



## APPETIZERS

### MARIO'S CRAB CAKES • 10

*Lumps of fresh crab with hints of dry mustard and red pepper accented with roasted red pepper aioli*

### CALAMARI • 7

*Lightly breaded and fried to perfection served with our zesty marinara sauce*

### SHRIMP COCKTAIL • 10

*Fresh shrimp poached in a lemon herb bath and served chilled with our house made cocktail sauce*

### STEAK HOUSE SKINS • 6

*Fried potato skins topped with chili marinade steak, sharp cheddar and a tangy chipotle sour cream*

### BEER BATTERED ONION RINGS • 6

*Thick cut onion rings beer battered and fried served with a tangy mustard sauce*

## SOUPS

### SHRIMP BISQUE • 6

*Sweet Rock Shrimp sautéed to perfection and joined into our luscious bisque with compliments of saffron*

### BAKED FRENCH ONION SOUP • 6

*Caramelized Vidalia onions in a succulent broth and covered with Swiss and provolone*

## SALADS

### HOUSE SALAD • 5

*A medley of hand picked spring mix, vine ripe grape tomatoes and sweet red onions drizzled with your choice of one of our house made salad dressings*

### ICEBERG WEDGE • 7

*Fresh iceberg lettuce topped with bacon, grape tomatoes, herbed croutons and choice of dressing  
Excellent with our house made Maytag blue cheese dressing*

### CAPRI SALAD • 7

*Layers of fresh beefsteak and yellow tomatoes, fresh basil and mozzarella cheese drizzled delicately with extra virgin olive oil and a rich balsamic reduction*

### CAESAR SALAD • 7

*Crisp bunches of fresh romaine, crispy polenta and grated parmesan tossed in our house made Caesar dressing*

## CHOOSING SIDES

### ENOUGH TO SHARE • 6

Baked Potato • Garlic Mashed Potatoes • Homemade Fries

Three Cheese Mac Daddy n' Cheese • Potatoes Au Gratin • Twice Baked Potato

Grilled Vegetables • Asparagus

# FROM THE GRILL

ALL OF OUR STEAKS ARE HAND CHOSEN EXCLUSIVELY BY CHEF MARIO

## FILET MIGNON • 32

*Center cut filet served on a bed of caramelized shallots and wild mushrooms*

## SOUTH SHORE STRIP • 32

*Strip loin of beef grilled to your liking*

## RIB EYE • 33

*18oz lightly seasoned bone in rib eye steak grilled to perfection*

## MR. B'S PORTER HOUSE • 36

*20oz aged porter house steak served over a bed of caramelized shallots and lightly sautéed mushrooms*

## SLOW ROASTED PRIME RIB • 25

*Choice cut prime rib of beef slow roasted to temperature with natural jus*

## ALASKAN KING CRAB LEGS • Market Price

*Steamed and split for you to enjoy*

## LOBSTER TAIL • Market Price

*South African coldwater lobster tail broiled with lemon butter*

## SLOW ROASTED AMISH CHICKEN • 16

*Half chicken marinated in fresh rosemary and garlic slow roasted to tenderness*

## PORK PORTERHOUSE CHOP • 19

*14oz bone in pork chop lightly seasoned and grilled, topped with sweet red onion confit*

## LAMB PORTERHOUSES • 32

*Two 5oz lamb porterhouses served over crispy wild mushroom risotto cakes and splashed with a rich mint demi*

## GARLIC HERB SHRIMP • 20

*Fresh tiger shrimp baked with roasted garlic herb butter crust*

## SIDE SAUCES AND CRUSTS

*Compliment your steak with some of our house made sauces and crusts*

Bearnaise • Hollandaise • Don B's Zesty Steak Sauce • Gorgonzola crust  
Roasted Garlic Parmesan Crust, "A Must Try" Chef's Special

# DINNER SPECIALTIES

## CHEF'S FISH DU JOUR • Market Price

*Ask your server about the chef's selection of fresh fish*

## STEEL CITY STEAK BURGER • 10

*10oz sirloin burger topped with sharp cheddar, apple wood smoked bacon and served with our house made fries*

## FLAT IRON STEAK SANDWICH • 14

*8oz flat iron steak grilled to temperature and served open faced on toasted garlic bread with house made fries*

## SEAFOOD DIABLO • 18

*Tiger shrimp and fresh diver scallops sautéed with fire roasted red peppers and a spicy citrus sauce served over linguini*

## PESTO CHICKEN LINGUINI • 15

*Sautéed fresh garden veggies and chicken served over linguini in a rich pesto cream sauce*

*All entrees are served with a choice of a side item.*

*\*Consuming undercooked seafood, meat, poultry or shellfish may be harmful to your health*