

# GP'S STEAKHOUSE

## APPETIZERS

### **Shrimp Cocktail 17.99**

Served with cocktail sauce & lemon

### **Alaskan King Crab Legs 24.99**

Served chilled or steamed

### **\*Fresh Oysters – Half-Dozen 15.99**

Served on the half-shell with cocktail sauce, lemon and horseradish

### **GP's Onion Petals 9.99**

Deep-fried onion with spicy aioli dipping sauce

### **Escargot 14.99**

Bourguignon-style

### **\*Oysters Rockefeller 15.99**

Sautéed spinach, bacon and Béarnaise sauce

### **“Bang Bang” Shrimp 12.99**

Lightly breaded, deep-fried and tossed in a sweet chili Thai sauce

### **\*Scallops à la Francaise 18.99**

Three pan-seared scallops, sautéed spinach, anchovies and Francaise sauce

### **\*Prime Rib Kebabs 13.99**

Prime Rib squares and veggies on a skewer

## SOUPS & SALADS

### **Lobster Bisque 8.99**

Rich, creamy lobster soup with fresh lobster chunks

### **GP's House Salad 9.99**

Mixed greens, tomatoes and parmesan cheese with your choice of dressing

### **Iceberg Wedge Salad 9.99**

Bermuda onion, Greek olives, tomatoes, sliced radish and choice of dressing

### **Spinach Salad 9.99**

A bed of baby spinach with sliced red onion, egg and mushrooms with a hot bacon dressing

### **French Onion Soup 7.99**

Caramelized onions, toasted croutons and melted Swiss cheese

### **Caesar Salad 9.99**

Whole-leaf heart of romaine with shredded parmesan, croutons and Caesar dressing

### **Raspberry Mango Salad 9.99**

Butter leaf, watercress and spinach topped with bleu cheese, shaved almonds and a raspberry vinaigrette

### **Caprese Salad 9.99**

Sliced red and yellow beef steak tomatoes, fresh mozzarella and fresh basil drizzled with a balsamic vinaigrette reduction

## CHICKEN & PASTA ENTRÉES

### **Chicken Parmigiana 26.99**

Chicken breast, fresh marinara and mozzarella served over linguine

### **Breast of Chicken Chalonnaise 24.99**

Sautéed chicken medallions and mushrooms in a chardonnay reduction sauce over penne pasta

### **\*Scampi-Style Shrimp 27.99**

Lightly dusted jumbo shrimp sautéed with lemon, garlic, herbs, white wine and butter over angel hair pasta

### **Chicken Marsala 22.99**

Sautéed chicken medallions in a savory sauce of mushrooms, garlic and marsala wine

**Corkage Fee \$15**

**Split Plate Charge \$5**

**Group Bookings Available**

# STEAKS & PRIME RIB

*All of our Steaks are Prime Cut.  
Steaks and Seafood Entrées served with Vegetable Du Jour.*

## **\*Filet Mignon**

Petite 8 oz. **41.99**    12 oz. **49.99**

## **\*Bone-In Ribeye 39.99**

18 oz. broiled and seasoned with fresh herbs

## **\*New York Steak 39.99**

12 oz. broiled to perfection

## **\*Frenched Pork Chops 24.99**

Two French-cut pork chops sautéed with honey and pecans

### **Steaks are served with your choice of:**

Bordelaise Sauce, Classic Béarnaise or Bourbon Tri-Color Peppercorn Sauce

## **Steak Enhancements**

### **Oscar-Style 6.99**

Topped with Alaskan king crab  
and Béarnaise sauce

### **Bleu Cheese 3.99**

Top any of our steaks  
with bleu cheese

### **Pepper-Encrusted 2.99**

Encrusted with cracked black  
pepper and pan-seared

### **Blackened 2.99**

Seasoned with Cajun spices  
and pan-seared

## **Make It Surf & Turf**

**\*Australian Lobster Tail 43.99**

**\*Alaskan King Crab 24.99**

**\*Sautéed Scallops 18.99**

**\*Jumbo Shrimp 17.99**  
(blackened or scampi-style)

## **Guide to Doneness**

BLACK & BLUE: Charred on the outside, cold in the center

RARE: Very red, cool center

MEDIUM-RARE: Red with a warm center

MEDIUM: Pink center

MEDIUM-WELL: Slightly pink center

WELL-DONE: Cooked through, no pink

## SEAFOOD ENTRÉES

### **Blackened Sea Bass 35.99**

Lightly blackened with Cajun spices  
and sautéed

### **\*Salmon 25.99**

Enhanced with a dill sauce

### **\*Seafood Platter 41.99**

Broiled salmon, coconut shrimp, calamari  
and oysters Rockefeller

### **\*Australian Lobster Tail**

Single Tail **43.99**    Twin Tails **78.99**

## SIDES 5.99

Wild Rice, Yukon Garlic Mashed Potatoes, Baked Potato, Roasted Red Potatoes, Grilled Asparagus,  
Sautéed Spinach, Sautéed Mushrooms, Pasta with Alfredo Sauce, Pasta with Marinara Sauce

\*Eating raw or undercooked meat, poultry, eggs or seafood may pose a health risk to everyone, but especially young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Consumers who want more information about their risk should contact their physician or local health department.