

Appetizers		Morning Star Steaks	
SHRIMP COCKTAIL Jumbo shrimp with zesty cocktail sauce	12	Our steaks are hand-cut USDA Black Angus beef. Served with your choice of accompaniment.	
JALAPEÑO CHICKEN POPPERS Stuffed with chicken & cheese, wrapped in bacon	10	CHICKEN FRIED STEAK Hand-breaded tender filet with creamy black pepper gravy	25
CALAMARI With lemon-dill batter & house Louie dressing	12	14 OZ RIB-EYE	32
COCONUT SHRIMP Breaded jumbo shrimp with cherry sauce & orange marmalade	18	8 OZ FILET	38
		12 OZ NEW YORK STRIP	45
		Friday & Saturday Only	
Soups & Salads		12 OZ QUEEN-CUT PRIME RIB	35
HOUSE SALAD Mixed greens, croutons, grape tomatoes, onions & cucumbers	7	14 OZ KING-CUT PRIME RIB	38
CAESAR SALAD Romaine lettuce dressed in Caesar dressing & parmesan cheese ADD GRILLED CHICKEN	7	Steak Toppers (ADDITIONAL) SAUTÉED ONIONS & MUSHROOMS APPLEWOOD-SMOKED BLEU CHEESE SAUTÉED SHRIMP (6) LOBSTER TAIL (1)	3
	12		8 18
CLASSIC WEDGE SALAD Iceberg wedge topped with applewood bacon, bleu cheese & cherry tomatoes	7		
CLASSIC FRENCH ONION With clicad baquettes % hubbling proviolone chasses	5	Accompaniments	5
With sliced baguettes & bubbling provolone cheese Entrie Specials		MASHED POTATOES BAKED POTATO GRILLED ASPARAGUS ROASTED VEGETABLES SAFFRON RISOTTO	
CEDAR PLANK SALMON Grilled on a cedar plank, served with flame-roasted vegetables & saffron risotto	28		
SHRIMP DINNER Jumbo shrimp, fried or grilled & brushed with garlic butter	30	Sweet Endings	8
FETTUCCINI ALFREDO Classic pasta in a creamy parmesan cheese sauce ADD GRILLED CHICKEN	18 22	CARROT CAKE CHOCOLATE CAKE CRÈME BRÛLÉE NEW YORK-STYLE CHEESECAKE	

Wagyu Burger