



# TAKE-OUT MENU


## STEAKHOUSE STARTERS

**THREE CHEESE GARLIC BREAD**  
French bread topped with fresh garlic and a hot blend of Cheddar, Jack and Parmesan cheeses. 8.99 970 Cal.

**CRISPY FRIED GARLIC-PEPPER ZUCCHINI**  
Fresh zucchini slices breaded in panko bread crumbs, served with our house-made cucumber dip. 9.99 840 Cal.

**LOADED POTATO SKINS**  
Loaded with Jack and Cheddar cheeses, bacon, sour cream and green onions. 11.50 1160 Cal.

**JUMBO SHRIMP COCKTAIL**   
A half-dozen jumbo shrimp served with our house-made cocktail sauce. 11.99 180 Cal.

**BAKED SPINACH & ARTICHOKE DIP**   
With Parmesan, Jack and cream cheeses beneath a bread crumb topping, served hot in a skillet with tortilla chips. 11.50 720 Cal.


## SALADS

**STEAKHOUSE COBB SALAD** 930 Cal.  
Crisp chilled greens tossed with our house vinaigrette and layered with fresh avocado, tomato, Applewood-smoked bacon, Bleu cheese crumbles and topped with your choice of:

FILET MIGNON\* 19.99 270 Cal.  
GRILLED CHICKEN 16.99 210 Cal.  
GRILLED FRESH SALMON\* 18.99 300 Cal.  
FIRE-GRILLED JUMBO SHRIMP 17.99 60 Cal.

## BURGERS & SANDWICHES

Served with French Fries.

**STEAKHOUSE BACON CHEESEBURGER\***   
Hand-formed, half-pound, Certified Angus Beef®, ground chuck, stacked high with Applewood-smoked bacon, sharp Cheddar cheese, lettuce, tomato, onion, topped with onion rings. 17.50 1230 Cal.

**CHICKEN, AVOCADO & BACON SANDWICH**   
Grilled chicken breast topped with Monterey Jack cheese, guacamole, tomato, Applewood-smoked bacon and creamy chipotle mayo. 14.99 840 Cal.

**FILET MIGNON SANDWICH\***  
Sliced Filet Mignon topped with sautéed onions, Cheddar cheese, and house-made chipotle mayo. 18.99 980 Cal.

**NEW YORK STEAK SANDWICH\***  
Hand-cut, flame-grilled, sliced New York Strip with sautéed onions, mayo and Bleu cheese crumbles. 16.99 1060 Cal.

## CAMPFIRE FEAST DINNER FOR TWO \$65

**APPETIZER:** 180-1160 Cal.  
Your choice of any Steakhouse Starter to share.

**ENTRÉES:**  
Choose any 2 of the entrées listed. Each entrée is served with any 2 Classic Sidekicks.

**DESSERT:** 410-1420 Cal.  
Round out your feast with any 1 of our decadent desserts.

**ENTRÉE CHOICES:** 310-930 Cal.

TOP SIRLOIN\* 8 oz. 410 Cal.  
FILET MIGNON\* 6 oz. + \$4/person 310 Cal.  
RIBEYE\* 12 oz. + \$4/person 600 Cal.  
PRIME RIB\* 8 oz. 930 Cal.  
NEW YORK\* 12 oz. 480 Cal.  
GRILLED FRESH SALMON\* 390 Cal.  
FIRE-GRILLED CHICKEN 430 Cal.  
FIRE-GRILLED JUMBO SHRIMP 635 Cal.

All entrées partnered with warm molasses bread and your choice of any two Classic Sidekicks.

## STEAKS

### RIBEYE STEAK\*

Well-marbled, making this cut tender, juicy and extremely flavorful.  
12 oz. 29.50 600 Cal. | 16 oz. 33.50 790 Cal.

### TOP SIRLOIN CENTER-CUT\*

Certified Angus Beef®, well-flavored, naturally lean and moderately tender.  
8 oz. 22.99 410 Cal. | 12 oz. 26.99 598 Cal.

### FILET MIGNON CENTER-CUT\*

Our most tender cut of beef.  
6 oz. 28.50 310 Cal. | 8 oz. 32.50 410 Cal.

### MUSHROOM & BLEU FILET MIGNON\*


Topped with sautéed baby portabella mushrooms and melted Bleu cheese.  
6 oz. 29.99 540 Cal. | 8 oz. 33.99 630 Cal.

### NEW YORK STRIP CENTER-CUT\*

Hearty and robust, a perfect balance of flavor, texture and tenderness.  
12 oz. 27.99 480 Cal. | 14 oz. 29.99 560 Cal.

