



# Takeout Menu

## Appetizer

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### **The Power Bowl** | 16

Quinoa, ember roasted beets, chickpeas, tomato, avocado, toasted pumpkin seeds and feta cheese with apple cider vinaigrette.  
Add herb grilled chicken breast +8 or grilled shrimp +9

### **Original 1964 Caesar Salad** | 12

Romaine lettuce hearts in our original 1964 curry scented Caesar dressing

### **Jumbo Black Tiger Shrimp Cocktail** | 22

Chilled jumbo shrimp with traditional cocktail sauce & lemon

### **Greek Salad** | 14

Romaine lettuce, feta cheese, Kalamata olives, tomato, cucumber, red onion with housemade Greek dressing

### **Fire Roasted Oysters | Half Dozen** | 22

Roasted oysters with roasted garlic and Parmesan compound butter, served on truffle cheese bread

## Mains | Includes *one item from our Sides*

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### **Duck Confit** | 35

Braised duck leg accompanied by white bean, sausage and double smoked bacon cassoulet  
\*No choice of side

### **Chicken Supreme** | 32

Herb roasted chicken breast served with mushroom jus

### **Charcoal Grilled King Salmon** | 32

Grilled salmon fillet with a citrus dill sauce

### **Rack of Lamb** | 45

Grilled Australian lamb with Chimichurri sauce

### **Original 1964 BBQ Back Ribs** | 38

Slow cooked then grilled with our original 1964 BBQ sauce

## Pasta

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### **Spaghetti Bolognese** | 20

Housemade ground steak and San Marzano tomato sauce with Parmesan cheese

### **Seafood Penne Alfredo** | 23

Penne noodles tossed with shrimp, clams, mussels, roasted peppers and fresh herbs in a creamy alfredo sauce

### **Rigatoni Pasta with Smoked Chicken** | 20

Rigatoni noodles tossed with smoked chicken, bell peppers, sundried tomatoes and oyster mushrooms in a white wine cream sauce



# Takeout Menu

Sandwiches & Burgers | Includes choice of sea salt fries or Caesar salad. +3 Gluten Free Bun

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**Black Angus Burger** | 20

House ground Angus steak with lettuce, onion, pickles, aged cheddar cheese and roasted garlic aioli

**Roast Beef Dip** | 20

Montreal spiced shaved roast beef dip with caramelized onions and horseradish aioli

Classic Cuts

We Proudly Serve USDA Prime Cuts | Includes one item from our Sides

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Complement

Any Steak With

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**22 oz Rib Steak Bone-In** | 65

**14 oz Boneless Ribeye** | 55

**12 oz New York Striploin** | 52

**8 oz Filet Mignon** | 48

**6 oz A5 Wagyu Striploin** | 95

**Broiled Lobster Tail** | MARKET PRICE

**Herb and Garlic Crab Claws** | 20

**Grilled Wild Shrimp** | 10

Sauces | 3.50

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**Bordelaise** | **Peppercorn** | **Blue Cheese Fondue** | **Chimichurri**

Sides

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**Sea salt fries** | 4

**Garlic Bread** | 4

**Garlic Cheese Bread** | 6

**Seasonal Vegetables** | 9

**Sautéed cremini mushrooms** | 9

**Parmesan and truffle fries with garlic aioli** | 9

**Buttery mashed Yukon Gold potatoes with chives** | 9

**Baked potato with sour cream, butter, chives and bacon marmalade** | 9