

# SCORES

## Gentlemen's Club and Prime Steakhouse

### APPETIZERS AND SOUPS

<b>Lobster Bisque</b> ..... \$9.00 Rich and Creamy with a Hint of Sherry	<b>Sesame Seared "Ahi" Tuna</b> .....\$14.00 Served Mid-Rare with Gingered Salad, Soy and Wasabi
<b>French Onion Soup</b> ..... \$8.00 Baked with Toast Point and Melted Provolone and Parmesan Cheese	<b>Jumbo Shrimp Cocktail</b> .....\$14.00 Colossal Shrimp Cocktail Served with Cocktail Sauce in a Martini Glass
<b>Grouper Nuggets</b> .....\$14.00 Fresh Grouper Nuggets Flash Fried to a Delicate Crisp, Served with our Special House Tartar Sauce	<b>Hot Spinach Artichoke Dip</b> .....\$10.00 Chef's Recipe Spinach Artichoke Dip Served with Toast Points
<b>Stuffed Portobello Mushrooms</b> .....\$15.00 Portobello Mushrooms Stuffed with Crabmeat and Wrapped in a Puff Pastry, Baked and Topped with a Creamy Cheese Sauce	<b>Bacon Wrapped Shrimp</b> .....\$14.00 Colossal Shrimp Wrapped with Crispy Hickory Bacon
<b>Bavarian Pretzel Twists</b> .....\$9.00 Served with our Beer Cheese Dip	<b>Lollipop Chops</b> .....\$24.00 Grilled Lollipop Lamb Chops in a Balsamic Reduction
<b>Crab Cake</b> .....\$15.00 Two Maryland Crab Cakes Pan Seared to a Golden Brown Served with a Remoulade Sauce	<b>Calamari</b> .....\$14.00 Tender Rings of Calamari Lightly Breadcrded and Served with Marinara Sauce
<b>Coconut Shrimp</b> ..... \$14.00 Coconut Encrusted Colossal Shrimp with Sweet Chili Sauce	<b>Jumbo Fried Shrimp</b> .....\$14.00 Colossal Fried Shrimp Cocktail Served with Cocktail Sauce in a Martini Glass

### SALADS

<b>House Salad</b> .....small \$7.00.....large \$10.00 Mixed Greens, Carrots, Onions, Mushrooms, Kalamata Olives, Cheddar Cheese, Bacon Bits, Tomatoes, Cucumbers and Croutons	
<b>Caesar Salad</b> .....small \$7.00.....large \$10.00 A Classic Served with Grated Parmesan Add Grilled Chicken \$5.00 Add Grilled Shrimp \$12.00	
<b>Hearts of Romanine Salad</b> ..... \$10.00 Fresh Whole Heart of Romanine Lettuce Served with Tomatoes, Onions, Topped with Bacon and Bleu Cheese Crumbles	
<b>Black and Bleu</b> ..... \$14.00 Blend of Field Greens, Blackened Steak, Grilled Granny Smith Apples, Candied Pecans, Bleu Cheese Crumbles and Balsamic Vinaigrette Dressing	
	<b>Dressings:</b> Bleu Cheese, Ranch, Balsamic Vinaigrette Red Wine Vinaigrette, Honey Dijon, Caesar
	<b>Add to Any Salad Chicken \$5.00, Shrimp \$12.00, Sesame "Ahi" Tuna \$10.00, Sirloin \$12.00</b>

