

STARTERS & SMALL PLATES

SHRIMP COCKTAIL

SIX JUMBO GULF SHRIMP, STEAMED IN A BEER BROTH.
SERVED WITH A TANGY COCKTAIL SAUCE
\$8.50

FRENCH ONION SOUP

CARAMELIZED SWEET ONION, SHERRY,
BAKED WITH PARMESAN CROUTON & GRUYERE CHEESE.
\$5.90

LOBSTER ESCARGOT

SWEET LOBSTER MORSELS, TRADITIONALLY PREPARED IN
OLIVE OIL, BUTTER, SHERRY, & GARLIC
\$11.50

SMOKED BUFFALO CARPACCIO

COLD SMOKED LOIN OF BISON SLICED THIN SERVED WITH
WATERCRESS SALAD, CAPERS, SHRED PARMESAN, AND OLIVE OIL
\$11.50

JUMBO LUMP BLUE CRAB CAKE

SWEET BLUE CRAB SEARED IN BROWN BUTTER. SERVED WITH
WATERCRESS SALAD, PINEAPPLE-LIME VINAIGRETTE, AND MANGO
SALSA
\$12.00

FRIED CALAMARI

TENDER BABY SQUID, DEEP FRIED WITH ZUCCHINI, TOPPED
WITH CHERRY PEPPERS, ROASTED GARLIC, & PARMESAN.
\$8.50

Salads

BEEFSTEAK TOMATO SALAD

JUMBO SLICES OF HAND PICKED TOMATOES, SERVED
OVER BABY GREENS, BLUE CHEESE CRUMBLES, SHAVED
RED ONIONS, & BALSAMIC VINAIGRETTE
\$5.50

CAPRESE SALAD

FRESH ROMA TOMATOES, BUFFALO MOZZARELLA, DRIZZLED
IN A BASIL PESTO OIL.
\$7.50

WEDGE OF ICEBERG

"CHOPPED EGG, BACON, BLUE CHEESE, AND TOMATO"
\$6.90

CAESAR SALAD

\$3.95
SUBSTITUTE FOR DINNER SALAD \$2

*CHICKEN CAESAR

\$12.90 ONE BREAST 16.90 TWO BREAST

SPOTO'S SALAD

MIXED GREENS, TOMATOES, CUCUMBERS, EGGS, RED ONIONS,
CRUMBLD BLUE CHEESE, FRIED ONION RINGS.

*STEAK 8 OZ SIRLOIN \$14.95 *CHICKEN \$12.95 ONE BREAST

SCALLOPS ON HORSEBACK

PAN SEARED JUMBO SCALLOPS & WATER CHESTNUTS WRAPPED IN
BACON. SERVED WITH A RASPBERRY-GRAPE MARMALADE.
SMALL 3 PORTION 7.50 LARGE 6 PORTION 13.50

TUNA SASHIMI

FRESH AHI TUNA SEASONED & SEARED IN SESAME OIL.
WASABI, GINGER, PICKLED SEAWEED, & SOY
1/2 PORTION \$8.50 FULL PORTION 14.50

OYSTERS ROCKEFELLER

JUMBO HILLMAN OYSTERS TOPPED WITH CREAMY SAUTÉED
SPINACH, BACON, SHALLOTS & DRIZZLED WITH HOLLANDAISE.
SMALL PORTION 7.50 FULL PORTION 13.50

