



APPETIZERS

Seared Hawaiian Tuna \$14
Sesame-crusted and served over mixed greens with spicy wasabi, ginger and soy sauce

Fried Calamari \$12
Crispy golden brown calamari served with flash fried spinach, spicy mustard and sweet chili sauce.

Lobster and Crab Dip \$13
Creamy dip with lobster, crab, sweet onions, and garlic crostinis for dipping

Beef Crostinis \$10
Tender slices of beef tenderloin on toasted crostinis with rich Béarnaise and fresh Roma tomato and onion

Jumbo Shrimp Cocktail \$14
Five wild-caught jumbo shrimp with a spicy deviled cocktail sauce

Pan-Seared Jumbo Crab Cake \$14
Serious crab cake made with giant lumps of Blue crab with old fashioned tartar sauce

House-Made Potato Chips \$6
Crispy Yukon Gold potatoes served with ranch & Brie dip

Maple Glazed Scallops \$12
Four jumbo sweet Shiner Bock glazed scallops on some baby spinach and drizzled with a hot bacon dressing

Crunchy Lobster Pizza \$13
Maine lobster, Blue crab, leeks and a trio of cheeses on a thin and crispy crust

Lobster Sliders \$16
Three mini lobster club sandwiches on sweet Hawaiian bread with creamy dijon, Applewood smoked bacon, tomato and avocado

SOUPS AND SALADS

Lobster Bisque \$8
Rich and smooth with fresh Maine lobster and sweet sherry

Soup of the Evening \$6
Ask your server about our nightly special soup

Blue Crab and Corn Chowder \$7
Velvety stew of sweet crab, roasted corn and cream

Wedge Salad \$7.5
Wedge of crisp Iceberg topped with Neuske's bacon, Iowa blue cheese, tomatoes, and a spicy herb vinaigrette

Steakhouse Tomato and Blue Cheese Salad \$7
Beef steak tomatoes with thick sliced red onions topped with Blue cheese crumbles and cracked black pepper

Steve's Caesar Salad \$8
With freshly made croutons, anchovies, and a zesty Caesar dressing

Spinach Salad \$7
Baby spinach topped with toasted pecans, tangerines, onions and a hot bacon dressing

ADD ONS

Three Jumbo Shrimp \$8 **6 oz. Australian Tail \$24** **Three Jumbo Scallops \$10.5**
Chef's Topping \$9 **One-half pound of King Crab \$21** **Jumbo Crab Cake \$10.5**

SIDES

Sautéed Mushrooms \$6 **Sauteed Garlic Spinach \$6** **Lobster Mashed Potatoes \$14**
Smoked Cheddar Mac 'n' Cheese \$6 **Grilled Jumbo Asparagus \$8** **Jumbo Baked Potato \$6**
Seasoned French Fries \$5 **Steamed Broccoli \$6** **Creamed Sweet Corn \$7** **Whipped Sweet Potatoes \$6**
Roasted Garlic Parmesan Mashed Potatoes \$6 **Mixed Vegetables \$5** **Fried Onion Straws \$6**

OUR PRIVATE PARTY ROOM IS PERFECT FOR YOUR SPECIAL EVENT!

BEEF FILETS

Each filet is accompanied by a loaded jumbo baked Idaho potato.

Filet Mignon 6 oz. \$27 8 oz. \$32 12 oz. \$42 **Peppercorn Coated Filet** 8 oz. \$34 12 oz. \$43
Wild Mushroom Coated Filet 8 oz. \$34 12 oz. \$43 **Blue Cheese Stuffed Filet** 8 oz. \$34 12 oz. \$43

Mixed Grill \$34

Tenderloin medallions, chicken breast and shrimp with roasted garlic Parmesan mashers and a duo of sauces

Bone-In Filet of Beef 14 oz. \$48

Crème de la crème of tenderloin slow roasted on the bone for added flavor

Medallions of Beef \$32

Three 3 oz. Medallions with red wine demi-glaze, onion straws and portabella mushrooms

Chef's Filet 8 oz. \$39

Topped with sautéed shrimp, lump crab meat & Béarnaise sauce

PRIME STEAKS AND CHOPS

All of our Prime steaks are aged a minimum of 28 days and seasoned with our special unique blend and then broiled in our high-temperature broiler. Each steak is accompanied by a loaded jumbo baked Idaho potato, except where noted.

Prime New York Strip 14 oz. \$45 **Prime Bone-In Rib Eye** 20 oz. \$46

Prime Porterhouse 22 oz. \$48 **Veal Chop** 16 oz. \$39

The "Chop" 22 oz. \$24

Our signature bone-in center-cut pork chop with cranberry demi

Free-Range Australian Double Lamb Chops 12 oz. \$33

with buttery pistachio-mustard sauce and roasted garlic Parmesan mashed potatoes

Free-Range Lemon Chicken \$19

Marinated, oven roasted and served with roasted garlic mashed potatoes and a rich pan sauce

ROASTED PRIME RIB OF BEEF

When it's gone, it's gone. Slow roasted on the bone and hand-carved to order. Served with a rich jus, horseradish cream and a loaded jumbo baked Idaho potato.

12 ounce \$29 16 ounce \$35

BEEF COOKING TEMPERATURES

Rare: Very red, cool center Medium Rare: Red, warm center Medium: Pink center
Medium Well: Slightly pink center Well: Broiled throughout, no pink

LOBSTERS

All lobsters are served with your choice of side

Grilled Cold-Water Australian Lobster Tail *Market Price*

A rich and succulent lobster tail brushed with lemon and garlic butter (Ask your server for sizes)

Stuffed Lobster Fields \$39

One pounder loaded with shrimp, crawfish, lobster and mushrooms

Fresh Maine Lobster

Market Price

See your server for tonight's available sizes

The Lobster Cruz \$38

One pounder stuffed with Blue crab and lobster risotto

FRESH SEAFOOD

Two Pan-Seared Jumbo Crab Cakes \$28

One topped with spicy mustard & the other with tarter sauce. Served with garlic Parmesan mashed potatoes and grilled asparagus

Sesame Tuna \$27

Sesame-crusting #1 grade Hawaiian tuna served with roasted garlic Parmesan mashed potatoes, tamari wine sauce and spicy wasabi

Steamed Red Alaskan King Crab \$43

Sweet, succulent and easy to eat. Served with grilled asparagus and roasted garlic Parmesan mashed potatoes

Gulf Red Snapper Pontchartrain \$27

Pan seared, topped with crawfish, baby shrimp, blue crab meat and served with garlic Parmesan mashed potatoes and mixed veggies

Maple Glazed Scallops \$25

With sweet Shiner Bock glaze, whipped sweet potatoes and sautéed spinach

Grilled Atlantic Salmon \$26

Farm-raised filet topped with lump crab, shrimp, and Béarnaise sauce over roasted garlic Parmesan mashed potatoes and sautéed vegetables

Pecan-Crusted Trout \$22

Clear Springs Idaho Trout crusted with toasted Texas pecans and drizzled with lemon pecan butter over roasted garlic Parmesan mashed potatoes and sauteed vegetables

Fried or Grilled Shrimp \$19

Jumbo shrimp cooked to perfection and served with seasoned french fries

For parties of six or more an 18% gratuity may apply.