



(859) 269-9922

APPETIZERS

SPINACH AND ARTICHOKE DIP An American classic. Creamy spinach and artichoke dip, served with crispy fried wontons. 6.99

BARBEQUED CHICKEN PIZZA Our thin crust pie topped with herb roasted chicken, BBQ sauce and red onions, covered with a four-cheese blend. 9.99

FRIED CALAMARI Tender calamari rings fried light and crisp. Served with Sal's marinara sauce. 7.99

SAUTÉED MUSSELS Tender Prince Edward Island mussels, sautéed with basil and fresh tomatoes in a white wine butter sauce with crostinis. 9.99

CRAB CAKES Fresh lump crab cakes with fried green tomatoes and a zesty orange marmalade sauce. 1/8.99 2/16.99

PIZZA MARGHERITA Roma tomatoes, basil and fresh mozzarella brushed with garlic oil, atop our hand-rolled pizza dough. 7.99

COLOSSAL SHRIMP COCKTAIL Gently simmered jumbo shrimp cocktail chilled on ice and served with cocktail sauce. 3.25 per shrimp half dozen 18.50

PEPPERONI AND SAUSAGE PIZZA Thin pizza crust sauced with Sal's marinara, topped with pepperoni and Italian sausage and covered with our four-cheese blend. Available with only pepperoni or sausage upon request. 8.99

FRIED MOZZARELLA Fresh mozzarella lightly breaded with parmesan bread crumbs and fried to a golden brown. Served with Sal's marinara. 6.99

SALADS

GRILLED SALMON SALAD Fresh baby spinach, provolone cheese, tomatoes, candied walnuts and hard boiled egg tossed with a sweet raspberry vinaigrette. Topped with fresh grilled Atlantic salmon. 11.99

BLEU CHEESE AND APPLE SALAD Spring mix with Granny Smith apples, crisp bagel chips, walnuts and crumbled Maytag bleu cheese tossed in a poppy seed dressing. 7.99 with grilled chicken 10.99

GRILLED CHICKEN CAESAR SALAD Crisp hearts of romaine tossed in our creamy Caesar dressing, served with homemade seasoned croutons and shaved parmesan reggiano cheese. 10.99

HARRY'S CHOPPED SALAD Freshly chopped iceberg lettuce, tomatoes, cucumbers, radishes, ham, cheddar cheese and corn chips tossed in a garlic ranch dressing. 8.99

BLACKENED BLEU CAESAR SALAD Crisp hearts of romaine, tomatoes and Maytag bleu cheese tossed in our creamy Caesar dressing, served with homemade seasoned croutons and shaved parmesan reggiano cheese. Topped with blackened filet mignon. 12.99

BEEFSTEAK TOMATO & MAYTAG BLEU CHEESE SALAD Layers of beefsteak tomato, Maytag bleu cheese and red onion drizzled with balsamic vinaigrette. 7.99

BUFFALO CHICKEN SALAD Shredded iceberg, red cabbage, carrots and celery, along with scallions and Maytag bleu cheese crumbles all tossed with our creamy ranch and topped with slices of our buffalo-style chicken. 10.99

PASTAS and RISOTTO

Served with choice of a Wedge, Caesar or Caprese salad.

FETTUCCINE ALFREDO Tossed with traditional alfredo sauce. 13.99 with herb roasted chicken 15.99 with rock shrimp 17.99

ROASTED CHICKEN AND MUSHROOM RISOTTO Arborio rice simmered with wild mushrooms, caramelized onions, roasted chicken and tomatoes in a chicken velouté, topped with our four-cheese blend. 16.99

CHICKEN AND BROCCOLI PASTA Fettuccine tossed with red Holland peppers, sautéed chicken and broccoli in a tangy white wine and lemon butter sauce. 16.99

BAKED RIGATONI Rigatoni pasta tossed in Sal's marinara, topped with a four-cheese blend and baked to a golden brown. 13.99 with herb roasted chicken 15.99

RISOTTO WITH ROCK SHRIMP Arborio rice simmered with rock shrimp in a rich lobster broth with tomatoes, asparagus and parmesan cheese. 19.99

FOUR CHEESE RAVIOLI Homemade cheese-stuffed ravioli tossed in a rich crab garlic sauce. 15.99 Also available with Sal's marinara.

SHRIMP PORTOFINO A light dish of sautéed spinach and rock shrimp, tossed with mushrooms, pine nuts, and roasted garlic in a zesty lemon butter sauce served on a bed of fettuccine and sprinkled with freshly shredded parmesan reggiano. 19.99

SEAFOOD and CHICKEN

Served with choice of a Wedge, Caesar or Caprese salad and one side item.

