajun spices, finished under the broiler with Gorgonzola cheese & crispy onion petals

**Ala Peppercorn Sauce** 4

The classic steakhouse sauce with cracked black pepper corns in a rich demi-glace with heavy cream, sautéed shallots and brandy flambé

All entrees served with your choice of two sides  
**Upgrade to a premium side for \$2 each**

## LAND & SEA

<p><b>Twin Cold Water Lobster Tails</b> 48  Two 6oz Canadian cold water tails served with chef's brown butter and lemon wedge</p> <p><b>Blackened Steak Tips &amp; Gorgonzola</b> 32  Fresh cut tips, red onion, sliced mushrooms and cognac flambé, topped with bubbly gorgonzola cheese</p> <p><b>Sautéed Herb Crusted Pork Chop</b> 29  Thick cut 14oz bone in pork chop, dusted with a special blend of herbs and spices served with a berry reduction sauce</p> <p><b>Chicken Cordon Bleu in French Puff Pastry</b> 28  Sautéed chicken tenderloins, creamy brie cheese &amp; Smokey country ham in flakey puff pastry topped with a creamy mornay sauce</p> <p><b>Caramelized Diver Scallops</b> 30  World famous all natural Bristol scallops from ice cold north Atlantic waters. pan seared with artichoke hearts, tomato &amp; baby spinach in brown butter with fresh lemon</p>	<p><b>Sautéed Chicken Oscar</b> 29  Fresh chicken tenderloins topped with buttery blue crab meat, steamed asparagus spears and béarnaise sauce</p> <p><b>Sautéed Norwegian Salmon Fillet</b> 28  All natural and tender juicy salmon fillet farm raised in the cold Icelandic waters draped with a creamy lemon beurre blanc sauce</p> <p><b>Sautéed Blue Crab Cakes</b> 29  Two 5oz jumbo lump crab cakes sautéed till crispy, draped with a creamy lemon beurre blanc sauce</p> <p><b>Chilean Sea Bass</b> 39  Served over creamy risotto Milanese sautéed baby spinach &amp; sweet baby peppers draped with a lemon beurre blanc sauce</p> <p><b>Sautéed Shrimp Scampi</b> 28  8 jumbo shrimp sautéed in a lemon garlic, white wine butter sauce over angel hair pasta tossed with chopped tomato baby spinach &amp; parmesan cheese</p>
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## PASTA

<p><b>Sautéed Bacon &amp; Broccoli Rigatoni</b> 15  Loads of smoky bacon tossed with broccoli &amp; parmesan cheese, tossed in alfredo sauce</p> <p><b>Bucatini Ala Bolognese</b> 16  Ground beef and pork simmered with onion and garlic in a zesty tomato sauce with fresh cream and parmesan cheese tossed with bucatini pasta</p>
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## Enhance your Pasta

Salmon Fillet	12
Jumbo Shrimp Skewer	12
Diver Scallops	15
Chicken Tenderloins	10
Steak Tips	15
Seared Ahi Tuna	11

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**Limited availability**  
served with your choice of two sides  
**Upgrade to a premium side for \$2 each**

## BACK ROOM BURGERS

### The BOSS Burger 25

16oz of the finest ground beef in the world on a toasted ciabatta bun with sautéed onions and goats cheese, cut into 2 and caramelized

on the grill for added flavor. Eat like a "Boss!"

### The Smotherer 28

16oz of the finest ground beef in the world grilled to perfection over smashed Yukon gold potatoes, smothered with caramelized onions & mushrooms with a rich demi-glace sauce

### The Back Room Burger 18

8oz of fresh ground beef tenderloin, ribeye & sirloin strip steak on a toasted ciabatta bun with your choice of cheese, cheddar, gouda, goat cheese or mozzarella

## Join us Sunday Nights for our Amazing Roast Prime Rib of Beef

### Roasted Prime Rib of Beef

Slow roasted for maximum tenderness and flavor, served with aujus & creamy horseradish sauces

**16oz King Cut** 36

**12oz Queen Cut** 32

## DESSERTS

### Chocolate Earthquake 7

3 layers of moist chocolate cake frosted with rich chocolate ganache on a chocolate brownie base adorned with chunks of brownie and white & dark chocolate chips

### Key Lime Pie 7

Chef Tommy's spin on this classic Florida dessert. Made in house and served with whipped cream in a graham cracker crust

### New York Style Cheesecake 7

Classic New York style cheesecake served with beery sauce and whipped cream

### Carrot Cake 7

4 layers of moist delicious carrot cake topped with cream cheese frosting

sprinkled with walnuts

### Bananas Foster 10

Hot & bubbly brown sugar, butter, cinnamon orange & spiced rum flambé tossed with sliced bananas, a scoop of creamy vanilla ice cream completes this classic dessert

### Crème Brulee 7

Classic sweet & creamy custard topped  
with crispy sugar brulee, light yet satisfying

**Warm Bourbon Pecan Pie ala mode**

7

Classic pecan pie & bourbon make for a  
delightful combination. we add a scoop  
of vanilla ice cream and take you to heaven