

APPETIZERS

Crispy Mozzarella Egg Roll	13
creamy mozzarella, garlic, ricotta cheese & fresh basil crispy fried, served with fresh basil	
Atomic Shrimp	15
crispy fried jumbo shrimp tossed in chefs hot chili garlic atomic sauce, drizzled with sriracha	
Braised Beef Short Rib Egg Rolls	13
Shredded braised beef and chopped cabbage with a warm ginger beer dipping sauce	
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	15
dusted in seasoned flour & lightly fried to a golden brown served with fresh basil marinara	
Fried Green Tomatoes	14
Thick cut green tomatoes, lightly fried, layered with goat cheese patties drizzled with sweet pepper aioli sauce	

SALAD

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	
The Apopka Chop	full14 - half 10
Gorgonzola cheese, chopped tomato egg & bacon with shredded iceberg lettuce chefs' sweet & sour dressing and mashed avocado	
Classic Caesar Salad	full12 - half 8
Chopped romaine hearts, parmesan cheese and garlic croutons tossed with a zesty Caesar dressing *anchovies on request*	

Sautéed Jumbo Lump Crab Cakes	17
Two of our famous jumbo lump crab cakes sauteed till crispy brown & served with lemon beurre blanc & Cajun remoulade sauces	
Sautéed Escargot	16
Simmered with sliced mushrooms in a light garlic white wine butter sauce with toasted French bread crostini	
Thai Chili Coconut Shrimp	14
Six crunchy butterflied shrimp rolled in shaved coconut and served with a spicy Thai chili 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	14
Slow roasted sweet & spicy pork belly glazed with house BBQ sauce over sautéed red onion scallion & julienne pickled ginger	

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

Caprese Salad	full14 - half 10
Sliced tomatoes and fresh buffalo mozzarella cheese drizzled with extra virgin olive oil & balsamic syrup over baby lettuces	
Steakhouse Wedge	full16 - half 12
Crispy iceberg lettuce, butter poached asparagus spears, gorgonzola cheese, chopped bacon and tomato with chunky blue cheese dressing & balsamic glaze	
Enhance your Salad with Blackened or Sautéed	
Salmon Fillet	18
Jumbo Shrimp Skewer	15
Diver Scallops	22
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 92

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

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 6

Petite Caesar Salad 6

Broccoli Au Gratin 6

Shoestring Fries with Horseradish Aioli & Parmesan 6

Steamed Asparagus Spears 6

Creamed Spinach & Parmesan 6

Sweet Potato Fries Drizzled with Honey 6

Bacon Roasted Brussels Sprouts 6

Risotto Milanese 6

32oz Porterhouse 75

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

ENHANCE YOUR STEAK

Ala Steak Diane 6

mushrooms, shallots & Dijon mustard simmered in heavy cream & demi-glace with cognac flambe

Gorgonzola Crusted 5

we top your favorite steak with imported gorgonzola and crust it under our 1800-degree broiler

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 7

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

Ala Peppercorn Sauce 5

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 43

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

Garlic Shrimp Scampi & Prosciutto 42

8 jumbo shrimp lightly floured than sauteed in a lemon garlic white wine butter sauce with julienne prosciutto ham, baby spinach & grape tomatoes over angel hair

Backroom Lobster Mac & Cheese 45

sweet & juicy Maine lobster meat tossed with cavatappi pasta in a cheesy cream sauce with Monterey jack, cheddar & gruyere topped with buttery cracker crumbs

Sautéed Chicken Marsala 34

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

Bacon & Broccoli Rigatoni 25

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

Roasted Scottish Salmon Fillet 38

The finest Scottish salmon fillet sustainably raised in the frigid waters off the coast of Scotland draped with a creamy lemon beurre blanc sauce

Sautéed Chicken Oscar 34

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

Sautéed Crab Cakes 44

Two 7oz 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 beef tips, sauteed in Cajun seasoning with red onion, sliced mushrooms, cognac flambé then topped with gorgonzola cheese ***limited availability***

Enhance your Entree

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BACK ROOM BURGERS

All burgers served with steak fries

The BOSS Steak 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 Steak Burger 20

12oz of fresh ground steak, filet mignon ribeye & sirloin strip steak we grind it fresh every day served on a charred ciabatta bun with lettuce, tomato, onion & sliced pickle

Add cheese 3

Cheddar, Swiss, American, Gorgonzola
Fresh Mozzarella, provolone, pepper jack

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 Brulé 9

Classic sweet & creamy vanilla custard topped with crispy sugar Brule, 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