MUSSELS

PRINCE EDWARD MUSSELS SAUTÉED IN ROASTED GARLIC,
BUTTER, WHITE WINE, & FRESH FENNEL
\$9.50

FRIED GREEN TOMATOES

HAZELNUT FLOUR AND CORNMEAL CRUSTED, OVER BLUE CHEESE
GRITS, AND MANGO / APRICOT CHUTNEY
\$8.50

TRADITIONAL ESCARGOT

TENDER SNAILS BAKED IN GARLIC BUTTER,
SHERRY, AND A TOUCH OF BLUE CHEESE.
\$9.50

Signature Sides

STEAMED ASPARAGUS
\$5.50

SAUTÉED BUTTON MUSHROOMS
\$5.50

STEAMED BROCCOLI
\$5.50

JUMBO ONION RINGS
\$5.95

SAUTÉED FRESH SPINACH
\$5.50

CREAMED SPINACH
\$5.50

CARAMELIZED TOMATOES
5.50

FRIED RICE
5.50

VEGETABLE WELLINGTON
7.25

ANY SIGNATURE SIDE CAN BE SUBSTITUTED
WITH AN ENTRÉE FOR \$2.90 EXCEPT WELLINGTON.
\$4.95

From the Grill

STEAK JOINT SIRLOIN

"OUR OWN SPECIAL CUT"
8 OZ. \$16.90 12 OZ. \$19.90

12 OZ. PEPPER CRUSTED PRIME NEW YORK STRIP

TOPPED WITH A CABERNET / GORGONZOLA BUTTER
\$26.95

10 OZ. "NAPA VALLEY" PRIME NEW YORK STRIP

SEARED AND TOPPED WITH A SPICY CALIFORNIA CABERNET WINE / RAISIN SAUCE.
\$22.95

20 OZ. (STERLING SILVER) PORTERHOUSE THE KING OF STEAKS, FILET AND STRIP ON THE BONE.

\$38.00

CENTER CUT FILET MIGNON

4 OZ. \$16.50 8 OZ. \$26.50

COWBOY STEAK

12 OZ RIBEYE STEAK FULLY TRIMMED & MARBLED
\$24.50

"ADD ADDITIONAL OUNCES OVER 12 CUT TO ORDER AT \$2.00 PER OZ."

BONELESS PORK CHOP

12 OUNCE THICK CHOP, SERVED GRILLED OR HORSERADISH CRUSTED TOPPED WITH A MUSHROOM SAUCE
\$16.90

BEST "DAMN" CHOP STEAK IN TOWN

TOPPED WITH MUSHROOM MARSALA SAUCE
\$14.50

*STEAK & CAKE

4 OZ. FILET MIGNON, AND SIGNATURE CRAB CAKE, ROASTED GARLIC MASHED AND ASPARAGUS.
ONE FILET \$21.50 TWIN FILETS \$29.50

*ESPRESSO CRUSTED FILET MIGNON

SEASONED AND LIGHTLY DUSTED WITH ESPRESSO COFFEE, PAN SEARED IN BROWN BUTTER AND OLIVE OIL.
FINISHED WITH A PORT WINE REDUCTION, SERVED WITH ROASTED GARLIC MASHED POTATOES, AND ASPARAGUS.
ONE 4 OZ. FILET \$17.50 TWIN 4 OZ. FILETS \$25.50

SPOTO'S FAMOUS HICKORY SMOKED BABY BACK RIBS

HALF RACK \$15.90 FULL RACK \$21.90

SIGNATURE SLOW ROASTED PRIME RIB

QUEEN'S CUT 8-10 OZ. \$17.95 KING'S CUT 12-14 OZ. \$25.95

ALL STEAKS SERVED GRILLED OR BLACKENED, ADD BLUE CHEESE CRUSTED OR AU POIVRE FOR \$1.25

ALL ENTREES INCLUDE CHOICE OF HOUSE SALAD OR SOUP, FRESH BAKED BREAD & CHOICE OF BAKED POTATO, VEGETABLE, RICE, STEAK FRIES, GARLIC MASHED, OR FETTUCCHINI ALFREDO, UNLESS NOTED WITH

* ARE SERVED WITH CHEFS SELECTION.

ADD LOADED TO YOUR BAKED POTATO - \$1.00 BLUE CHEESE - \$1.25 SHARE -PLATE - \$2.50
SUBSTITUTE ANY OF OUR "SIGNATURE SIDES" FOR \$2.90

18% OF GRATUITY IS ADDED TO PARTIES OF 8 OR MORE

Captains Catch

GRILLED SALMON

SERVED OVER FRESH SAUTÉED SPINACH WITH LEMON BUTTER
HALF PORTION \$14.90 FULL PORTION \$18.90

*FRESH SWORDFISH STEAK

GRILLED FINISHED WITH A PLUM CHIPOTLE SAUCE, SERVED
OVER FRIED RICE,
19.90

*CHILEAN SEA BASS

FRESH FILET OF CHILEAN SEA BASS CHAR GRILLED
SERVED OVER CREAMY GRITS, TOPPED WITH SHRIMP IN A
CHARONE SAUCE.
24.90

*JUMBO SEA SCALLOPS

PAN SEARED SERVED WITH SWEET PEA RISOTTO.
\$19.90

SEAFOOD PLATTER

SHRIMP, SCALLOPS, & FRESH GULF MAHI FRIED OR BROILED
\$21.90

JIMMY'S FAMOUS FRIED SHRIMP

JUMBO SHRIMP LIGHTLY BREADED AND DEEP
FRIED.
SMALL PORTION \$14.90 FULL PORTION \$19.90

* SHRIMP, SCALLOPS, AND MUSSELS

SAUTEED WITH MUSHROOMS AND PEAS IN A WHITE WINE SAUCE
OVER SPAGHETTI.
18.90

TWIN LOBSTER TAILS

TWO 5 OZ. AUSTRALIAN LOBSTER TAIL.
MARKET PRICE

Poultry

CHICKEN ORLEANS

SAUTÉED AND SERVED IN A BOURBON WALNUT SAUCE
HALF PORTION \$13.90 FULL PORTION \$17.90

*CHICKEN TORTELLINI

SAUTÉED CHICKEN BREAST WITH MUSHROOMS AND PEAS, FINISHED IN A TARRAGON CREAM SAUCE, OVER CHEESE TORTELLINI.
HALF PORTION \$13.90 FULL PORTION \$17.90

