



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*