### ENTREES AND PASTA

<b>Chicken Marsala</b> .....\$22.00 Twin Chicken Breasts Served with our Special Dual Mushroom Marsala Sauce	<b>Pasta Purses a la Vodka</b> .....\$24.00 Pasta Purses Stuffed with Imported Cheese, Asparagus, Mushrooms and Scallions Topped with a Vodka Tomato Cream Sauce
<b>Chicken Piccata</b> .....\$22.00 Twin Chicken Breasts Served with a White Wine Lemon Butter Sauce with Capers	<b>With Chicken Breast Add</b> .....\$ 5.00 <b>With Jumbo Shrimp Add</b> .....\$12.00
<b>Fettuccini Alfredo</b> .....\$20.00 Our Special Three Cheese Blend Made to Order	<b>Steak Burger</b> .....\$12.00 10 oz Ground Prime Steak Burger Served on a Kaiser Roll Served with House Cut Steak Fries
<b>With Chicken Add</b> .....\$ 5.00 <b>With Shrimp Add</b> .....\$12.00	<b>Add Cheese</b> .....\$1.00 <b>Add Bacon</b> .....\$2.00
<b>Chicken Paisano</b> .....\$22.00 Italian Breaded Chicken Breast Topped with Prosciutto, Mozzarella and our Fresh Basil Marinara	

### SIDE ITEMS

<b>Mashed Potatoes</b> .....\$7.00	<b>Sauteed Mushrooms</b> With Marsala Wine.....\$7.00
<b>Steak Fries</b> Thick Wedges of Fried Potato.....\$7.00	<b>Baked Potato</b> Loaded With Any Topping.....\$7.00
<b>Creamed Spinach</b> .....\$7.00	<b>Grilled Asparagus</b> With Hollandaise Sauce.....\$7.00
<b>Pasta Cheese Purses</b> With Vodka Marinara Sauce.....\$7.00	<b>Mixed Vegetables</b> .....\$7.00
<b>Wild Rice</b> .....\$7.00	<b>Baked Sweet Potato</b> .....\$7.00

20% gratuity will be added to your check for parties of 6 or more

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### STEAKS

**“WE SERVE GRAIN FED CENTER CUT  
CERTIFIED USDA PRIME BEEF”**

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
Very Red, Cool Center	Red, Warm Center	Pink Center	Slightly Pink Center	No Pink

FILET MIGNON 8 OZ. ....	\$41.00	NEW YORK STRIP 14 OZ. ....	\$47.00
FILET MIGNON 10 OZ. ....	\$48.00	RIBEYE 16 OZ. ....	\$47.00
STEAK CHURASCO. ....	\$24.00	LOLLIPOP CHOP .....	\$39.00
10 Ounce Skirt Steak Topped with Chimicurri Served with a Side of Rice		Full Rack of Lamb Chops Served in a Balsamic Reduction	

These menu items are cooked to order. Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness. We do not guarantee any WELL DONE steaks.

### STEAK TOPPINGS

OSCAR	BLACKENED	BLEU	AU POIVRE PEPPERCORN CRUSTED	BAHAMIAN LOBSTER TAIL	GASPAR
Crab Meat Asparagus, & Hollandaise	Cajun Spices, Bourbon Sauce, & Creole Mustard	Roasted Garlic & Bleu Cheese	Peppercorn Cognac Sauce	9 oz.	Caramelized Onions Artichoke Hearts, Sauteed Mushrooms, Sun-dried Tomatoes
<b>\$13.00</b>	<b>\$3.00</b>	<b>\$3.00</b>	<b>\$5.00</b>	<b>\$26.00</b>	<b>\$7.00</b>

### LAND AND SEA

<b>Surf &amp; Turf</b> .....	\$60.00	<b>Tuna “Ahi” Steak</b> .....	\$29.00
9 oz. Bahamian Lobster Tail Served on Top of an 8 oz. Prime Cut Filet Mignon		Blackened, Served Medium Rare, Finished with our Bourbon Sauce and Creole Mustard	
<b>Twin Lobster Tails</b> .....	\$54.00	<b>Grilled Salmon</b> .....	\$24.00
Two 9 oz Bahamian Lobster Tails. Served with Lemon Butter		Prepared with Traditional Bourbon Sauce or Blackened	
<b>Crab Cake Dinner</b> .....	\$22.00		
Three Jumbo Maryland Crab Cakes Pan Seared to a Golden Brown Served with a Remoulade Sauce			

