

CLUB A STEAKHOUSE

APPETIZERS

THICK CUT BACON Extra Thick, Applewood Smoked, Club A Steak Sauce	17
FRIED CALAMARI Housemade Spicy Marinara Sauce	20
CRABCAKE Remoulade	27
CAESAR SALAD Anchovy & Parmesan	19
BEET SALAD Beets, Goat Cheese, Arugula, Walnuts & Raspberry	19
CLUB A SALAD Shrimp, Tomato, Onion, Bacon & Club A Steak Sauce	21
TOMATO & BUFALA MOZZARELLA Roasted Pepper, Balsamic, Oil, Basil & Pesto	21
SALMON TARTARE Avocado, Crème Fraiche, Capers & Fish Roe	25
CRAB MEAT COCKTAIL Cocktail Sauce, Mustard Sauce, Mignonette Sauce	27
JUMBO SHRIMP COCKTAIL (3) Cocktail Sauce, Mustard Sauce, Mignonette Sauce	27
CLUB A ROYAL PLATTER Lobster, Shrimp & Crab Meat	39 Per Person
OYSTERS(6)	21
BAKED CLAMS(6) Breadcrumbs, Oregano, Garlic, Parsley, Olive Oil & White Wine	23

STEAKS & MORE

U.S.D.A. PRIME, DRY AGED IN HOUSE

FILET MIGNON (10oz)	65
PRIME PORTERHOUSE FOR 2, 3 or 4	75 Per Person
PRIME BONE-IN RIB EYE (20oz)	75
PRIME NY STRIP (14oz)	67
PRIME BONE-IN NY STRIP (20oz)	71
71 HANGER STEAK w/ FRIES Au Poivre Sauce	43
LAMB CHOPS (Double/Triple)	78/88
CLUB A CHEESEBURGER(American or Blue) Caramelized Onions, Fries, Pickles, Tomato, Lettuce	30
HOUSEMADE SAUCES: Au Poivre, Bernaise, Bordelaise, Club A Steak Sauce, Hollandaise	

SEAFOOD

SEARED SALMON Asparagus, Grilled Zucchini, Carrots & Balsamic Glaze	44
CHILEAN SEA BASS Fingerling Potato, Leeks & Cream	46
BRANZINO Lemon, White Wine & Spinach	44

SIDES

WHIPPED POTATO PUREE	15	MAC & CHEESE House Blend & Breadcrumbs	16
BAKED POTATO Sour Cream & Chives	15	SAUTEED SPINACH Garlic & Oil	15
FRENCH FRIES Garlic, Thyme, Rosemary, Parm	15	CREAM	
HASH BROWNS Pepper, Onion & Old Bay	16	SAUTE	
ONION RINGS Buttermilk & Flour	16	SAUTE	

PARTIES OF 5 OR MORE SUBJECT TO 20% GRATUITY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

PLEASE ALERT YOUR SERVER TO ANY FOOD RELATED ALLERGIES