SEA BASS Perfectly prepared sea bass garnished with roasted tomato and fresh basil vinaigrettes. Served over whipped potatoes. 24.99

MACADAMIA NUT CRUSTED HALIBUT A halibut filet breaded in a macadamia breadcrumb crust, pan-seared and served atop asparagus and drizzled with a zesty lemon butter sauce. 23.99

CEDAR WRAPPED SALMON FILET Fresh Atlantic salmon wrapped in a smoky cedar wrap and topped with garlic herb butter. 21.99

SURF AND TURF 4 oz filet mignon medallion along with an Alaskan king crab leg. 21.99

CHICKEN PARMESAN Breaded chicken breasts, pan-fried and finished with our four-cheese blend and Sal's marinara sauce. 15.99

GRILLED SEA SCALLOPS Jumbo grilled sea scallops, served with crispy pancetta bacon over a bed of fresh sautéed spinach with a porcini mushroom butter sauce. 22.99

KING CRAB LEGS Alaskan king crab legs steamed and served with clarified butter. 2 king legs 21.99 3 king legs 29.99

CRAB CAKES Fresh lump crab cakes with fried green tomatoes and a zesty orange marmalade sauce. 19.99

OVEN ROASTED SALMON A salmon filet, served with a hearty pesto and topped with a roasted yellow pepper butter sauce. Served atop whipped potatoes. 21.99

CHOPHOUSE SELECTIONS

Served with choice of a Wedge, Caesar or Caprese salad and one side item.

MCCARTY'S MEDALLIONS Two 4 oz filet medallions grilled to order, served on a bed of whipped potatoes, with a robust sauce of roasted red peppers, pepperoncinis, mushrooms and garlic, finished with a white wine butter sauce. 23.99

8 oz SIRLOIN Perfectly aged USDA Prime center cut sirloin, broiled to perfection. 16.99

BOURBON GLAZED TWIN MEDALLIONS Two 4 oz filet medallions grilled to order, served on a bed of whipped potatoes, and finished with a bourbon demi-glacé with shallots and pearl onions. 21.99

8 oz FILET MIGNON A thick center cut of the most tender, corn-fed, Midwestern beef you've ever had. 26.99

STUFFED PORK CHOPS Two pork chops stuffed with fresh mozzarella, roasted peppers, prosciutto and basil. Topped with a tomato white wine sauce. 18.99

SAL'S FILET A broiled 8 oz filet mignon in a parmesan crisp, finished with a chianti demi-glacé, and topped with oven-dried tomatoes. Served over whipped potatoes. 27.99

TWIN FILETS WITH SHRIMP Two filet mignon medallions topped with rock shrimp and sautéed in a lemon butter and garlic cream sauce. Served over whipped potatoes. 22.99

COWBOY RIBEYE This 18 oz highly marbled ribeye, with bone-in, is one of the most flavorful cuts available. 31.99

TWIN FILETS OSCAR STYLE Two filet mignon medallions grilled to order, topped with fresh lump crab meat, asparagus and a homemade Béarnaise sauce. Served over whipped potatoes. 24.99

KANSAS CITY STRIP A 16 oz NY strip served on the bone, seasoned and broiled to perfection. 29.99

HERB ROASTED RACK OF LAMB A four bone lamb rack, roasted to perfection, finished with a sweet vermouth veal reduction. Served over whipped potatoes. 34.99

TUSCAN BONE-IN VEAL CHOP Our double cut 12 oz veal chop is roasted to perfection with a zesty sauce of roasted red peppers, pepperoncinis, mushrooms and garlic, finished with a white wine butter sauce. 39.99

12 oz SIRLOIN Perfectly aged USDA Prime center cut sirloin, broiled to perfection. 21.99

SAL'S BONE-IN PORK CHOPS Two French cut pork chops with a zesty sauce of roasted red peppers, pepperoncinis, mushrooms and garlic, finished with a white wine butter sauce. 18.99

OSCAR STYLE

Add jumbo lump crab meat, asparagus and Béarnaise sauce to any steak for \$6

SURF YOUR TURF

Add a King Crab Leg to any entree for \$9.99

side items 2.99

WHIPPED POTATOES • MUSHROOMS • BROCCOLI • ASPARAGUS • BAKED POTATO
SEASONED FRIES • MACARONI AND CHEESE • VEGETABLE OF THE DAY