



WARM UPS

- Shrimp Cocktail

\$14
- Shrimp, cocktail sauce and lemon.
- Barbecue Shrimp

\$18
- A flame kissed butterfly shrimp with a sweet and tangy BBQ sauce.
- Calamari

\$17
- Crispy calamari fried to perfection served with our house marinara and lemon.
- Southwest Egg Rolls

\$13
- A delicious black bean, corn, cheese, and chicken filled egg roll.

GREENS, STEWS, & SOUPS

- House Salad

\$10
- Crispy mixed greens, cheddar and Monterey cheese, onions, tomatoes, house made croutons, and House dressing.
- Caesar Salad

\$10
- Romaine lettuce, Caesar dressing, house made croutons, and Parmesan cheese. (Add Grilled Chicken \$5.)
- Shrimp Salad

\$17
- Crispy mixed greens, seasoned shrimp, tomatoes, onions, Parmesan cheese, house made croutons, and served with a dressing of your choice.
- Steak Stew

\$11
- A tender Ribeye steak stew in a hearty beef broth with mixed vegetables.
- French Onion Soup

\$10
- A slow cooked caramelized onion soup in a savory beef broth garnished with our house made croutons, and provolone cheese.
- Soup of the Day

\$8
- Chef's choice soup of the day.

SIDES FOR THE TABLE \$11

- Parmesan Crusted Brussels Sprouts
- Southern-Style Green Beans
- Honey Glazed Carrots
- Mexican Street Corn
- Dirty Rice
- Wild Rice
- Steak Fries
- Garlic Mashed Potatoes
- Lobster Mac & Cheese (\$5 More)

SOFT DRINKS \$3

- Pepsi
- Diet Pepsi
- Mountain Dew
- Starry
- Lemonade
- Root Beer
- Dr. Pepper
- Diet Dr. Pepper
- Sweet Tea
- Unsweetened Tea
- Coffee

DRESSINGS

- Chef's House Dressing
- Ranch
- Caesar
- French Catalina
- Italian
- Honey Mustard
- Blue Cheese
- Thousand Island



## STEAKS AND CHOPS

**12oz New York Strip** **\$58**

**10oz Ribeye** **\$43**

**16oz Cowboy Ribeye** **\$73**

**8oz Filet Mignon** **\$50**

**Braised Short Ribs** **\$40**

Four slow cooked tender beef ribs in a delicious and rich sauce on top of a bed of mashed potatoes. Can be paired with our sweet honey glazed carrots.

**Pork Chop** **\$33**

A flame-grilled, juicy 8oz pork ribeye chop garnished with cinnamon apples on a bed of our garlic mashed potatoes. Goes well with one of our toppings.

*We Serve Only  
Prime or Choice Beef.*

**Steak and Chop Toppings** **\$3**

Cajun Cream Sauce  
Sautéed Mushroom  
Chimichurri  
Garlic Herb Butter  
Ribeye Topping  
(Bacon, Green Onion, Mushrooms)

Add a baked potato to your steak dinner for \$5.  
Try it loaded for \$1.50 extra.

## FISH AND FOWL

**8oz Salmon** **\$33**

Seasoned with Blackened, Lemon Pepper, or Caribbean served with Lemon Pepper rice on the side.

**Grilled Tilapia** **\$33**

Seasoned with Blackened, Lemon Pepper, or Caribbean laid over a bed of wild rice. Also, try it fried!

**Black Sea Bass** **\$48**

Seasoned with Blackened, Lemon Pepper, or Caribbean laid over a bed of wild rice.

**Garlic Butter Grilled Shrimp** **\$38**

Grilled to perfection in our house made garlic butter and laid over a bed of dirty rice.

**Sea Scallops** **\$43**

(5 Pan Seared or Bacon Wrapped) in our house made garlic butter laid over a bed of garlic mashed potatoes. Pairs well with our Parmesan crusted Brussels sprouts.

**8oz Lobster Tail** **MP**

Steamed or grilled with garlic herb butter. Laid over a bed of wild rice and garnished with our delicious pineapple mango salsa.

**Roasted Half Chicken** **\$25**

Our garlic and herb crusted roast chicken served over a bed of dirty rice.

## COMBINATION PLATERS

10oz ribeye steak or pork chop paired with a seafood item of your choice from our Fish and Fowl menu, and a side of your choice (excluding lobster).

**\$68**





## DESSERTS

**\$10**

### **Hot Honey Peach Cheesecake**

Rich cinnamon base, sweet peach filling, and buttery shortbread crumble, topped with a spicy hot honey drizzle.

### **New York Cheesecake**

New York style vanilla cheesecake  
made from real cream cheese.

### **Chocolate Eruption Cake**

Lawler's' chocolate cake with a volcano of chocolate cream studded with nuts, chocolate chips, and turtle cheesecake cubes. Finished with chocolate curls, sliced almonds and golden caramel in the center.

### **Coconut Pecan Carmel Pie**

Very rich and delicious toasted coconut, pecan, and caramel pie made with real cream cheese.

### **Fruit Fondue Pot**

An assortment of mixed fruit with your choice of hot caramel or chocolate for dipping.