



## Steaks Fish Bar

Open Daily at 4pm  
Happy Hour 4pm - 6pm  
Reservations are always welcome

### • STARTERS •

**Black & Bleu Steak Bites** Thinly sliced steak with bleu cheese mousse, and wild mushrooms on toasts \$9.45

**Guinness Stout Onion Rings** Hand dipped and served with a black and tan sweet mustard sauce \$7.95

**Spicy Prawns** Deglazed in sherry, served with Szechwan aioli \$9.95

**Butternut Squash Ravioli** Tossed in a Marsala, walnut, and fresh sage butter sauce topped with shredded Parmesan cheese \$8.95

**Buffalo Calamari** with Amish Bleu Cheese Dressing \$8.45

**Crispy California Roll** Made with Jumbo lump crab meat, avocado, red pepper, carrot, rice, and nori, then flash fried. Served over ginger aioli \$9.95

**Soup** Cup \$3.95 Bowl \$5.95  
Homemade Tomato Basil

### • STARTER SALADS •

**\*Chopped Amish Bleu Cheese Salad** with Romaine, Iceberg, bacon, egg, tomato, and red onion \$5.95

**\*House Salad** with red leaf, red onion, tomato, bread crumb, sunflower seed, kalamata olive, and House Dijon vinaigrette \$5.25

**\*Caesar Salad** crisp Chopped Caesar Salad \$4.95

### • ENTREE SALADS •

**\*\*Grilled Chicken Chopped Amish Bleu Cheese Salad** Grilled chicken with Romaine, Iceberg, bacon, egg, tomato, and red onion \$12.95

**\*\*Calamari Classic Caesar Salad** Crisp, deep-fried Calamari over crisp Chopped Caesar Salad \$12.95

**\*\*Grilled Chicken Caesar Salad** Grilled chicken with shaved Parmesan cheese and house croutons \$10.95

### • GREAT SIDES •

**Baby Red Beets** \$4.00

**Providence Mashed Potatoes** Made fresh all night long, our secret recipe will have you clamoring for more! \$3.00

**Fresh Seasonal Vegetable** \$4.00

**Seasoned French Fries** \$3.00

**Signature Creamed Corn** An extraordinary side dish of a classic creamed corn boasting flavors of red pepper, red onion, garlic, and Parmesan cheese \$3.00

\*\*low fat and gluten free preparation available

### • STEAKS •

We are proud to serve True Natural Steaks. True Natural beef is raised without hormones or antibiotics, and corn fed for over 365 days to produce the highest quality possible.

#### Steak Toppers

**Bacon Bleu Cheese Butter** Blue cheese, roasted garlic, bacon and butter \$1.50

**Smoked Forest Mushrooms** Hickory smoked portabella, shiitake, and button mushrooms, sautéed in butter and garlic \$2.25

**Red Wine Black Pepper Demi-Glaze** Roasted garlic, red wine, black pepper \$1.50

**Caramelized Onions** .99¢

#### \*\*True Natural Bavette Steak

8 oz. This cut is named for the French method of production, and rivals the tenderness of a filet, but packs a ton of flavor! Served with Providence mashed potatoes and your choice of seasonal vegetable or creamed corn. \$21.95

\*Chef recommends a medium rare temperature.

#### \*\*True Natural Bone in Ribeye

16 oz. Exceptional flavor and tenderness are the qualities that make this steak a must! Served with Providence mashed potatoes and your choice of seasonal vegetable or creamed corn. \$32.95

\*Only available rare, medium rare, or not quite medium.

**Add 3 Grilled Prawns to your steak entree for \$6.95**

### • FISH •

**Duck Pasta** Pan seared Maple Leaf duck breast thinly sliced and sautéed with shiitake mushrooms. Served over penne pasta, tossed with a creamy Vermont white Cheddar and smoked Gouda sauce, then finished with fresh sage. \$19.95

#### \*\*Cedar Plank Atlantic Salmon

Baked on a cedar plank with a light maple glaze, and served over seasoned fingerling potatoes and a bed of fresh julienned cabbage, apple, leeks, and red pepper. \$18.95

**Slow Roasted Prime Rib** 12 oz. Rubbed with our special blend of sea salts and slow roasted overnight. Served with chopped horseradish sauce and our signature au jus, Providence mashed potatoes and your choice of seasonal vegetable or creamed corn. \$21.95

**Filet Wellington** A petite filet mignon ladled with a red wine inspired mushroom sauce, then wrapped in a delicate French puff pastry, and baked to a golden brown. Served with Providence mashed potatoes and your choice of seasonal vegetable or creamed corn \$24.95

**\*\*Filet Mignon** The leanest and most tender cut of beef around. Served with Providence mashed potatoes and your choice of seasonal vegetable or creamed corn. 9 oz \$29.95 6 oz. \$22.95

#### Pistachio Crusted Fresh Fish

with rum spiked sweet potatoes, grilled pineapple, and a coconut and lemongrass sauce. \$22.95

**Fresh Scallops** with fettuccine and tossed with Dijon mustard sauce and served sprinkled with tomato marmalade and crispy fried leeks. \$19.95

**\*\*Simply Grilled Fresh Fish** lightly seasoned & grilled with fresh lemon & a little butter. Served with seasonal vegetable and house rice. \$18.95

### • CHICKEN, PORK, & MORE •

**\*\*Brick Baked Chicken** The heavy brick baking technique ensures juicy chicken every time. Served with a roasted garlic chicken jus, Providence mashed potatoes and your choice of seasonal vegetable or creamed corn. \$16.95

**Boursin Chicken Breast** Two tender chicken breasts stuffed with boursin cheese, then sautéed with mushrooms, tomatoes, and a slightly spicy cayenne cream sauce \$19.95

**Grilled Molasses Pork Tenderloin** marinated with coffee, molasses and thyme. Served with braised red cabbage, mashed potatoes and topped with a coffee-molasses glaze \$17.95

**Risotto Cakes** Saffron, fontina, and spinach stuffed risotto cakes served with a creamy tomato artichoke sauce \$16.95

#### Chicken Cordon Bleu Wellington

Grilled chicken breast wrapped with honey cured smoked ham and topped with Swiss cheese in our house chicken veloute, then wrapped in a French puff pastry and oven baked until golden brown. Served with our Providence mashed potatoes and your choice of seasonal vegetable or creamed corn. \$17.95

**Veggie Tacos** Made with black beans, lime cilantro rice, pickled cabbage and sweet corn relish. Served with shredded lettuce, guacamole and cilantro. \$11.95

### • BURGERS & SANDWICHES •

All served with French fries

**\*\*American Kobe Beef Burger** A half-pound of American Kobe beef grilled to perfection. \$10.95

#### \*\*Bacon Cheddar Kobe Burger

A half-pound of American Kobe beef grilled and topped with thick-cut applewood bacon and aged cheddar. \$12.95

**Gorgonzola Kobe Beef Burger** Crispy chili rubbed onion strings, caramelized red wine onions, house made chipotle ketchup on a grilled Kaiser bun. \$12.95

#### Slow Roasted Prime Rib Sandwich

Slow roasted overnight with our special blend of sea salts then thinly sliced with Swiss cheese. Served on a grilled Hoagie with chopped horseradish sauce, caramelized onions and our signature au jus. \$13.95

**Grilled Chicken Sandwich** Roasted garlic tarragon mayo, pancetta, smoked gouda cheese, lettuce, tomato on a pretzel bun. Served with fries. \$10.95

**Add a salad\* or cup of soup to any entree for only \$2.99**