

{ APPETIZERS }

Vegan Wings 13 tempura battered & fried cauliflower florets, wing sauce & vegenaïse	Stoudamire Snacks 15 lump crab & cream cheese fried in a wonton served with sweet chili sauce
Avocado Fries 13 tempura & panko battered & fried avocado slices served with sriracha ranch	Salmon Spread 16 smoked and poached salmon, capers, red onions, parsley, crème fraîche, clarified butter cap & crostini
Asparagus Cigars 13 asparagus & cream cheese wrapped in egg roll wrappers served with a sweet chili sauce	Ahi Nachos 18 marinated ahi, fried wonton chips, avocado, flying fish roe, cilantro, seaweed salad, sesame seeds & wasabi cream
Sticky Wings 14.5 triple cooked chicken wings tossed with sticky sauce	Calamari 14.5 battered & fried squid tentacles & rings served with cocktail sauce, sriracha mayo & lemon
Mushroom Bowl 14 portobello, button & cremini mushrooms, onions, red wine demi-glace & garlic bread	Mussels 18 mussels, garlic butter, white wine, caramelized onion, parsley & garlic bread
Pork Belly Chicharrones 8.5	Oysters Half Dozen - 18 Full Dozen - 35 oysters served with lemon, champagne mignonette, cocktail sauce & horseradish
Pork Belly Sliders 16 bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli	
Prime Rib Sliders 16.5 barrel smoked & sliced prime rib, horseradish cream, white cheddar cheese & bruno's peppers	

{ Buy the Chefs a Round of Beer 12 }

{ SOUPS & SALADS }

{ add chicken, steak, prawns or salmon to any salad ... 9 }

Soup of the Day 8	Grilled Caesar Salad 9 romaine lettuce, croutons, parmesan cheese chip & anchovies
French Onion Soup 9 slow cooked onions in beef broth, topped with croutons & melted mozzarella & parmesan cheeses	Lobster Cobb 23 7 oz. chopped lobster tail, chopped romaine lettuce, hard boiled eggs, tomatoes, avocado, bleu cheese crumbles, bacon, chives & bacon bleu cheese dressing
Filet Mignon & Bacon Chili 15 texas style red chili, fritos, fried onions, cheddar cheese, cilantro & green onions served with garlic bread	Wonton Chicken Salad 15 grilled chicken, toasted almonds, mandarin oranges, sesame seeds, crunchy wontons, napa cabbage, shredded carrots, cilantro & sesame ginger dressing
House Salad 8 mixed greens, cucumbers, red onions, tomatoes & croutons	M.P.H. Salad 15 mixed greens, fried chicken, smoked gouda, bacon, pine nuts, hard boiled eggs, raisins, red onions, tomatoes & cucumbers
Wedge Salad 10 iceberg wedge lettuce, bacon, tomatoes, hard boiled eggs & ranch dressing	

{ SIDES }

Grilled Asparagus 8.5	Sweet Potato Fries 6.5
Mac & Cheese 12.5	Garlic Fries 8.5

{ ENTRÉES }

{ add 14 oz. lobster tail to any entrée ... market price }

Filet Mignon 47 8 oz. filet mignon, mashed potatoes, grilled asparagus & red wine demi-glace	Bangkok Pork Chop 28 grilled 8 oz. pork chop, sweet chili sauce, shoyu, pickled carrots, red onion, green onion, cilantro, thai chilies & white rice
Ribeye 47 14 oz. grilled ribeye, garlic roasted red potatoes, grilled asparagus & sriracha-leek compound butter	Sweet Chili Salmon & Prawns 34 grilled sweet chili glazed salmon, sautéed prawns, cilantro-green onion white rice, grilled asparagus & butter pan sauce
Tomahawk Ribeye 77 48 oz. bone-in grilled tomahawk ribeye, fries & grilled asparagus	Lobster Market Price 14 oz. butter poached lobster, garlic roasted red potatoes & grilled asparagus
Rack of Lamb (Half or Full Rack) 45/65 honey mustard crusted roasted lamb rack, garlic roasted red potatoes & grilled asparagus	Risotto (Scallop or Lobster) 36/38 mushroom risotto & port reduction
Roasted Chicken 27 10 oz. pan roasted airline chicken breast, creamy polenta, baby carrots & mushrooms	Seafood Pasta 33 sautéed prawns, scallops, salmon, mushrooms, caramelized onions, roasted red pepper cream sauce & fettuccini
Chicken Fried Steak 26.5 breaded sirloin steak, mashed potatoes, grilled asparagus & country gravy	

18% Gratuity Added to Parties of 5 or More

{ Split Entrée Fee... 6 • Bread & Butter... 3 }

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



We serve only Certified Angus Beef®

