

DINNER MENU

GF* = Gluten-free bread available upon request

FARM TO FLAME

Steaks feature a Chef’s compound butter

Add to entrée: sautéed mushrooms 2 · caramelized onions 2 · avocado 2 · blue cheese crumbles 2
lobster tail 18 · crab cluster 18 · Millionaire’s bacon 4

NY STEAK GF33

Char-broiled 10-oz steak, served with mashed potato and seasonal vegetables.

RIB EYE STEAK GF46

Char-broiled 12-oz steak, served with baked potato and seasonal vegetables.

TENDERLOIN STEAK49

8-oz tenderloin, hickory char crust, pan-seared, served with mashed potato, seasonal vegetables, and port wine reduction.

PRIME RIB DINNER GF12-oz 3916-oz 49

Slow-roasted prime rib served with creamy horseradish, au jus, baked potato, and seasonal vegetables.

THE BURGER GF*25

Brisket-chuck patty topped with Beecher’s Flagship cheese and your choice of millionaires bacon or applewood smoked bacon, lettuce, tomato, onion, pickles, garlic aioli, served on a brioche bun with plank fries.

Make it a Double Dog Dare Double the brisket-chuck patty.33

SIDES8

BAKED POTATO

VEGETABLES

MASHED POTATOES

RICE PILAF



20% automatic service charge for parties of 8 or more, and is applied to a single check. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Please be aware that our food may contain or come in contact with common allergens. Such as dairy, eggs, wheat, soybeans, tree nuts and peanuts.