

APPETIZERS

Sautéed Queso Blanco & Capicola Ham	12
creamy Mexican farmer's cheese spicy Capicola ham, toasted French bread crostini fresh roasted red pepper coulis & cilantro oil	
Sautéed Escargot	13
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 than sliced over seaweed salad with wasabi, pickled ginger soy sauce & sriracha	
Golden Fried Calamari	13
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 & chefs' sweet & sour dressing	
Summer Beet Salad & Feta Cheese	full13-half 9
tender beets, mandarin oranges, grape tomato, feta cheese, toasted almonds & fresh mint over baby lettuces with zinfandel dressing	
Classic Caesar Salad	full11-half 6
Chopped romaine hearts, 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	
Cajun Dusted Shrimp Cocktail	12
in a chilled martini glass with a spicy mango cocktail sauce and lemon wedge	
Braised Short Rib Egg Rolls	11
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	12
Slow roasted sweet & spicy pork belly glazed with house BBQ sauce topped with sautéed onion scallion & julienne pickled ginger	
Sautéed Crab Cakes	16
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	14
Jumbo Shrimp Skewer	12
Diver Scallops	18
Chicken Tenderloins	11
Steak Tips	19 *limited availability*
Seared Ahi Tuna	12

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 78

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

16oz Ribeye 48

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 Prime New York Strip 10oz 39 14oz 45

we take it to the next level with certified usda prime with superior marbling and tenderness brushed with cognac compound butter

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

28oz Porterhouse 52

the best of both worlds on one plate, the finest Black Angus beef, super tender & flavorful brushed with cognac compound butter

8oz Filet Mignon 49

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

Sautéed Australian Lamb Chops 47

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

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

PREMIUM SIDES

Broccoli Au Gratin 6
 Steak fries 5
 shoestring Fries with horseradish aioli and parmesan 6
 Steamed asparagus spears 6
 Creamed Spinach 6
 Sweet potato Fries drizzled with honey 6
 Bacon roasted brussels sprouts 6

ENHANCE YOUR STEAK

Lobster Tail 29

Add a 7oz cold water lobster tail to any entree served with chefs brown butter

Oscar Style 12

Buttery 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

Baked Sausage Ravioli 24
 tossed with sliced Italian sausage, bell peppers & sweet onions, baked with mozzarella cheese, drizzled with extra virgin olive oil & parmesan cheese

LAND & SEA

Surf & Turf 75
 char grilled 8oz filet mignon & a broiled 7oz cold water lobster tail served with béarnaise sauce & chef's brown butter

Blackened Steak Tips & Gorgonzola 34
 Fresh cut tips, red onion, sliced mushrooms cognac flambé, topped with gorgonzola cheese
limited Availability

Sautéed Herb Crusted Pork Chop 34
 Thick cut 14oz bone in pork chop, dusted with a special blend of herbs and spices served with a berry reduction sauce

Roasted Osso Bucco 34
 22oz pork shank braised in a rich demi-glace sauce with a special blend of spices & fresh herbs till fork tender, garinshed with orange gremolata

Caramelized Diver Scallops 37
 all natural diver scallops from ice cold north Atlantic waters. pan seared with artichoke hearts, tomato & baby spinach in brown butter with lemon beurre blanc sauce

PASTA

Sautéed Chicken Marsala 29
 sautéed mushrooms & shallots in a rich marsala wine sauce served over angel hair pasta with olive oil and roasted garlic

Bacon & Broccolini Rigatoni 18
 Loads of smoky bacon tossed with broccolini & parmesan cheese, tossed in alfredo sauce

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

Sautéed Chicken Oscar 34
 Fresh chicken tenderloins topped with buttery blue crab meat, steamed asparagus spears and béarnaise sauce

Sautéed Norwegian Salmon Fillet 33
 over chopped sautéed shrimp, baby french beans julienne gold potato, onions & tomato, draped with a horseradish lemon beurre blanc sauce

Sautéed Crab Cakes 32
 Two 6oz jumbo lump crab cakes sautéed till crispy, draped with a creamy lemon beurre blanc sauce

Seared Chilean Sea Bass 46
 Served over creamy risotto Milanese sautéed baby spinach & sweet baby peppers draped with a lemon beurre blanc sauce

Sautéed Shrimp & Grits 31
 8 jumbo shrimp sautéed in rendered bacon fat simmered with heavy cream chopped bacon & scallions, served over grits with a touch of louisiana hot sauce

Enhance your Entree

Salmon Fillet 14
 Jumbo Shrimp Skewer 12
 Diver Scallops 18
 Chicken Tenderloins 11

Steak Tips 19 ***limited availability***

Seared Ahi Tuna 12

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Limited availability

served with your choice of two sides

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BACK ROOM BURGERS

The BOSS Burger 26

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 Bacon Jammer 23

12oz of fresh ground beef topped with chefs own bacon jam, gorgonzola cheese thick cut bacon and baby lettuces on a charred ciabatta bun

The Back Room Burger 19

12oz of fresh ground beef tenderloin, ribeye & sirloin strip steak on a toasted ciabatta bun with your choice of cheese cheddar, swiss, 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 44

12oz Queen Cut 38

DESSERTS

Chocolate Earthquake 9

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 9

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