

FIRST TASTE

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| Black Truffle Ravioli <i>laced with Cognac Mushroom Duxelle</i> | 9.95 |
| Golden Fried Calamari <i>Sweet Chili Aioli Dipping Sauce</i> | 8.95 |
| Jumbo Shrimp Cocktail <i>tangy Cocktail Sauce</i> | 13.95 |
| Crab Cakes <i>Grained Mustard Sauce</i> | 10.50 |
| Crispy Porcupine Shrimp <i>Garlic Aioli and Basil Remoulade</i> | 10.95 |
| Smoked Norwegian Salmon <i>arranged with Capers, Egg & Red onion</i> | 10.95 |
| Seared Ahi Tuna <i>with a Ponzu Sauce</i> | 8.95 |
| Beer Battered Onion Rings | 5.95 |

SECOND TASTE

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| House Chopped Stilton Salad <i>Tomato, Egg and Green Onions</i> | 6.95 |
| Spinach Salad <i>warm, Sweet Curry Dressing</i> | 6.95 |
| Hearts of Romaine <i>Bleu Cheese or Caesar Dressing</i> | 6.75 |
| Crown City Salad <i>fresh Beets, Tomato, Cucumbers and crispy Won-tons</i> | 5.95 |
| Balsamic Marinated Tomatoes <i>fresh Parmesan & Red Onion</i> | 6.25 |
| Traditional Onion Soup or Soup of the Day | 5.95 |
| Sautéed Mushrooms | 6.95 |
| Fried Artichoke Hearts <i>with a Spicy Aioli dip</i> | 6.95 |

ROASTED PRIME RIBS OF BEEF

Companions include Yorkshire Pudding, Creamed Corn and Creamed Spinach

Beckham's Cut

our traditional hearty slice

26.95

English Cut

three thin slices for full flavor

26.95

End Cut

an outside cut (when available)

27.50

Lighteater's Cut

for the smaller appetite

24.50

Crown Cut

generous thick portion for a king-size appetite

33.95

MEATS

Steaks are served with a choice of Porcini Mushroom & Red Wine Reduction, Cognac-Peppercorn Sauce, or Béarnaise Sauce

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| Ribeye Steak <i>King's cut, large tender flavorful portion</i> | 31.95 |
| New York Strip Steak <i>aged Angus Beef, traditional cut</i> | 25.95 |
| New York Peppercorn Steak <i>pounded with fresh Cracked Peppercorns</i> | 26.50 |
| Filet Mignon <i>thick center-cut Tenderloin</i> | 31.95 |
| Petite Filet | 27.95 |
| Culotte Steak <i>most tender cut of Top Sirloin</i> | 20.95 |
| Angus Cheeseburger <i>Extra Sharp Cheddar, Steak Fries and Cole Slaw</i> | 12.95 |
| Filet Mignon Medallions <i>Bacon wrapped, with mushroom caps and Porcini Sauce</i> | 23.95 |
| Roasted Prime Rib of Pork <i>Cognac Sauce or Honey Rosemary Glaze</i> | 18.95 |
| Mammoth Cut | 22.95 |
| Braised Boneless Beef Short Ribs <i>Slow cooked with red wine, fork tender with a rich natural jus</i> | 19.95 |
| Liver & Onions <i>tender Calves Liver with Bacon, sautéed and crispy Onions</i> | 18.50 |

FISH AND FOWL

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| Chicken Breast Roulade <i>stuffed with fresh Spinach, Goat Cheese and Walnuts</i> | 16.95 |
| Grilled Salmon <i>on a bed of Sautéed Spinach and topped with Remoulade</i> | 20.95 |
| Crispy Roast Duckling <i>with Black Cherry Grand Marnier Sauce</i> | 21.50 |
| Shrimp Scampi <i>Jumbo Prawns sautéed with Capers and Parmesan in a White Wine Butter</i> | 21.95 |
| Fish and Chips Platter <i>Beer Battered with Steak Fries and Cole Slaw</i> | 16.95 |

ENTRÉE SALADS

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| Crab Cobb <i>Avocado, Tomato, Bacon, Bleu Cheese, Sherry Vinaigrette</i> | 16.50 |
| Seared Ahi Tuna <i>Greens with Citrus-Ginger Dressing, Artichoke Hearts, Tomato, Capers and Red Onion</i> | 15.95 |
| Warm Goat Cheese | half 8.50 full 14.95 |
| <i>with Watercress, Endive, Golden Apples, toasted Almonds and Mustard Dressing</i> | |

Enhance your Dinner Entrée with your choice of any Second Taste selection for \$4.50