

APPETIZERS

- Thai Chili Coconut Shrimp** 12
Six crunchy butterflied shrimp rolled in shaved coconut and served with a spicy Thai chili dipping sauce
- Sautéed Escargot** 14
Simmered with sliced mushrooms in a light garlic white wine butter sauce with toasted French bread crostini
- Asian Seared Ahi Tuna** 14
Sesame crusted grade A tuna seared rare, sliced over seaweed salad with wasabi, pickled ginger garlic teriyaki glaze & Chinese white sauce
- Fresh Golden Fried Calamari** 14
Marinated in buttermilk, then dusted in seasoned flour, lightly fried to a golden brown served with fresh basil marinara sauce
- Fried Green Tomatoes** 13
Thick cut green tomatoes, lightly breaded with seasoned flour then fried crispy layered with rondin goat cheese patties drizzled with sweet pepper aioli sauce

SALAD

- The Apopka Chop** full14 - half 10
Gorgonzola cheese, chopped tomato, egg & bacon with shredded iceberg lettuce chefs' sweet & sour dressing and mashed avocado
- Summer Beet & Goat Cheese Salad** full14 - half 10
Tender beets, mandarin oranges, grape tomato goat cheese, toasted almonds & fresh mint over baby lettuces with zinfandel dressing
- Classic Caesar Salad** full12 - half 7
Chopped romaine hearts, parmesan cheese and garlic croutons tossed with a zesty Caesar dressing
anchovies on request

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

- Cajun Dusted Shrimp Cocktail** 13
Served In a chilled martini glass with a spicy mango cocktail sauce and lemon wedge
- Braised Short Rib Egg Rolls** 12
Shredded braised beef and chopped cabbage with a warm ginger beer dipping sauce
- Baked Artichoke Dip** 12
Cream cheese & garlic with sautéed onion and artichoke hearts, baked until bubbly with crispy pita chips & parmesan cheese
- Crispy BBQ Pork Belly** 13
Slow roasted sweet & spicy pork belly glazed with house BBQ sauce over sautéed red onion with scallion & julienne pickled ginger
- Sautéed Crab Cakes** 17
Two of our famous jumbo lump crab cakes sauteed till crispy brown & served with lemon beurre blanc & Cajun remoulade sauces

Caprese Salad full13 - half 9
Sliced tomatoes and fresh buffalo mozzarella cheese drizzled with extra virgin olive oil & balsamic syrup over baby lettuces

Steakhouse Wedge full15 - half 12
Crispy iceberg lettuce, gorgonzola cheese, chopped bacon and tomato with chunky blue cheese dressing & balsamic glaze

Enhance your Salad with Blackened or Sautéed

Salmon Fillet 15
Jumbo Shrimp Skewer 14
Diver Scallops 19
Chicken Tenderloins 12
Steak Tips 19 *limited availability*
Seared Ahi Tuna 13

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

FROM THE GRILL

*Grill entrees are served with your choice of two sides
Upgrade to a premium side(s) for \$2 each*

50oz Tomahawk Ribeye Steak 85

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

16oz Ribeye 49

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

New York Strip 12oz 39 16oz 45

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

28oz Porterhouse 54

The best of both worlds on one plate, the finest Black Angus beef, superior tenderness & flavor brushed with cognac compound butter

8oz Filet Mignon 51

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

Sautéed Australian Lamb Chops 49

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

SIDES

Steamed Broccoli Florets 4

Sautéed Vegetable Medley 4

Sautéed Button Mushrooms 4

Smashed Yukon Gold Potatoes 4

Baked Potato with Butter & Sour Cream 4

Steak Fries 5

PREMIUM SIDES

Petite House Salad with Choice of Dressing 6

Petite Caesar Salad 6

Broccoli Au Gratin 6

Shoestring Fries with Horseradish Aioli & Parmesan 6

Steamed Asparagus Spears 6

Creamed Spinach with Parmesan crust 6

Sweet Potato Fries Drizzled with Honey 6

Bacon Roasted Brussels Sprouts 6

Risotto Milanese 6

ENHANCE YOUR STEAK

Cold Water Lobster Tail 25

Add a 7oz Canadian cold water lobster tail to any entrée, 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

LAND & SEA

Steak & Lobster 75

Char grilled 8oz filet mignon & a broiled 7oz Canadian cold water lobster tail, with béarnaise sauce & chef's brown butter

Sautéed Herb Crusted Pork Chop 35

Thick cut 14oz bone in pork chop, dusted with a special blend of herbs and spices served with a black berry reduction sauce

Caramelized Diver Scallops 38

All-natural dry U-10 scallops from ice cold north Atlantic waters. Black skillet seared with artichoke hearts, tomato & baby spinach brown butter & lemon beurre blanc sauce

Twin Cold Water Lobster Tails 68

Two 7 oz succulent cold water Canadian tails broiled with paprika & white wine, served with brown butter

PASTA

Sautéed Chicken Saltimbocca 33

Topped with prosciutto ham & fontina cheese simmered in a lemon white wine demi sauce with shallots & sage over garlic angel hair pasta

Bucatini Ala Bolognese 29

Ground beef and pork simmered with onion and garlic in a zesty tomato sauce with fresh cream and parmesan cheese tossed with bucatini pasta

Sautéed Chicken Marsala 31

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

Bacon & Broccoli Rigatoni 22

Loads of smoky bacon sauteed with tender broccoli & parmesan cheese, tossed in Alfredo cream sauce

Land & sea entrees are served with your choice of two sides Upgrade to a premium side(s) for \$2 each

Sautéed Chicken Oscar 34

Fresh chicken tenderloins topped with buttery lump crab meat, steamed asparagus spears and béarnaise sauce

Sautéed Norwegian Salmon Fillet 33

Served over sautéed rock shrimp, baby French beans julienne gold potatoes, onions & tomato, draped with a horseradish lemon beurre blanc sauce

Sautéed Crab Cakes 34

Two 6oz jumbo lump crab cakes sautéed till crispy brown, draped with a creamy lemon beurre blanc sauce

Seared Chilean Sea Bass 48

Served over creamy risotto Milanese and sautéed baby spinach, with sweet baby peppers then draped with a lemon beurre blanc sauce

Roasted Osso Bucco 34

22oz pork shank braised till fork tender with spices & fresh herbs, draped with a rich demi-glace sauce, garnished with orange gremolata

Blackened Steak Tips & Gorgonzola 35

Fresh cut tips, sauteed in Cajun seasoning with red onion, sliced mushrooms cognac flambé then topped with gorgonzola cheese ***limited availability***

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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BACK ROOM BURGERS

All burgers served with a choice of one side

The BOSS Burger 28

16oz of the finest ground beef in the world on a toasted ciabatta bun with sautéed onions and goat cheese, cut into 2 and caramelized on the grill for added flavor. Eat like a "Boss!"

The Bacon Jammer 25

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 20

12oz of ground beef tenderloin ribeye & sirloin strip steak, we grind it fresh every day on a toasted ciabatta bun with lettuce, tomato, onion & sliced pickle

Add cheese 2

Cheddar, Swiss, Goat cheese, American Gorgonzola or fresh 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 au jus & creamy horseradish sauce

16oz King Cut 48

12oz Queen Cut 42

Limited availability

Served with your choice of two sides

Upgrade to a premium side(s) for \$2 each

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 with tart key limes in a graham cracker crust, served with whipped cream

New York Style Cheesecake 8

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

Carrot Cake 9

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

Bananas Foster 12

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 vanilla custard topped with crispy sugar brulee, light yet satisfying

Warm Bourbon Pecan Pie ala mode 9

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