

APPETIZERS

GARLIC BREAD WITH GORGONZOLA FONDUE 8

CONCH CHOWDER 10
Smoked Bacon and Toasted Corn

STRIP HOUSE SHRIMP COCKTAIL 14
Homemade Cocktail Sauce and Cucumber Salad

ICEBERG LETTUCE WEDGE 12
Marinated Vegetables, Smoked Bacon,
Tomatoes, Stilton Cheese Vinaigrette

FRESH MOZZARELLA AND MARINATED SEASONAL TOMATOES 12
Basil, Grilled Red Onion and Balsamic Vinaigrette

FRIED CALAMARI 10
Spicy Marinara and Coriander Sweet Chili Sauce

CAESAR SALAD 11
Hearts of Romaine, Paprika Croutons and Shaved Parmesan

MIXED BABY GREENS 9
Sliced Tomato, Carrot, Cucumber and Sherry Vinaigrette
Choice of Stilton, Parmesan, Goat or Cheddar Cheeses 2

Executive Chef : John Schenk

STRIP HOUSE SEAFOOD PLATEAU

Lobster, Oysters, Shrimp, Lump Crab
Meat, Sea Scallop
Conch Ceviche, Spicy Tuna and Calamari

Private

Summer 2009

STRIP HOUSE GRILL

Open Faced Prime Rib "FRENCH DIP" 19
Sautéed Mushrooms, Swiss Cheese, Au Jus

CRISP CHICKEN BREAST 21
With French Fries, Potato Puree or Fried Onions

STEAK FRITES 37
ROASTED GARLIC AND THYME BUTTER

BONELESS BBQ SPARE RIBS 24
Creamed Corn and Fried Onions

SHRIMP SCAMPI LINGUINI 22
Peas, Tomato and Gremolata

SEARED JUMBO SEA SCALLOPS 24
Edamame Succotash, Black Truffle Butter, Corn
Broth

SAUTÉED FLORIDA GROUPER 29
ARTICHOKE, GREEN BEANS, TWO TOMATO VINAIGRETTES

JUMBO LUMP CRAB CAKE 24
Potato Salad, Corn Salsa and Remoulade Sauce

STRIP HOUSE SIRLOIN BURGER 16
Bacon, Cheese, Lettuce, Tomato and Grilled Red
Onion

House Sauces:
Bernaise, Stilton Cheese, Sweet Chili, or
Strip House Steak Sauce Upon Request

BROILER CLASSICS

NEW YORK STRIP
16oz. 42

FILET MIGNON
8oz. 36
12oz. 42

22oz. "BONE-IN" RIB EYE 44

VEAL T-BONE 38
Roasted Red Pepper and Parsley Salad

MAINE LOBSTER MP
Broiled or Steamed

SIDES

Whipped Potato Puree 6

Fried Onions 7

Goose Fat Potatoes 9

Black Truffle Creamed Spinach 12

Potatoes Romanoff 10

Steamed Broccoli 7

Creamed Corn with Pancetta 9

Garlic-Herb French Fries 8

Sautéed Green Beans with Garlic 8

20% GRATUITY ADDED TO PARTIES OF SIX OR MORE
\$5 SUPPLEMENTAL CHARGE FOR SHARED ENTREES