

PUFF MAGIC

Lobster meat in a puff pastry cap, sherry thermidor sauce 21

MALAHINI MUSSELS

PEI mussels steamed in fennel herb broth with Italian sausage; rosemary bread on the side 13

STEAK -N- WAFFLES

Cheddar waffles, beef tips with a pear agrodolce sauce 15

STUFFED PEPPERS

Hungarian wax peppers, Malihini sausage, Ricotta and red sauce 15

BARBAROSSA

Steak and vegetable dumplings, pan seared with tea sauce and crushed cashews 14

TATER TOTS

Stuffed with blue cheese and bacon, with whole grain mustard sauce 9

JAKE'S STEAK 10 oz. butter basted top sirloin 36

GIRL POWER

Half pound of breaded scallops with dipping sauces 16

FRENCH DIPPERS

Crispy tortillas with steak, onions, mushrooms, and white cheese with a horseradish cream sauce 13

Buffalo Crisp

Chicken, cabbage veggie mix in a wonton shell with Asian ranch sauce 15

ALMOND PRAWNS

Crispy large almond-coated prawns on hearts of palm slaw, with a sriracha remoulade 14

SEE YOU LATER

Breaded and deep-fried alligator sirloin chunks served with a Comanche tartar sauce 20

CHUPACABRA

16 oz. Berkshire, coffee rubbed, double bone in pork chop with cherry demi glaze, German potatoes and vegetable of the day 38

TENNESSEE

Breaded fried chicken thighs, silky coconut mash, and seasonal vegetable 39

"REASON"

Ask server for details

sides (serves 2)

Redskin Garlic Smashed Potatoes 10

Lobster Pasta 14

Mama's Jambalaya 14

Scalloped Potatoes 11

Gruyère Mac and Cheese 13

Chef's Choice of Vegetable 12

Steamed Broccoli 12

Bourbon Creamed Corn 12

Loaded Baked Potato 10

Cabbage and Noodles 12

House Pierogies 13

Steak Fries 9

soups & salads

SOUPS

Tree House Lobster Bisque 10 Soup of the Day 7

STRIP'S HOUSE SALAD

Mixed greens with tomatoes, house croutons, cucumbers, shaved romano, and white balsamic vinaigrette 10

MYSTIC

Greens, apple, pear, blueberries, pecans, French toast croquets, white cheddar cheese, champagne maple vinaigrette 13

FLOP **QIJ**T

Cold lobster salad with carrots, celery, onion, Caesardressed romaine, shaved romano, diced hard-boiled egg, olives and roasted red bell pepper 13

GRILLED WEDGE

Grilled romaine, blue cheese, cherry tomatoes, bacon, red onion with blue cheese vinaigrette 12

SPINACH SALAD

Baby spinach, candy walnuts, bacon pieces, goat cheese and tomato wedges with a warm bacon vinaigrette 10



NEWS PAPERMAN

Pan seared seabass, zucchini and pasta noodles, crab peak, saffron sauce 39

BLUE SOY SALMON

Cedar plank salmon, blue soy sauce, steamed broccoli, herb whipped russets 39

CATCH OF THE DAY

Chef's fish selection



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: Hot, pink 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.

20% gratuity automatically added for parties of seven or more.



BIG DADDY 24 oz. porterhouse rubbed in sea salt,

fresh garlic, and lemon 59

COWBOY 22 oz. bone-in ribeye 59

BOILERMAKER

10 oz. center cut ribeye rubbed with sugar and spice, then blackened in a cast iron skillet with a touch of Irish whiskey 49

BARREL CUT FILETS

6-ounce prime cut filet 37 12-ounce prime cut filet 56

CUT OF THE DAY

Chef's beef selection



Two 6 oz. filets served with two house salads or soups of the day, two sides, and a dessert 119

"the perfect dinner for two."

compound butter

- Truffle Butter
- Garlic
- Parmesan & Paprika
 Apple Honey Bacon

 - Horseradish Cream Bourbon Cream

sauces

- Bernaise
- Blue Cheese
- Peppercorn
- Vin Blanc
- All of the steaks may be accompanied by one sauce or one butter.