

# FARM TO FLAME

*addto entree:* sautéed mushrooms 2.75, caramelized onions 2, avocado 2.75, blue cheese 2.75, lobster tail 18, crab cluster 18

## NY STEAK

char-broiled 10oz new york steak topped with smoked blue cheese butter, served with mashed potato and seasonal vegetables

32

## RIB EYE STEAK

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

46

## TENDERLOIN STEAK

8oz beef tenderloin, butterflied and pan-seared, topped with smoked blue cheese butter, served with mashed potato, seasonal vegetables, and port wine reduction

48

## PRIME RIB DINNER

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

12oz -39    16oz -49

## THE BURGER

brisket chuck patty topped with beecher's flagship cheese and your choice of smoke-house caramelized bacon or applewood smoked bacon, lettuce, tomato, onion, pickles, garlic aioli, served on a brioche bun with french fries

25

## SIDES

garlic bread sticks	9
burger patty	9
onion rings	13
french fries	9
baked potato	8
vegetables	7
mashed potatoes	7
rice pilaf	7