

AIRPORT STEAKHOUSE

APPETIZERS

BOOM BOOM SHRIMP

Sweet Thai Chili Sauce, Sriracha. 10

BREADED MUSHROOMS

Hand-Breaded, Cocktail Sauce. 8

SWISS CHEESE STICKS

Swiss Filled, Marinara Sauce. 8

HAND-BREADED CHICKEN TENDERS

House Made, Ranch Dressing. 10

COMBO PLATTER

Onion Rings, Swiss Cheese Sticks,
Breaded Mushrooms &
Hand-Breaded Chicken Tenders. 15

ONION RINGS

Fresh. Hand-Cut. Large 8 • Small 6

SPINACH DIP

House Made Tortilla Chips. 8

LOADED FRIES

Cheddar-Jack Cheese Sauce, Bacon,
Green Onion, Sour Cream. 8

CAJUN FRIED PICKLES

House Made Ranch. 8

FRIED GREEN TOMATOES

House Made Chipotle Ranch. 9

SALADS, SOUPS, & SANDWICHES

STEAK HOUSE SALAD

Mixed Greens, Mozzarella, Sautéed Mushrooms & Onions, Sirloin Strips. 13

COBB SALAD

Mixed Greens, Bleu Cheese, Egg, Tomato, Avocado, Bacon, Grilled Chicken Strips. 13

KALE SHRIMP SALAD

Sautéed Kale, Cabbage, Carrots, Shrimp, Orange Juice Burre Blanc. 13

CAESAR SALAD

Romaine, Parmesan, Garlic Croutons. Large 9 • Small 4

HOUSE SALAD

Fresh Mixed Greens, Red Onion, Tomato, Cucumber. 3

FRENCH ONION SOUP

Caramelized Onions, Mozzarella Cheese, Garlic Toasties. 6

SOUP OF THE DAY

Ask your server about today's fresh selection. Bowl 6 • Cup 4

PRIME RIB SLIDERS

Sautéed Onions, Creamy Horseradish Sauce. 10

CALIFORNIA CHICKEN SANDWICH *served with one premium side*

Swiss, Romaine, Tomato, Bacon, Avocado Spread, Brioche Bun. 11

STEAKHOUSE BURGER *served with one premium side*

Smoked Bacon, Cheddar Cheese, Fried Egg, Onion Ring, Chipotle Mayo. 12

STEAKS

Steaks served with your choice of one premium side.

PARMESAN SHRIMP SIRLOIN

Shrimp, Parmesan Cream Sauce. 19

RIBEYE

Twelve ounce. 20

COWBOY RIBEYE

Bone-in. Twenty-four ounce. 28

SURF & TURF

Center cut filet with three large shrimp. 22

CENTER CUT FILET

Eight ounce. 18

SIRLOIN

Eight ounce. 16

CHOPPED STEAK

Ten ounce. 13 • Smothered. 15

PRIME RIB

Twelve ounce. 20 • Sixteen ounce. 25

PREMIUM SIDES

Whipped Potatoes • Hand-Cut French Fries • Baked Potato • Sweet Potato
Creamed Spinach • Rice Pilaf • Baked Mac & Cheese
Fresh Sautéed Vegetables • Sautéed Mushrooms • Steamed Broccoli

ENTRÉES

Served with your choice of one premium side.

OSSO BUCCO

Port Wine Reduction. 25

LIVER & ONIONS

A classic! Grilled Calf's Liver with sautéed onions. 13

CHICKEN FRIED STEAK

A long-time favorite. Chicken Fried Steak covered in cream gravy. 14

CHICKEN BREAST

Blackened, grilled or teriyaki. 14

STUFFED CHICKEN BREAST

Stuffed with spinach, sun-dried tomatoes & mozzarella cheese. Wrapped in bacon & topped with a port wine reduction sauce & lemon zest. 17

SEAFOOD

Served with your choice of one premium side.

FRIED SHRIMP

Six jumbo shrimp, battered & fried to a golden brown. 15

ATLANTIC SALMON

Fresh & hand-cut then grilled to perfection. 16

WHOLE FRIED CATFISH

Hand-breaded & deep-fried. 16

COCONUT SHRIMP

Six coconut-crusting shrimp served with a homemade dipping sauce. 17

KEVIN'S CATCH

Ask your server for today's catch.
Char-grilled, blackened or pan-seared. Market Price

PASTA

Served with your choice of house or Caesar salad.

FETTUCCHINE ALFREDO

Perfectly cooked pasta tossed with creamy Alfredo sauce. 11
With grilled chicken or shrimp. 15

CHICKEN PARMESAN

A breaded chicken breast topped with marinara sauce, mozzarella & asiago cheeses, baked to a golden brown & served over penne. 16

DESSERTS

CARROT CAKE (serves 4) 13

HOMEMADE BREAD PUDDING 6

PEACH COBBLER *À LA MODE* 6

HOT CHOCOLATE BROWNIE *À LA MODE* 6

DESSERT OF THE WEEK market price