### DESSERTS

<b>Carrot Cake</b> .....	\$9.00	<b>Strawberries and Cream</b> .....	\$9.00
Moist Layers of Carrot Cake Covered and Filled with Cream Cheese Icing		Enormous Strawberries Sliced into Bite Size Pieces of Heaven and Topped with Whipped Cream	
<b>Molten Lava Chocolate Cake</b> .....	\$9.00	<b>Chocolate Covered Strawberries</b> .....	\$14.00
When heated, this is a Decadent Chocolate Experience of Erupting Ganache over a Mountain of Moist Chocolate Cake		Enormous Strawberries Dipped in Chocolate and Served with Whipped Cream	
<b>Xango Cheesecake</b> .....	\$10.00		
Fried Banana Caramel Cheesecake with French Vanilla Ice Cream			

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### *Wine List*

<b>Riesling</b>	
Eroica, Chateau Ste. Michelle & Dr. Loosen, Columbia Valley	50
<b>Pinot Grigio</b>	
Ruffino Lumina, Venezia Guila I.G.T., Italy	30
Santa Margherita, Alto Adige, D.O.C., Italy	54
<b>Chardonnay</b>	
Chalone Estate, Chalone, CA	50
Franciscan "Cuvee Sauvage", Carneros, Napa Valley, CA	75
<b>White Blend</b>	
Conundrum, California	40
<b>Pinot Noir</b>	
Chateau St. Jean, Sonoma County, CA	39
Erath "Estate Selection", Dundee Hills, Willamette Valley, OR	69
Tollot Seaut Chorey Cote de Beaune, Burgundy, France	75
<b>Malbec</b>	
Terrazas Reserva, Mendoza, Argentina	42
<b>Merlot</b>	
Markham Vineyards, Napa Valley, CA	49
Northstar, Columbia Valley, WA	75
<b>Chianti</b>	
Fonterutoli Chianti Classico, Chianti Classico D.O.C., Italy	54
<b>Cabernet Sauvignon</b>	
Simi Winery, Alexander Valley, CA	39
Chimney Rock, Stag's Leap District, Napa Valley, CA	96
Jordan, Alexander Valley, CA	89
Mount Veeder Winery, Mount Veeder, Napa Valley, CA	59
<b>Red Blends</b>	
Ferrari-Carano Siena, Sonoma County, CA	39
B.V. Tapestry, Rutherford, Napa Valley, CA	70
Estancia Meritage, Paso Robles, CA	48
Opus One, Napa Valley, CA	270

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### *Bottle Service*

#### **Vodka**

ABSOLUT .....	250
CIROC .....	300
Ketel One .....	300
Grey Goose .....	300
Three Olives Cherry or Grape .....	250

#### **Tequila**

Patron Silver .....	300
Jose Cuervo Especial .....	225
Gran Patron Platinum .....	900

#### **Scotch**

Chivas Regal .....	300
Johnnie Walker Black Label .....	300
Johnnie Walker Blue Label .....	900

#### **Bourbon/Whiskey**

Maker's Mark Bourbon .....	300
Crown Royal Canadian Whiskey .....	300

#### **Rum**

BACARDI Light Rum .....	225
Malibu Coconut Rum .....	225
Captain Morgan .....	225

#### **Cognac**

Hennessy V.S. ....	300
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### *Champagne List*

Roederer Cristal 2002, Reims, France .....	500.00
Krug 2000, Reims, France .....	500.00
Perrier-Jouët "Fleur Brut Rosé 2002," Epernay France .....	450.00
Perrier-Jouët "Fleur Brut 2002," Epernay France .....	225.00
Dom Perignon 2002, Epernay France .....	325.00
Moët & Chandon "Nectar Rose NV," Epernay France .....	200.00
Moët & Chandon "Impérial Rose NV," Epernay France .....	175.00
Moët & Chandon "Impérial NV," Epernay France .....	150.00
Veuve Clicquot "Yellow Label NV," Remis France .....	150.00
G. H. Mumm Cordon Rouge NV, Reims France .....	85.00
Mumm Napa Brut Prestige, Napa Valley CA .....	Split 15.00