



MORNING STAR STEAKHOUSE

Appetizers

SHRIMP COCKTAIL	12
Jumbo shrimp with zesty cocktail sauce	
JALAPEÑO CHICKEN POPPERS	10
Stuffed with chicken & cheese, wrapped in bacon	
CALAMARI	12
With lemon-dill batter & house Louie dressing	
COCONUT SHRIMP	18
Breaded jumbo shrimp with cherry sauce & orange marmalade	

Soups & Salads

HOUSE SALAD	7
Mixed greens, croutons, grape tomatoes, onions & cucumbers	
CAESAR SALAD	7
Romaine lettuce dressed in Caesar dressing & parmesan cheese	
ADD GRILLED CHICKEN	12
CLASSIC WEDGE SALAD	7
Iceberg wedge topped with applewood bacon, bleu cheese & cherry tomatoes	
CLASSIC FRENCH ONION	5
With sliced baguettes & bubbling provolone cheese	
POBLANO SOUP	5
With white roasted cheddar	

Entrée Specials

CEDAR PLANK SALMON	28
Grilled on a cedar plank, served with flame-roasted vegetables & saffron risotto	
SHRIMP DINNER	30
Jumbo shrimp, fried or grilled & brushed with garlic butter	
FETTUCCINI ALFREDO	18
Classic pasta in a creamy parmesan cheese sauce	
ADD GRILLED CHICKEN	22
LOBSTER DINNER	42
Twin 6 oz Rock lobster tails, steamed or broiled	

Wagyu Burger

SOUTHWEST GOURMET BURGER	22
13 oz of 100% Wagyu-Kobe beef, served with sautéed mushrooms & onions, white cheddar cheese, apple smoked bacon, lettuce, tomato and southwest BBQ sauce, with house-made steak fries.	

Morning Star Steaks

Our steaks are hand-cut USDA Black Angus beef. Served with your choice of accompaniment.

CHICKEN FRIED STEAK	25
Hand-breaded tender filet with creamy black pepper gravy	
14 OZ RIB-EYE	32
8 OZ FILET	38
12 OZ NEW YORK STRIP	45

Friday & Saturday Only

12 OZ QUEEN-CUT PRIME RIB	35
14 OZ KING-CUT PRIME RIB	38

Steak Toppers (ADDITIONAL)

SAUTÉED ONIONS & MUSHROOMS	3
APPLEWOOD-SMOKED BLEU CHEESE	3
SAUTÉED SHRIMP (6)	8
LOBSTER TAIL (1)	18

Accompaniments

MASHED POTATOES	ROASTED VEGETABLES
BAKED POTATO	SAFFRON RISOTTO
GRILLED ASPARAGUS	STEAK FRIES

Sweet Endings

CARROT CAKE	NEW YORK-STYLE CHEESECAKE
CHOCOLATE CAKE	
CRÈME BRÛLÉE	