## STEAK & SEA PARTNERS

**12 oz. RIBEYE\***   
**TWIN LOBSTER TAILS** 48.50 1060 Cal.  
**FIRE-GRILLED JUMBO SHRIMP** 37.50 1140 Cal.

**8 oz. PRIME RIB\***   
**TWIN LOBSTER TAILS** 42.99 1380 Cal.  
**FIRE-GRILLED JUMBO SHRIMP** 31.99 1460 Cal.

**6 oz. FILET MIGNON\***   
**TWIN LOBSTER TAILS** 47.50 770 Cal.  
**FIRE-GRILLED JUMBO SHRIMP** 36.50 850 Cal.

## OTHER ENTREES

**FIRE-GRILLED CHICKEN BREASTS**  
Two chicken breasts lightly marinated with fresh garlic, sage, parsley, thyme, and lemon. 18.99 430 Cal.

**FIRE-GRILLED JUMBO SHRIMP**  
Fire-grilled jumbo shrimp brushed with garlic butter served over a bed of 5-grain rice pilaf. 23.50 635 Cal.

**GRILLED FRESH SALMON\***  
8 oz. filet of fresh salmon, hand-cut, simply seasoned and grilled over an open flame. 26.99 390 Cal.

**TWIN COLD-WATER ATLANTIC LOBSTER TAILS**  
Two exceptionally sweet and tender lobster tails served with drawn butter and fresh lemon. 34.99 460 Cal.

## PRIME RIB

While supplies last.

## THE COWBOY CUT\*

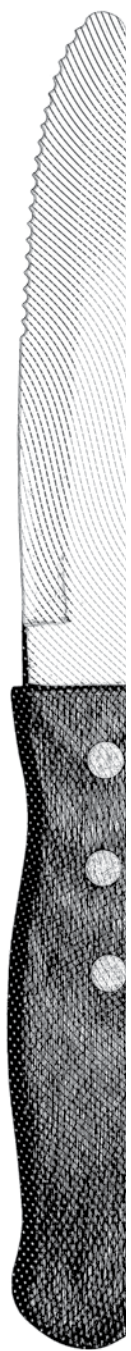
1 ½ POUNDS  
43.99 2770 Cal.

1 POUND CUT\* 33.99 1850 Cal.

¾ POUND CUT\* 28.99 1390 Cal.

½ POUND CUT\* 23.99 930 Cal.

\*Our steaks, seafood, and hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. All portion weights listed are the approximate weights before cooking.



ADD AN ADDITIONAL CLASSIC SIDEKICK TO YOUR ENTRÉE FOR ONLY 3.99 EACH

ADD AN ADDITIONAL PREMIUM SIDEKICK FOR 4.99

## CLASSIC SIDEKICKS

GARDEN SALAD 190-250 Cal.  
LOADED BAKED POTATO SOUP 260 Cal.  
STEAK SOUP 90 Cal.  
FRENCH FRIES 400 Cal.  
HOME-STYLE MASHED POTATOES 340 Cal.  
CLASSIC BAKED POTATO 330 Cal.  
LOADED BAKED POTATO 460 Cal.  
FRESH BROCCOLI with garlic butter 120 Cal.  
5-GRAIN RICE PILAF 280 Cal.

## PREMIUM SIDEKICKS

UPGRADE A CLASSIC TO A PREMIUM SIDEKICK FOR ONLY 1.99 MORE

GRILLED ASPARAGUS 60 Cal.  
CAESAR SALAD 390 Cal.  
WEDGE SALAD 340 Cal.

## STEAKHOUSE BUTTERS

ROASTED GARLIC & FRESH HERB 240 Cal.  
ROASTED JALAPEÑO 180 Cal.

## STEAKHOUSE TOPPERS

SAUTÉED SWEET ONIONS 150 Cal.  
SAUTÉED FRESH BABY PORTABELLA MUSHROOMS 120 Cal.  
COMBINATION OF BOTH 130 Cal.

## HANDCUT DAILY

## AGED FOR 21 DAYS AT LEAST

## SEASONED & FLAME GRILLED TO PERFECTION

## NEW FAMILY MEALS

TAKEOUT & DELIVERY ONLY ALL MEALS SERVE 4

### STEAK

75.95

(4) 8 OZ. TOP SIRLOIN CENTER-CUT | HOME-STYLE MASHED POTATOES OR 5-GRAIN RICE PILAF | FRESH BROCCOLI with Garlic Butter  
(8) CHOCOLATE CHIP COOKIES **UPGRADE TO FILET - 99.95**

