



starters

PIZZA WHAT?

Fire-grilled flatbread, bacon carbonara sauce, steak, cheddar cheese, spinach, potatoes, and a sunny-side up egg 8

MALAHINI MUSSELS

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

ACE OF HEARTS

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

GONE!

Baked shrimp and cheese dip—flour nachos for dipping 10

TATER TOTS

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

STEAK DOG

Beef tenderloin in a tempura batter, paired with three different dipping sauces 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

FRIED TOMATOES

Egg and panko breaded tomato slices and bacon on mixed greens with blue cheese dressing 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

MOI MIA

Ginger sesame vinaigrette, artisan lettuce, sliced carrots, broccoli, red onions, almonds, mandarin oranges and corn tortilla croutons 10

FLIP 9017

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

VERSACE

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

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 34

BIG DADDY

24 oz. porterhouse rubbed in sea salt, fresh garlic, and lemon 45

COWBOY

22 oz. bone-in ribeye 45

BOILERMAKER

10 oz. center cut ribeye rubbed with sugar and spice, then blackened in a cast iron skillet with a touch of Irish whiskey 34

BARREL CUT FILETS

6-ounce prime cut filet 29

12-ounce prime cut filet 46

CUT OF THE DAY

Chef's beef selection



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

IGGY

Rice noodles, garden parmesan prima, four seared scallops, grilled chicken breast, with white wine and EVOO 38

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

BRAISED BEEF

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

NOOKRIS

16 oz. sliced coulotte steak placed on lemon garlic parmesan gnocchi with the chef's vegetable of the day 34



the sea

TUNA "NOIR"

8 oz. marinated tuna—pan seared with a black sesame seed crust—served with orange-soy stir-fried rice and honey-ginger fried wonton chips along with Anjo' Aioli and soy wasabi 38

BLUEWATER TOOTHFISH

8 oz. pan-seared Chilean sea bass, sweet corn coulis, brown butter roasted sweet potatoes, greens, mandarin oranges, jicama, and white truffle salad 29

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 33

CATCH OF THE DAY

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



dinner for two

Two 6 oz. filets served with two house salads or soups of the day, two sides, and a dessert 89

"the perfect dinner for two."

compound butter

- Smoked Cheddar
- Garlic
- Jalapeño & Cilantro
- Apple Honey Bacon

sauces

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

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



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

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.

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