GP'S STEAKHOUSE

APPETIZERS

Shrimp Cocktail 16.99
Chilled cocktail sauce

Alaskan King Crab Legs 21.99
Served chilled or steamed

***Fresh Oysters – Half Dozen 15.99**
Cocktail sauce, lemon & Tabasco

Baked Boursin Cheese 13.99
Drizzled with a Tawny Port reduction, topped with fresh mushrooms

Escargot 14.99
Classic Bourguignonne-style

***Oysters Rockefeller 15.99**
Topped with spinach, bacon & Béarnaise sauce

***Scallops á la Francaise 18.99**
Four pan-seared scallops, sautéed spinach with anchovies & Francaise sauce

GP's Onion Blossom 8.99
Deep-fried onion served with a spicy aioli dipping sauce

SOUPS & SALADS

Lobster Bisque 8.99
Rich, creamy lobster soup

GP's House Salad 9.99
Mixed greens, tomatoes, parmesan cheese, Dijon & balsamic vinaigrette

Iceberg Wedge 9.99
Bermuda onion, Greek olives, tomatoes, sliced radish & choice of dressing

Watermelon Salad 13.99
Watermelon, fresh mozzarella cheese, 2 jumbo shrimp, with olive oil, balsamic vinegar & fresh spinach

French Onion Soup 7.99
Baked Swiss & parmesan

Caesar Salad 9.99
Anchovy, garlic, parmesan classically-prepared

Raspberry Mango Salad 11.99
Butter leaf, watercress & spinach topped with bleu cheese, shaved almonds and a raspberry vinaigrette

Caprese Salad 8.99
Sliced red & yellow beef steak tomatoes with fresh mozzarella cheese, fresh basil, drizzled with balsamic vinaigrette reduction

PASTAS

***Shrimp Scampi 27.99**
Lemon, garlic, white wine butter sauce served over linguine

***Poulet "Chalonnaise" 24.99**
Chicken medallions served over linguine pasta & mushrooms, with a creamy Chardonnay reduction

***PRIMM Seafood Pasta 49.99**
5 jumbo shrimp, 4 oz. lobster, 4 oz. baby scallops, king crab, with linguine pasta in Alfredo sauce

An 18% Gratuity is Included on Parties of Six or More: One Check Please. Corkage Fee $15
Split Plate Charge $5 - Group Bookings Available

STEAKS & PRIME RIB

GUIDE TO DONENESS

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

RARE: Very red, cool center

MEDIUM: Pink center

MEDIUM –WELL: Slightly pink center

MEDIUM–RARE: Red with a warm center

WELL–DONE: Cooked through, no pink

***Filet Mignon**
Petite 8 oz. **33.99** Large 12 oz. **39.99**

***Bone-In Ribeye 36.99**
16 oz. Broiled, seasoned with fresh herbs

***Charbroiled New York Steak**
12 oz. **31.99** 16 oz. **39.99**

***T-Bone 39.99**
24 oz. Broiled to perfection

***Rack of Lamb 31.99**
Served with a mint jelly glaze

***Prime Rib of Beef**
12 oz. **25.99** 16 oz. **32.99**

***Frenched Pork Chop 24.99**
Two French-cut pork chops served with a caramelized apple sauce, sautéed spinach and garlic mashed potatoes

Steaks are served with your choice of sauce:
Mushroom Demi–Glace
Classic Béarnaise Sauce
Whiskey Peppercorn Sauce

Steak Enhancements

Oscar-Style 6.99
Topped with Alaskan king crab and classic Béarnaise sauce

Bleu Cheese 3.99
Top any of your steaks with bleu cheese

Pepper-Encrusted 2.99
Encrusted with cracked black pepper and pan-seared

Blackened 2.99
Encrusted with Cajun spice and pan-seared

Make It Surf & Turf Enhancements

*Australian Lobster Tail **39.99**
*Alaskan King Crab **21.99**

*Grilled Salmon **19.99**
*Jumbo Shrimp **15.99**
(Blackened or scampi-style)

SEAFOOD

***Broiled Sea Bass 28.99**
Lightly seasoned and broiled to perfection

***Salmon 25.99**
Caramelized shallot Béarnaise sauce

***Australian Lobster Tail**
Single Tail **39.99** Twin Tails **74.99**

All entrées are accompanied with your choice of rice pilaf or garlic mashed potatoes, baked potato and fresh seasonal vegetables

*Eating raw or undercooked meat, poultry, eggs or seafood may pose a health risk to everyone, but especially to the elderly, 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.