### CHICKEN

64.95

(8) FIRE-GRILLED CHICKEN BREASTS | HOME-STYLE MASHED POTATOES OR 5-GRAIN RICE PILAF | FRESH BROCCOLI with Garlic Butter  
(8) CHOCOLATE CHIP COOKIES

### SALMON

89.95

(4) 8 OZ. GRILLED FRESH SALMON | HOME-STYLE MASHED POTATOES OR 5-GRAIN RICE PILAF | FRESH BROCCOLI with Garlic Butter  
(8) CHOCOLATE CHIP COOKIES

### SURF & TURF

89.95

(4) 8 OZ. TOP SIRLOIN CENTER-CUT | FIRE-GRILLED JUMBO SHRIMP HOME-STYLE MASHED POTATOES OR 5-GRAIN RICE PILAF  
FRESH BROCCOLI with Garlic Butter | (8) CHOCOLATE CHIP COOKIES

## DESSERT \$7.50 EACH

**CHOCOLATE CHIP COWBOY COOKIE**  
Fresh from the oven, topped with vanilla ice cream. 1100 Cal.

**BIG MOUNTAIN CHOCOLATE FUDGE CAKE**  
Topped with vanilla ice cream and hot fudge. 1420 Cal.

**NEW YORK STYLE CHEESECAKE**  
Topped with sweet strawberry sauce. 780 Cal.

**SKY-HIGH MUD PIE**  
Fudge-swirled mocha almond ice cream in a chocolate cookie crumb crust. 410 Cal.

## BEVERAGES & COCKTAILS

30 oz. serving, equivalent to 6-7 beverages. Pour over ice and you're all set.

**STRAWBERRY LEMON DROP**  
Smirnoff Vodka, fresh lemon, strawberry, and cranberry. 36.00 1140 Cal.

**GOLD STRIKE MARGARITA**  
El Toro Gold Tequila and Patrón Citrónge Liqueur with our fresh lime-agave mix. 36.00 1200 Cal.

**STRAWBERRY-RASPBERRY LEMONADE**  
**ALCOHOL-FREE** 9.95 1200 Cal.

## WINE BOTTLED WINES ARE ½ OFF

Our wine list is sorted by characteristic. The list starts with wines that are sweeter and more mild in flavor, progressing to drier and bolder wines.

### WHITE

#### SPARKLING WINES

MIONETTO, Prosecco  
Veneto, Italy 8.75 SPLIT 120 Cal.

#### SLIGHTLY SWEET

BERINGER, White Zinfandel  
California 23.00 550 Cal.  
CUPCAKE, Moscato  
Delle Venezie, Italy 28.00 660 Cal.

#### LIGHT & CRISP

ECCO DOMANI, Pinot Grigio  
Delle Venezie, Italy 27.00 610 Cal.  
MATUA, Sauvignon Blanc  
Marlborough, New Zealand 28.00 560 Cal.

#### MEDIUM BODIED

KIM CRAWFORD, Sauvignon Blanc  
Marlborough, New Zealand 36.00 490 Cal.  
CHATEAU STE. MICHELLE,  
Chardonnay Columbia Valley, Washington  
28.00 760 Cal.  
CENTURY CELLARS, Chardonnay  
California 23.00 610 Cal.  
RODNEY STRONG, Chardonnay  
Sonoma County, California 30.00 630 Cal.

#### FULL BODIED & RICH

KENDALL-JACKSON, Chardonnay  
California 34.00 660 Cal.

### RED

#### LIGHT BODIED

GREG NORMAN, Pinot Noir  
Santa Barbara County, California 34.00 610 Cal.  
CHATEAU ST. JEAN, Pinot Noir  
Sonoma Coast, California 30.00 610 Cal.  
19 CRIMES, Red Blend  
South Eastern Australia 32.00 650 Cal.

#### MEDIUM BODIED

CENTURY CELLARS, Merlot  
California 23.00 600 Cal.  
BLACKSTONE, Merlot  
California 28.00 590 Cal.  
DISEÑO, Malbec  
Mendoza, Argentina 30.00 610 Cal.  
CANYON ROAD, Cabernet Sauvignon  
California 23.00 660 Cal.  
ROBERT MONDAVI  
PRIVATE SELECTION,  
Cabernet Sauvignon, California 30.00 590 Cal.

#### FULL BODIED & RICH

DAOU, Cabernet Sauvignon  
Paso Robles, California 46.00 620 Cal.  
RODNEY STRONG, Cabernet Sauvignon  
Sonoma County, California 36.00 650 Cal.

#### BARREL-AGED

ROBERT MONDAVI  
PRIVATE SELECTION,  
Bourbon Barrel-Aged Cabernet Sauvignon  
California 32.00 620 Cal.