



starters

PIZZA WHAT?

Fire-grilled flatbread topped with the current season's freshest ingredients 8

MALAHINI MUSSELS

PEI mussels steamed in fennel herb broth with Italian sausage; rosemary bread on the side 10

ACE

Strip's smoked sausage with onions and peppers 10

LOBSTER CAKES

Three large morsel cold water breaded lobster cakes, pan-seared with wasabi caper sauce 14

RIGHT?!

Baked shrimp and cheese dip—flour nachos for dipping 10

TATER TOTS

Stuffed with blue cheese and bacon, served with whole grain mustard 8

BONES

Three sweet Thai pork spare ribs—roasted and placed in a smokey Vietnamese noodle broth 10

FRENCH DIPPERS

Crispy tortillas with steak, onions, mushrooms, and white cheese with a horseradish cream sauce 9

PIGS ON A DATE

Ground Italian sausage and blue cheese stuffed dates wrapped in bacon, with sundried tomato pesto pasta 9

ALMOND PRAWNS

Crispy large almond-coated prawns on hearts of palm cilantro slaw, with a sriracha remoulade 12

THE TOWER

House made roasted red pepper and garlic hummus with tapenade, sliced cucumbers and crispy chips 8



soups & salads

SOUPS

Tree House Lobster Bisque 8
Soup of the Day 5

STRIP'S HOUSE SALAD

Mixed greens with tomatoes, house croutons, cucumber, grated romano, and white balsamic vinaigrette 7

VERSACE

Mediterranean seasonings, greens, radiatore pasta, pepperoni, olives, poached shrimp, and a balsamic dressing 10

FLIP 90°

Cold lobster salad with carrots, celery, onion, Caesar-dressed romaine, shaved romano, diced hard-boiled egg, and roasted red bell pepper 10

THE WEDGE

A baby iceberg, radicchio, and Belgian endive nested in a creamy blue cheese crumble dressing 9

SPINACH SALAD

Baby spinach, sugar walnuts, bacon pieces, and tomato wedges with a warm bacon vinaigrette 8



steaks

JAKE'S STEAK

10 oz. butter basted top sirloin 29

THE STRIPPER

12 oz. butcher-trimmed strip steak topped with sautéed onions and mushrooms 33

BIG DADDY

24 oz. porterhouse rubbed in sea salt, fresh garlic, and lemon 44

COWBOY

22 oz. bone-in ribeye 44

BOILERMAKER

10 oz. center cut ribeye rubbed with sugar and spice, then blackened in a cast iron skillet with a touch of Irish whiskey 33

BARREL CUT FILETS

6-ounce prime cut filet 29
12-ounce prime cut filet 46

CUT OF THE DAY

Chef's beef selection



dinner for two

Two 6 oz. filets served with two house salads or soups of the day, two sides, and a dessert 88

"the perfect dinner for two."

compound butter

- Bacon Blue Cheese
- Garlic
- Jalapeño & Cilantro
- Apple Honey Bacon

saucés

- Horseradish Cream
- Red Wine Reduction
- Bernaise
- Blue Cheese Vin Blanc
- Peppercorn

All of the steaks may be accompanied by one sauce or one butter.



chops and more

THE DRUNKEN PIG

16 oz. Ohio-raised double bone Berkshire pork chop with a sweet whiskey-soy glaze, parmesan whipped potatoes, and today's freshest vegetables 30

CARLITO

16 oz. house rib steak, blue cheese bacon split, baked potato, and chef's vegetable 55

CHICK 'N CHILL

10 oz. tempura chicken breast in maple honey mustard sauce with pecans, accompanied by a wild pepper/onion potato hash and vegetable 27

ATTERHOLT O.F.

16 oz. C.A.B. boneless short rib on egg noodles, with beef gravy, and vegetable 38



sides (serves 2)

- Redskin Garlic Smashed Potatoes 8
- Lobster Pasta 10
- Mama's Jambalaya 11
- Scalloped Potatoes 9
- Gruyère Mac and Cheese 9
- Chef's Choice of Vegetable 9
- Steamed Broccoli 9
- Bourbon Creamed Corn 9
- Loaded Baked Potato 7
- Sautéed Spinach with Bacon 9
- Confetti Rice 10
- House Pierogies 11
- Steak Fries 7



the sea

LOUIE

Rice noodles, garden parmesan, prima, four seared scallops, white wine and EVOO 38

BLUEWATER TOOTHFISH

6 oz. pan-seared Chilean sea bass, sweet corn coulis, brown butter roasted sweet potatoes, greens, mandarin oranges, jicama, and white truffle salad 28

BLUEBERRY SOY SALMON

8 oz. blueberry soy-glazed salmon roasted on a cedar plank, with wasabi whipped potatoes and ginger-roasted chef's seasonal vegetable 32

CATCH OF THE DAY

Market's freshest and finest seafood selection—artistically prepared by our chefs *Market Price*

our reserve steaks & chops are of the highest quality grades

Strip is a Gold Certified Black Angus restaurant. It serves only prime-graded beef aged over 21 days for its superior flavor and tenderness.



Steaks are prepared to the specifications below.

- Rare:** Cool, red center
- Medium rare:** Warm, red center
- Medium:** Pink, hot red center
- Medium well:** Slightly pink center
- Well done:** Broiled throughout, no pink

Guests with known food allergies should alert their server prior to ordering. There is an increased danger of food-borne illnesses when consuming raw or undercooked meats or seafood products.

18% gratuity automatically added for parties of seven or more.