

# APPETIZERS

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

# SALAD

- The Apopka Chop** full13-half 9  
Gorgonzola cheese, chop tomato egg & crispy bacon tossed with shredded iceberg lettuce & chef's sweet & sour dressing
- Baked Goat Cheese & Toasted Almonds** full13-half 9  
Creamy goat cheese & fresh herbs in phyllo pastry cup with red onion, pear tomato & sliced toasted almonds over baby lettuces with zinfandel dressing
- Classic Caesar Salad** full11-half 6  
Chopped romaine, parmesan cheese and garlic croutons tossed with a zesty Caesar dressing, anchovy on request

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

- Thai Chili Coconut Shrimp** 12  
six crunchy butterflied shrimp rolled in coconut served with a spicy Thai chili dipping sauce
- Crispy Fried Mozzarella Spring Rolls** 10  
Mozzarella, creamy ricotta cheese and basil pesto served with marinara sauce
- Braised Short Rib Egg Rolls** 10  
Shredded braised beef and cabbage with ginger beer dipping sauce
- Baked Artichoke Dip** 11  
Cream cheese & garlic with sautéed onion and artichoke hearts, baked until bubbly with crispy pita chips and parmesan cheese
- Crispy BBQ Pork Belly** 11  
Slow roasted sweet & spicy pork belly glazed with house BBQ sauce topped with sautéed onion scallion & julienne fresh ginger
- Sautéed Crab Cakes** 15  
Two 3oz jumbo lump crab cakes over baby lettuces with lemon beurre blanc & Cajun remoulade sauces
- Caprese Salad** full11-half 8  
sliced tomatoes and fresh buffalo mozzarella cheese drizzled with extra virgin olive oil & balsamic syrup over baby lettuces
- Backroom Wedge** full13-half 9  
Crispy iceberg lettuce, gorgonzola cheese, chopped bacon and tomato with creamy blue cheese dressing & balsamic reduction
- Enhance your Salad with Blackened or Sautéed**
- Salmon Fillet 12  
Jumbo Shrimp Skewer 12  
Diver Scallops 16  
Chicken Tenderloins 10  
Steak Tips 17  
Seared Ahi Tuna 11

# FROM THE GRILL

All entrees served with your choice of two sides

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

## **50oz Tomahawk Ribeye Steak** 75

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

## **16oz Ribeye** 45

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

## **New York Strip** 10 Oz 34 14Oz 38

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

# 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 Brussel sprouts 6
- Risotto Milanese 6
- Loaded baked potato 6

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

## **28oz Porterhouse** 50

Cut from the finest Black Angus beef super tender & flavorful brushed with cognac compound butter

## **8oz Filet Mignon** 47

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

## **Sautéed Australian Lamb Chops** 44

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\*

# ENHANCE YOUR STEAK

## **Surf & Turf** 19

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

## **Oscar Style** 12

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

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## LAND & SEA

<b>Twin Cold Water Lobster Tails</b>	48
Two 6oz Canadian cold water tails served with chef's brown butter and lemon wedge	
<b>Blackened Steak Tips &amp; Gorgonzola</b>	32
Fresh cut tips, red onion, sliced mushrooms and cognac flambé, topped with bubbly gorgonzola cheese	
<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	
<b>Chicken Cordon Bleu in French Puff Pastry</b>	28
Sautéed chicken tenderloins, creamy brie cheese & Smokey country ham in flakey puff pastry topped with a creamy mornay sauce	
<b>Caramelized Diver Scallops</b>	32
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	

<b>Sautéed Chicken Oscar</b>	29
Fresh chicken tenderloins topped with buttery blue crab meat, steamed asparagus spears and béarnaise sauce	
<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	
<b>Sautéed Crab Cakes</b>	29
Two 5oz jumbo lump crab cakes sautéed till crispy, draped with a creamy lemon beurre blanc sauce	
<b>Chilean Sea Bass</b>	44
Served over creamy risotto Milanese sautéed baby spinach & sweet baby peppers draped with a lemon beurre blanc sauce	
<b>Sautéed Shrimp Scampi</b>	29
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; Broccolini Rigatoni</b>	18
Loads of smoky bacon tossed with broccolini & parmesan cheese, tossed in alfredo sauce	
<b>Bucatini Ala Bolognese</b>	21
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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## 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** 41

**12oz Queen Cut** 36

#### *Limited availability*

served with your choice of two sides

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

## DESSERTS

### **Chocolate Earthquake** 8

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** 8

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** 8

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

### **Carrot Cake** 8

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** 8

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

### **Warm Bourbon Pecan Pie ala mode** 8

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