

ANGUS CLUB STEAKHOUSE

A Standard On Its Own | Edward Avdyli • Executive Chef

APPETIZERS

* SEAFOOD PLATTER half a lobster, shrimp, crabmeat cocktail, oyster, clam	31.95
JUMBO SHRIMP COCKTAIL [4]	19.95
JUMBO LUMP CRABMEAT COCKTAIL	25.95
YELLOW FIN TUNA TARTARE	25.95
LOBSTER COCKTAIL	23.95
LITTLE NECK CLAMS on the half shell	15.95
FRESH OYSTERS on the half shell	17.95
FRIED CALAMARI	15.95
* CRAB CAKE [6OZ] pan seared, lump crabmeat	22.95
* PRIME STEAK TARTARE topped with egg yoke	23.95
THICK SLAB OF CANADIAN BACON	6.95
* ROASTED BONE MARROW	17.95
BAKED CLAMS [6]	17.95

SOUPS

FRENCH ONION caramelized onions simmered with vermouth, topped with muenster cheese	9.95
ANGUS BEEF BARLEY filet mignon chunks, barley with vegetables	11.95
LOBSTER BISQUE creamy with lobster chunks & brandy	13.95

SALADS

MIXED GREEN SALAD mesclun, cherry tomatoes in our house vinaigrette	10.95
WEDGE ICEBERG SALAD diced Canadian bacon with our blue cheese dressing	12.95
ANGUS CLUB SALAD iceberg tossed with shrimp, green peas, tomatoes, onion, bacon bites & roasted red peppers in our house vinaigrette	15.95
CLASSIC CAESAR SALAD romaine, Parmesan, croutons	11.95
SLICED BEEFSTEAK TOMATOES & ONIONS	11.95
FRESH MOZZARELLA & BEEFSTEAK TOMATOES	15.95

Dressing: House Vinaigrette | Creamy Garlic | Russian | Blue Cheese | Balsamic

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STEAKS & CHOPS

[USDA PRIME, HAND SELECTED, DRY AGED AND BUTCHERED ON PREMISE]

* PORTERHOUSE per person				65.95
	FOR TWO -107	FOR THREE-160	FOR FOUR-215	
* BONE IN FILET MIGNON				64.95
NEW YORK SIRLOIN STEAK, BONE IN				54.95
RIB EYE STEAK, BONE IN				56.95
FILET MIGNON with premium pink Himalayan salt & pepper corn sauce Oscar Style +18				56.95
* COLORADO LAMB CHOPS served with sauteed spinach & mint jelly				49.95
VEAL CHOP				47.95

Sauces - Peppercorn | Bearnaise | Hollandaise | Horseradish Cream +3.95

rare - very red, cool center | medium rare - red, warm center | medium - pink center
medium well - slightly pink | well done - cooked through

SEAFOOD

CHILEAN SEA BASS pan seared with capers and carrots in a lemon and white wine reduction				39.95
YELLOW-FIN TUNA pan seared, blackened with a side of wasabi mayo				42.95
NORWEGIAN SALMON pan seared, topped with beurre blanc sauce				29.95
LOBSTER TAILS [steamed or broiled]				74.95
SURF & TURF [10oz filet mignon and lobster tail]				74.95
CRAB CAKE [10oz pan seared, lump crab meat]				39.95

POTATOES

ANGUS HOME FRIES	10.95	JUMBO BAKED POTATO	6.95
STEAK FRIES add truffle oil +3	9.95	LOADED BAKED POTATO cheddar cheese & canadian bacon	10.95
MASHED POTATOES	9.95	*TRUFFLE MAC & CHEESE add lobster +10	11.95

VEGETABLES

SPINACH [creamed, sautéed or steamed]	11.95	*TRUFFLE CREAM CORN	9.95
BROCCOLI [sautéed or steamed]	11.95	MUSHROOMS [sautéed or steamed]	12.95
ASPARAGUS [sautéed or steamed]	12.95	ONIONS [fried rings or caramelized]	9.95
		PEAS AND ONIONS	9.95

Warning: Consumption of under cooked meat, poultry, eggs, or seafood may increase risk of food borne illnesses.
Alert your server if you have special dietary needs.