CK'S STEAK HOUSE

APPETIZERS

SOUP DU JOUR — CUP/3.75 BOWL/5

CREOLE ONION SOUP — CUP/3.75 BOWL/5
Blend of Onions Caramelized with Bacon and Slow Simmered, Finished with Cream and Parmesan Cheese

TEXAS RED — CUP/3.75 BOWL/5
A Spicy Chili, Slow Simmered and Topped with Cheddar Cheese, Chipotle Crema and Green Onions

CAJUN CRAWFISH TAILS — 10
Deep Fried, Popcorn Crawfish Tails Tossed in a Cajun Seasoning and Served with a Remoulade

ADOBO TENDERLOIN SKEWERS — 9
Tenderloin Tips Grilled to Perfection and Served with Chimichurri Sauce on an Arugula-Herb Salad

CHILLED GULF SHRIMP COCKTAIL — 12
Horseradish Cocktail Sauce

FRIED CALAMARI — 10
Served with a Smoked Tomato and Jalapeno Sauce
Buffalo Style Option with Blue Cheese — 12

LOBSTER AND SHRIMP SPRING ROLL — 12
Hand Made Rolls, Pea Shoot Tendrils, Sriracha Aioli with Wasabi-Yuzu Drizzle

BRUSCHETTA — 7
Juicy Tomatoes with Fresh Basil, Shaved Garlic, Red Onions, Olive Oil and Parmesan Cheese Served with Crispy Crostini

FRIED RAVIOLI — 8
Served Golden Brown with Marinara and Shaved Parmesan

CRAB CAKES — 12
Succulent Crabmeat, Gently Grilled and Served with Micro Greens and Remoulade

SALADS

VEGAN DELIGHT — 9
Chilled Greens with Pickled Daikon/Carrot Slaw, Roasted Asparagus, Kalamata Olives, Cran-Apple Slaw and Spiced Pecans

SPINACH ARUGULA SALAD — 8.5
Chilled Spinach and Arugula with Orzo, Tomatoes, Feta Cheese and Diced Eggs Served with a Raspberry Vinaigrette

CK'S MIXED GREENS SALAD — 8
Mixed Greens, Cran-Apple Slaw, Spiced Pecans with Buttermilk Blue Cheese and Maple Balsamic Vinaigrette

CAESAR SALAD — 7

ICEBERG SALAD — 7.5
Iceberg Bowl Filled with Tomato, Diced Egg, Bacon, Red Onions, Crumbled Blue Cheese, Croutons and Blue Cheese Dressing

ADD TO ANY SALAD
GRILLED CHICKEN — 4
PECAN CRUSTED CHICKEN — 5
GRILLED SALMON — 7
GRILLED SHRIMP OR BEEF TENDERLOIN — 6

There is an automatic 20% service charge added to all parties of (6) or more. Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions. All items are cooked to order. 1/22/14

CK'S STEAK HOUSE

STEAKS

Steak Entrees Served with House Salad, Mashed Potatoes and Vegetable Du Jour. Additions: Melted Blue Cheese $2, Au Poivre Style $1, Truffle Demi $2, House-made Steak Sauce Available Upon Request.

CENTER CUT FILET MIGNON	6 OZ. / 25
	9 OZ. / 32
NEW YORK STRIP	12 OZ. / 32
AGED SIRLOIN	10 OZ. / 24
BONE-IN RIB EYE	16 OZ. / 32
T-BONE	18 OZ. / 36

HOUSE SPECIALTIES

All Entrees Served with Choice of House Salad or Cup of Soup

CHICKEN TUSCANO 18
Herb Marinated Grilled Chicken Topped with Roasted Tomatoes and Pine Nut Salsa, Pesto Risotto and Vegetable du Jour

CEDAR PLANKED SALMON 23
Soy and Black Pepper Glaze, Roasted Tomato and Wild Mushroom Salsa with Mashed Potatoes and Vegetable du Jour

GRILLED DOUBLE PORK CHOPS 25
(2) Center Cut Pork Chops Topped with a Cran-Apple Slaw with Roasted Garlic and Reggiano Smashed Potatoes and Vegetable du Jour

STUFFED TROUT 26
Rainbow Trout with Lump Crab Stuffing Grilled to Perfection with a Lemon Dill Beurre Blanc, Roasted Red Potatoes and Vegetable du Jour

PRETZEL CRUSTED WALLEYE 25
Topped with a Raspberry Honey Mustard Sauce, Roasted Red Skin Potatoes and Vegetable du Jour

AHI TUNA 26
Sesame Crusted and Grilled Rare, Topped with a Wasabi Ginger Glaze, Served with Roasted Asparagus and Roasted Red Potatoes

CHICKEN MARSALA 21
Wild Mushrooms, Roasted Garlic and Marsala Wine Sauce Served over Black Pepper Fettuccini with Vegetable du Jour

WILD MUSHROOM LASAGNA 16
Three Layers of Roasted Wild Mushrooms, Italian Blended Cheeses and a Homemade Rose Sauce Served with Vegetable du Jour

FISH N' CHIPS *(GLUTEN FREE)* 12
Crispy Fried Haddock Served with Homemade Cole Slaw, Crisp French Fries and a Creamy Tartar Sauce

PASTA CARBONARA 22
Grilled Shrimp and Tenderloin with Locally Made Black Pepper Linguini Tossed with Bacon, Peas, Green Onions in a Rich Egg and Cheese Sauce Served with Roasted Asparagus

SIDE DISHES

ROASTED GARLIC PARMESAN MASHED OR PLAIN BAKED POTATO	3
LOADED MASHED OR LOADED BAKED POTATO	4
GRILLED ASPARAGUS	6
CARAMELIZED BRUSSEL SPROUTS	5
SAUTÉED WILD MUSHROOMS	6
BEER BATTERED ONION RINGS	4

Please Ask Your Server For Our Dessert Offerings

Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.
All items are cooked to order. 1/22/14