

TUSCAN STEAK HOUSE

*Our steaks are certified premium gold angus branded beef;
aged 5 Weeks to provide a superior full flavored taste and tenderness.*



22 OZ. PORTERHOUSE STEAK	\$36.99
16 OZ. NEW YORK SIRLOIN STEAK	\$32.99
12 OZ. NEW YORK SIRLOIN STEAK	\$26.99
16 OZ. BONELESS RIBEYE STEAK	\$28.99
22 OZ. BONE-IN RIBEYE STEAK	\$33.99

RARE — RED COOL CENTER • MEDIUM RARE — RED WARM CENTER MEDIUM — PINK CENTER • MEDIUM WELL — SLIGHTLY PINK CENTER WELL — COOKED THROUGH
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All of the above beef entrees are served with fried onion shoestrings and three sides of sauces; zesty hollandaise, béarnaise and a cognac porcini mushroom peppercorn demi-glace.

SIDE DISHES - \$4.99

BAKED POTATO – MASHED POTATO – FRENCH FRIES – RISOTTO – PASTA & SAUCE
ASPARAGUS – SAUTÉED SPINACH – SAUTÉED MUSHROOMS & ONIONS

ADDITIONAL STEAKHOUSE SPECIALS

FILET MIGNON OSCAR STYLE\$42.99

Twin 5 oz. Filets char grilled and wrapped with pancetta set atop of crispy parmesan polenta, topped with lobster meat and asparagus, finished with a zesty hollandaise sauce.

PORK CHOP PIZZAIOLA\$24.99

Double cut char grilled pork chops topped with tri-colored bell peppers, onions and portabella mushrooms, simmered in a chianti tomato sauce, with a hint of crushed red peppers, served atop of spaghetti.

VEAL CHOP VALDOSTANA\$36.99

Char grilled 14 oz. Veal chop, topped with spinach, prosciutto, ricotta and provolone, finished with a porcini mushroom, marsala wine demi-glace, served atop of cappellini.

LAMB CHOPS\$28.99

Four medallions of australian lamb chops, pan seared with dijon bread crumbs, set atop of crispy parmesan polenta and sautéed spinach, finished with a minted sun dried tomato demi-glace.