



# MORNING STAR STEAKHOUSE

## Appetizers

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

## Soups & Salads

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

## Entrée Specials

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

## Morning Star Steaks

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

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

## Friday & Saturday Only

<b>12 OZ QUEEN-CUT PRIME RIB</b>	35
<b>14 OZ KING-CUT PRIME RIB</b>	38

## Steak Toppers (ADDITIONAL)

<b>SAUTÉED ONIONS &amp; MUSHROOMS</b>	3
<b>APPLEWOOD-SMOKED BLEU CHEESE</b>	3
<b>SAUTÉED SHRIMP (6)</b>	8
<b>LOBSTER TAIL (1)</b>	18

## Accompaniments

<b>MASHED POTATOES</b>	<b>ROASTED VEGETABLES</b>
<b>BAKED POTATO</b>	<b>SAFFRON RISOTTO</b>
<b>GRILLED ASPARAGUS</b>	<b>STEAK FRIES</b>

## Sweet Endings

<b>CARROT CAKE</b>	<b>NEW YORK-STYLE CHEESECAKE</b>
<b>CHOCOLATE CAKE</b>	
<b>CRÈME BRÛLÉE</b>	

20% gratuity for parties of 6 or more.

The consumption of raw or undercooked food increases the risk of foodborne illnesses.