

FIRST COURSE

CALAMARI

Tender calamari strips, hand-crusted in Japanese bread crumbs and flash fried, served with a housemade marinara and chipotle aioli

10

TWO25 SCALLOPS

Three jumbo sweet diver scallops pan-seared and served atop sesame seaweed salad with scallion soy vinaigrette and chili oil drizzle

15

BEER-BATTERED ASPARAGUS

Crisp asparagus flash fried in our housemade beer batter, and served with a lemon-honey yogurt sauce

8

BRUSCHETTA

An Italian classic. Toasted bread rubbed with olive oil and garlic, topped with chopped tomatoes and herbs with a balsamic drizzle

8

CRAB & ARTICHOKE GRATIN

House marinated artichoke hearts and jumbo crab meat baked in a rich Romano cream sauce served with toasted crostini

8

BAKED BRIE

Triple cream Brie wrapped in delicate phyllo dough, baked golden brown and served with our lingonberry preserves, fresh fruit and crostini

SINGLE 7 DOUBLE 11

JUMBO SHRIMP COCKTAIL

Perfectly boiled jumbo shrimp, chilled crisp and served with our housemade horseradish sauce and pickled baby vegetables

14

CRAB-STUFFED MUSHROOMS

Mushroom caps with lump crab, roasted, then drizzled with clarified butter and served with a strawberry-serrano glaze

12

SOUP & SALAD

PEAR SALAD

Mixed field greens, blue cheese crumbles, sliced pear and candied walnuts with our housemade strawberry vinaigrette dressing

8

HOUSE SALAD

Mixed field greens, red onion, fresh cucumber, and yellow cherry tomatoes served with your choice of dressing

6

CAESAR SALAD

Crisp romaine lettuce, Romano cheese, herb croutons served with our housemade Caesar dressing

8

FRENCH ONION SOUP

Caramelized sweet onions simmered in demi glace, bourbon, and sherry topped with a toasted crouton and melted Gruyere cheese

6

LOBSTER BISQUE

Velvety puree of lobster with King Crab compound butter

6

SALAD DRESSINGS

Housemade Vinaigrette • Blue Cheese • French • Ranch • Strawberry Vinaigrette • Caesar Honey Mustard
Italian • Thousand Island • Balsamic Vinaigrette
Add blue cheese crumbles for 1 dollar

STEAKHOUSE



*Served with house salad, fresh baked bread, sauteed green beans and your choice of potato.
Substitute a Pear or Caesar salad for 3 dollars.*

Our beef is hand cut certified Angus, wet-aged for a minimum of 35 days. Please note that we are not responsible for items ordered over medium.

NEW YORK STEAK FROMAGE

Charbroiled hand-cut NY strip generously covered with smoked bacon and blue cheese, drizzled with a port wine reduction—16 oz
33

FILET MIGNON

The most tender cut of beef, hand-cut and charbroiled then finished with our housemade demi glace—8 oz
32

FILET MADEIRA

Twin medallions of filet mignon pan-seared with a Madeira wine reduction, served with garlic mashed potatoes and sautéed green beans and button mushrooms
32

NEW YORK STRIP

Lean, tender and full-flavored—16 oz
30

RIBEYE

Charbroiled hand-cut, heavily marbled ribeye—12 oz
27

BONE-IN RIBEYE

The king of steaks, this 20 oz marbled certified Angus steak is charbroiled to your desire
42

SURF & TURF

Enjoy Jumbo Prawns or Scallops with the Filet Mignon, New York Strip or the Ribeye
Additional 10

STEAK ORDERING GUIDE

Blue—Cold, red center • Rare—Very red, cool center
Medium Rare—Red, warm center • Medium—Pink, hot center
Medium Well—Dull pink center • Well Done—Broiled throughout

MAIN COURSE

*Served with a house salad and fresh baked bread
Substitute a Pear or Caesar salad for 3 dollars*

WASABI PEANUT-CRUSTED SEA BASS

A Two25 original, Chilean sea bass encrusted with fresh wasabi and honey toasted peanuts, served over rice noodles in a sweet peanut Thai chili sauce
36

DIJON CRUSTED SALMON

Atlantic salmon filet crusted with Dijon and fresh horseradish root panko crumbs with a roasted red pepper aioli, served with garlic mashed potatoes
22

CHICKEN MARSALA

Garlic mashed potatoes crowned with two lightly breaded chicken breasts, topped with sautéed button mushrooms and Marsala demi glace
20

CHICKEN DIJON

Two chicken breasts lightly breaded with a white wine and mushroom Dijon cream sauce, served with mashed potatoes
20

GOURMET PIZZA

Dough made fresh in-house daily

CLASSICO

Pepperoni, Italian sausage, pork sausage, ham, mushroom, green pepper, onion and black olive

15

PRIMO

Pepperoni, Italian sausage, mushroom, green pepper and onion

15

VEGGIE

Mushroom, green pepper, onion and black olive

13

BBQ CHICKEN

Our original thick and tangy barbecue sauce topped with chunks of grilled chicken breast, red onions and basil

15

ROASTED GARLIC

A light olive oil and white wine base, topped with roasted garlic, tender chunks of grilled chicken breast, and a bruschetta spread

14

SPINACH AND CHICKEN ALFREDO

Creamy Parmesan alfredo sauce topped with fresh spinach leaves and grilled chicken breast

14

BUILD YOUR OWN

Pan or Thin Crust | Pepperoni • Ham • Italian sausage • Pork sausage • Green pepper • Green olives • Black olives
Onion • Mushroom • Bacon • Jalapeno pepper • Pineapple • Extra cheese

Deluxe Toppings | Grilled chicken – Fresh tomato – Fresh spinach – Artichoke hearts

12 IN CHEESE 10 TOPPINGS 1.50 DELUXE TOPPINGS 1.75

PASTA

*Served with a house salad and fresh baked bread
Substitute a Pear or Caesar salad for 3 dollars*

SEAFOOD CARBONARA

Diver scallops, jumbo shrimp, hand picked crab, Roma tomatoes, and broccoli in a Parmesan cream sauce with smoked bacon and penne pasta

28 or chicken 20

BEEF FILET STROGANOFF

Filet tips sautéed with wild mushrooms in a rich, creamy demi glace with extra wide egg noodles and sour cream

22

FLORENTINE STUFFED SHELLS

Romano, mozzarella, and Asiago cheese is blended with freshly chopped spinach with our housemade marinara

18

SIDES

30-Layer Potato Au Gratin, House Favorite

Garlic Mashed Potatoes • Green Beans and Button Mushrooms
Julienne Vegetables • Toasted Almond Rice Pilaf • Tri-Colored Potatoes

5

seasonal selections

STEAMED PRINCE EDWARD ISLAND MUSSELS

Sweet, tender PEI mussels steamed in a Chardonnay-lemon broth with spinach, tomatoes and garlic accompanied with crusty Italian bread

First course | 12

Entree with angel hair pasta | 22

PAN ROASTED NEW ZEALAND

VENISON TENDERLOIN

Served atop a wild mushroom risotto with a huckleberry Cabernet reduction

40

MILLER FARMS ALL NATURAL AMISH CHICKEN

Served atop smoked white bean ragout with spinach, mashed potatoes and natural jus

25

HERB CRUSTED AUSTRALIAN RACK OF LAMB

All natural lamb rack with charred red pepper demi glace, braised spinach and our 30-layer potato au gratin

39

PAN SEARED ICELANDIC ARCTIC CHAR

Topped with a spiced cranberry chutney and served with grilled asparagus and a toasted almond rice pilaf

30