

# 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

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

## PASTA

<b>Sautéed Bacon &amp; Broccoli Rigatoni</b>	15
Loads of smoky bacon tossed with broccoli & parmesan cheese, tossed in alfredo sauce	
<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	

## Enhance your Pasta

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Jumbo Shrimp Skewer	12
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**Limited availability**  
served with your choice of two sides  
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## 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