



APPETIZERS

Seared Hawaiian Tuna \$14

Sesame-crust 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 \$8.5

Rich and smooth with fresh Maine lobster and sweet sherry

Soup of the Evening \$7

Ask your server about our nightly special soup

Blue Crab and Corn Chowder \$8

Velvety stew of sweet crab, roasted corn and cream

Wedge Salad \$8

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

Steakhouse Tomato and Blue Cheese Salad \$8

Beef steak tomatoes with thick sliced red onions topped with Blue cheese crumbles and cracked black pepper

Steve's Caesar Salad \$8.5

With freshly made croutons, anchovies, and a zesty Caesar dressing

Spinach Salad \$7.5

Baby spinach topped with toasted pecans, tangerines, onions and a hot bacon dressing

ADD ONS

6 oz. Australian Tail \$36 Three Jumbo Scallops \$10.5

Chef's Topping \$9 One-half pound of King Crab \$24 Jumbo Crab Cake \$12

Three Jumbo Shrimp \$9 Half Lobster Fields \$24 Half Lobster Cruz \$24

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. \$28 8 oz. \$34 10 oz. \$39

Wild Mushroom Coated Filet 8 oz. \$37

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

Peppercorn Coated Filet 8 oz. \$37

Blue Cheese Stuffed Filet 8 oz. \$37

Medallions of Beef \$32

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

Chef's Filet 8 oz. \$42

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. \$47 **Prime Bone-In Rib Eye** 20 oz. \$48

Prime Porterhouse 22 oz. \$48 **Veal Chop** \$44

The "Chop" 22 oz. \$24

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

Free-Range Australian Double Lamb Chops 12 oz. \$38

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

Free-Range Lemon Chicken \$22

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.

10 ounce \$29 14 ounce \$35 18 ounce \$42

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

Half \$28 Whole \$52

1.5 pounder loaded with shrimp, crawfish, lobster and mushrooms

Fresh Maine Lobster

Market Price

See your server for tonight's available sizes

The Lobster Cruz

Half \$28 Whole \$52

1.5 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 \$27.5

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

Steamed Red Alaskan King Crab \$49

Sweet, succulent and easy to eat.

Served with grilled asparagus and roasted garlic Parmesan mashed potatoes

Fried or Grilled Shrimp \$21

Jumbo shrimp cooked to perfection and served with seasoned french fries

Maple Glazed Scallops \$26.5

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

Grilled Atlantic Salmon \$27

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

Pecan-Crusted Trout \$23

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