

Dinner Entrées



Discover mouthwatering beef flavor in every bite of our *Certified Angus Beef*® brand entrées. Uncompromising standards make it the best-tasting beef in town.

Pasta dishes are served with soup or salad only. Dinner entrées are served with choice of soup or salad, choice of our starches and vegetable of the day. For an additional \$3 you may substitute grilled asparagus, unless noted on specific entrées. An \$8 charge will apply to all split entrées.

The 45-Day Aged Prime KC Strip 49

A fourteen-ounce *Certified Angus Beef*® Prime Kansas City strip seasoned and glazed with our clarified butter.



The 45-Day Aged Top Sirloin Steak

Certified Angus Beef® top sirloin marinated with our house seasoning, grilled to your liking and glazed with our clarified butter. 8 oz. 26 / 16 oz. 36

The 30-Day Aged Blue Ribeye Steak 38

A fourteen-ounce, hand cut steak seasoned and grilled to your liking and glazed with our clarified butter.

The 25-Day Aged Porterhouse 16 oz. 46

Sixteen-ounce *Certified Angus Beef*® porterhouse seasoned and grilled to your liking and glazed with our clarified butter. *Cannot be a split entrée.*

The 21-Day Aged Tenderloin Filet

Certified Angus Beef® tenderloin filet seasoned and grilled to your liking and glazed with our clarified butter. Add Bacon Wrapping \$1. *The twelve-ounce filet is cut only from the chateaubriand of the tenderloin. 6 oz. 36 / 8 oz. 40 / *12 oz. 56 *The 12 oz. filet cannot be a split entrée.*

The Big Tulsan Chicken-Fried Steak 28

A huge *Certified Angus Beef*® chicken-fried steak topped with our scratch cream gravy, served with choice of soup or salad and fresh garlic mashed potatoes and one of our vegetable du jour.

Steak Cooking Temperatures:

Rare* Medium-Rare* Medium*
Medium-Well* Well done

Then, as a treat for the “Fans” we offer the Pittsburgh/Black & Blue, which is pan-charred outside and rare on the inside.

Chicken & Pasta

“The Sicilian” Aged Beef Tenderloin Pasta 29

Pan-seared tenderloin and roasted grape tomatoes, garlic, shallots, fresh oregano and extra-virgin olive oil tossed with linguini and our house-made marinara sauce.

Fettuccine Alfredo 20

Fettuccine pasta tossed in a traditional white wine Alfredo sauce topped with parmesan cheese. Add Chicken \$6 / Shrimp (2) \$8

Chicken-Fried Chicken 22

Best chicken-fried chicken in town! Hand-breaded, tender chicken topped with home made gravy and garlic mashed potatoes.

Artichoke Chicken 26

Natural chicken breast lightly floured and pan-seared with artichoke hearts, sliced crimini mushrooms sautéed in lemon beurre blanc sauce and served with garlic mashed potatoes and grilled asparagus.

Chicken Marsala 26

Natural chicken breast lightly floured and sautéed with a blend of wild mushroom, garlic and shallots prepared in sweet marsala wine sauce. Served with garlic mashed potatoes and grilled asparagus.

Italian-Roasted Half Chicken 28

We start by marinating our chicken for two days in our special herbs and olive oil. Next, we roast the chicken halves and top with parmesan cheese. Served with two sides.

The 30-Day Aged New York Delmonico Steak 44

We start with a “turn-of-the-century” deconstruction of the *Certified Angus Beef*® ribeye loin and cut a six-ounce ribeye heart; seasoned and grilled to your liking topped with a wild mushroom port wine demi glace reduction sauce. Served with one of our vegetable du jour and fresh garlic mashed potatoes. *Limited availability.*

The 30-Day Aged Manhattan Ribeye 42

We start with a “turn of the century” deconstruction of the strip end of the *Certified Angus Beef*® ribeye loin and cut an eight-ounce ribeye heart from the leanest portion of the ribeye; seasoned and grilled to your liking topped with a wild mushroom port wine demi-glace reduction sauce. Served with one of our vegetable du jour and fresh garlic mashed potatoes. *Limited availability.*

The 21-Day Aged Grilled Beef Tenderloin Tails 40

Twelve-ounces of *Certified Angus Beef*® tenderloin tails seasoned and grilled to your liking topped with a wild mushroom port wine demi glace reduction sauce. Served with one of our vegetable du jour and fresh garlic mashed potatoes

The Pork Chop 32

Our bone-in rib loin cut pork chop grilled and served with a homemade cinnamon-applesauce, fresh garlic mashed potatoes and one of our vegetable du jour.

Steak Toppers

Our steak toppers come with the steak entrees. Add another for only \$4. Please ask your server about our seasonal sauces.
Blue Cheese Sauce, Peppercorn au Poivre Sauce, Wild Mushroom Port Wine Sauce, Creamy Horseradish Sauce

Adding To Your Steak Experience

- Add Three Grilled Shrimp 12
- Add One seven-ounce South African Lobster Tail “Market”
- Add Two Scallops 15 • Add Two Jumbo Shrimp 8

Chicken Calvados 34

We sauté a lightly floured chicken breast in butter, shallots and fresh herbs until tender. We then add thinly sliced Fuji apples with a trio seasoning of spices. Finally, we flambé the pan with Calvados apple brandy and finish the sauté with a touch of heavy cream. Served with rice and vegetable du jour.

Shrimp Scampi Pasta 34

Six jumbo wild caught Gulf shrimp sautéed with olive oil, white wine, peppers, red onion, crimini mushrooms, garlic, fresh spinach and reduction of heavy cream. We then finish this creation with angel hair pasta in a lemon beurre blanc sauce.

Bluestone Lasagna 28

Handmade from scratch with our own Italian beef sausage, all natural ricotta and mozzarella cheeses, we then finish this sausage in our own red wine meat sauce, then top with our roasted pine nut-pesto cream reduction sauce.

Ragin Cajun Pasta 26

Sautéed peppers, onions, grilled chicken, garlic and andouille sausage in a light and spicy Creole cream sauce, served with fettuccine. Add (2) Jumbo Shrimp 8

Creamy Lobster Pasta

Maine lobster claw meat sautéed with shallots, garlic, butter and white wine in a rich cream sauce. Served over penne pasta with parmesan cheese. Full Order 38 / Half Portion 29