



Nick Morgan, Manager  
Rusty Hicks, Chef de Cuisine

## STARTERS

Crab Cakes	...9	Escargot	...8
Jumbo Shrimp Cocktail	...9	Flowering Onion	...7
Calamari	...8	Bacon Wrapped Shrimp	...10

## SOUPS & SALADS

Onion Soup Gratinée	...5	Steakhouse Chopped	...7
House Salad	...4	Caesar Salad	...7
		Spinach Salad	...7

All Entrees are served with your choice of Caesar, House or Wedge Salad or Soup of the Day, and Vegetable of the Day

## BEEF

### CERTIFIED ANGUS BEEF® BRAND

Filet Mignon* 8oz	...29
Steak Diane* Brandy-Dijon Mustard Sauce	...32
New York Strip Steak* 14oz	...26

### PREMIUM MID-WESTERN CORN FED BEEF

Bone-In Ribeye* 22oz	...35
Porterhouse* 20oz	...32

## SLOW ROASTED PRIME RIB

10oz Cut*	...20
14oz Cut*	...23

## SEAFOOD

Salmon*	...26
Sea Bass	...32
Beer Battered Shrimp	...24
Crab Stuffed Shrimp	...26
Shrimp Scampi	...19
Alaskan King Crab Legs	...43
Australian Lobster Tail	...50
Surf and Turf*	...64

## POULTRY

Fuego Brick House Chicken	...19
Chicken Marsala	...20
Chicken Piccata	...18

## COMPLEMENT YOUR STEAK

Au Poivre Style	...2	Oscar Style	...10
Blue Cheese Topped	...2	Grilled or Sautéed Jumbo Shrimp	...10

## SAUCES Available on request Garlic-Cilantro Steak Sauce / Au Poivre / Béarnaise\* / Hollandaise\*

Rare:	Red all the way through, with a slightly warm center	Medium:	Light pink around the edges and red in center
Medium Rare:	Red and warm throughout	Medium Well:	Light pink center
		Well Done:	No pink at all

## SIDES

Mashed Potatoes	...3	Rice Pilaf	...3	Spinach, Steamed, Creamed or Sautéed	...4
Baked Yams	...3	Mac and Cheese	...4	Asparagus, Grilled or Sautéed	...4
Baked Potato	...3	Creamed Corn	...4	Broccoli, Steamed with Hollandaise	...4
French Fries	...3	Sautéed Mushrooms	...4		

\*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.