ROASTED AND BLUEBERRY LACQUERED LONG ISLAND DUCK

SERVED OVER FRIED RICE AND GARNISHED WITH A CARAMELIZED, GRAND MARINIER ORANGE CUP.
21.90

Farm Raised Game

Bison Ribeye Steak ~ Antelope ~ Ostrich ~ Elk ~ Kangaroo

Venison ~ Wild Boar ~ Rattle Snake ~ Yak ~ Llama ~ Caribou

ASK YOUR SERVER TO SEE TODAY'S GAME CARD

ALL ENTREES INCLUDE CHOICE OF HOUSE SALAD OR SOUP, AND STARCH UNLESS NOTED * FRESH BAKED BREAD & CHOICE OF BAKED POTATO, VEGETABLE, RICE, STEAK FRIES, GARLIC MASHED, OR FETTUCCHINI ALFREDO.

ADD LOADED TO YOUR BAKED POTATO - \$1.00 BLUE CHEESE - \$1.25 SHARE -PLATE - \$2.50
SUBSTITUTE ANY OF OUR "SIGNATURE SIDES" FOR \$2.90

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Sandwiches

STEAKJOINT BURGER "THE BIG DUNEDIN"

10 OUNCES OF FRESH GROUND SIRLOIN SERVED WITH LETTUCE, TOMATO, AND ONION.
\$10.90

FRENCH ONION BURGER

10 OUNCES OF FRESH GROUND SIRLOIN, CHAR-GRILLED,
TOPPED WITH SAUTÉED CARAMELIZED ONIONS, & GRUYERE CHEESE
\$11.90

BACON CHEDDAR BURGER

10 OUNCES OF FRESH GROUND SIRLOIN, COOKED TO YOUR PERFECTION.
TOPPED WITH CHEDDAR CHEESE, & BACON.
\$12.90

PRIME RIB SANDWICH

PRIME RIB, SLICED THIN ON A GRILLED CIABATTA BREAD
WITH AU-JUS
\$13.90

ALL SANDWICHES SERVED WITH STEAK FRIES, LETTUCE TOMATO, AND ONION. ADD BLUE CHEESE TO ANY SANDWICH FOR \$1.25

Prime Time Menu

AVAILABLE 4-6 DAILY EXCEPT HOLIDAYS NO SHARING PLEASE.

CHICKEN MARSALA

BONELESS CHICKEN BREAST SAUTÉED, & MUSHROOM
MARSALA SAUCE TOPPED SERVED WITH MASHED POTATOES.
\$10.90

PORK CHOP WITH WARM CINNAMON APPLES

GRILLED, WITH MUSHROOM SAUCE, AND MASHED POTATOES
\$12.90

BRAISED LAMB SHANK

ROASTED WITH JARDINERE OF VEGETABLES SERVED OVER
ROASTED GARLIC MASHED POTATOES
\$12.90

SIGNATURE ROASTED PRIME RIB

TENDER AND DELICIOUS CARVED AND SERVED
AUJUS WITH CREAMY HORSERADISH SAUCE, ROASTED
VEGETABLE, AND BAKED STUFFED POTATO.
13.90

FRESH SALMON FLORENTINE

OVER SAUTÉED SPINACH, TOPPED WITH BÉARNAISE SAUCE,
SERVED WITH RICE PILAF.
\$12.90

GRILLED FRESH MAHI~MAHI

CHAR GRILLED TOPPED WITH HOTEL MAITRE DE BUTTER
SERVED WITH FRIED RICE.
11.90

ISLAND RIBS

SLOW SMOKED BABY BACK RIBS, FINISHED IN OUR
ISLAND SAUCE, WITH FRIED RICE, SESAME SEEDS AND SCALLIONS.
12.90

FILET MIGNON TIPS AND MUSHROOMS

GRILLED TENDERLOIN TIPS TOSSED WITH SAUTÉED MUSHROOMS
IN A TOUCH OF SHERRY, SERVED OVER RICE PILAF.
13.90

ALL PRIME TIME ENTREES INCLUDE CHOICE OF HOUSE SALAD OR SOUP, FRESH BAKED BREAD,
AND CHEFS ACCOMPANIMENT.

BLUE CHEESE - \$1.25 SHARE PLATE 2.50
SUBSTITUTE ANY OF OUR "SIGNATURE SIDES" FOR \$2.90

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