

Connors

Steak & Seafood

DRESSINGS

Ranch
Blue Cheese
Honey Mustard
Thousand Island
Vinaigrettes:
Sweet Red Wine
Champagne
Ginger Soy
Balsamic



SIDES

White Cheddar Mac 'n' Cheese
Garlic Herb Mashed Potatoes
Fire Roasted Creamed Corn
Asiago Creamed Spinach
Fresh Steamed Broccoli
Idaho Baked Potato
Sweet Potato Fries
French Fries
Cheese Grits
Collard Greens
Pearl Couscous
Grilled Asparagus +1.5
Truffled Deviled Eggs +1.5



We proudly serve USDA Choice, grain fed, heavily aged beef, along with the finest chops and USDC inspected seafood.



STEAK TOPPINGS

Blue Cheese Butter w/Red Wine Reduction 4
Boursin Cheese & Tobacco Onions 4
Black Truffle Butter 4
Scampi 7
Oscar 9



ADD ONS

Soup, Caesar or House Salad* 5
Spinach & Strawberry Salad* 6
Wedge Salad 7
4 oz Blue Lump Crab Cake 9
Half Skewer Grilled Shrimp 9
Half Pound Crab Legs market
Cold Water Lobster Tail market

DESSERTS

Bananas Foster* 8
Strawberry Shortcake 8
German Chocolate Upside Down Cake* 7
Chocolate Mousse Cake* 7
Crème Brûlée 7
Homemade Ice Cream* 4

Patrick Sheridan ~ Managing Partner

† Items cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

*Does or may contain nuts.

—Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.

—Visit our website to make reservations, find locations, purchase gift cards, and more. We welcome and appreciate your comments.



connorsrestaurant.com



APPETIZERS & SMALL PLATES

VOODOO SHRIMP hand breaded popcorn shrimp in spicy remoulade sauce, green onion	12
CRISPY CALAMARI zesty homemade cocktail sauce	13
JUMBO SHRIMP COCKTAIL five jumbo shrimp, zesty homemade cocktail sauce	13
LOBSTER DIP warm and creamy dip, crispy seafood crackers	13
FRIED GREEN TOMATOES cheese grits, andouille cream sauce, parmesan cheese	11
BLUE POINT OYSTERS† half or full dozen, freshly shucked, on the half shell	14/27
PAN SEARED AHI TUNA† seared rare, sesame seed encrusted, marinated vegetables, wasabi and orange ginger sauces	14
BATTER FRIED MUSHROOMS creole mustard sauce	10
TRUFFLED DEVEILED EGGS Italian truffle oil, fresh cilantro, brown sugar bacon	10
ISLE OF SHELLFISH† blue point oysters, jumbo crab meat, jumbo shrimp, lobster tail, king crab leg, accompaniments	market

SOUPS & SALADS

SIGNATURE LOBSTER CRAB BISQUE or HOMEMADE SOUP OF THE DAY	5
GRILLED CHICKEN SALAD chilled and sliced breast, kalamata olive, onion, red pepper, feta, balsamic vinaigrette	15
CHIPOTLE SMOKED SALMON CAESAR SALAD chilled, flaked salmon, diced tomato, onion, parmesan	16
STEAK CAESAR SALAD† thinly sliced sirloin, diced tomato, onion, crumbled blue cheese	18
BABY SPINACH & STRAWBERRY SALAD* walnuts, crumbled blue cheese, sweet red wine vinaigrette	12
AHI TUNA SALAD† wontons, onion, red pepper, squash, ginger soy dressing	15

SIGNATURE CUTS - INCLUDES SOUP, CAESAR, OR HOUSE SALAD* - SPINACH SALAD* +1 - WEDGE SALAD +2 - MESQUITE GRILLED, SERVED WITH IDAHO BAKED POTATO OR CHOICE OF SIDE ITEM

RIBEYE† 14 oz, well marbled, heavily aged	33
ESPRESSO RUB RIBEYE† 14 oz, homemade espresso rub, red eye demi glace	36
FILET MIGNON† 6 oz or 9 oz, center cut tenderloin	30/35
BLUE CHEESE FILET† 6 oz or 9 oz, blue cheese butter, red wine reduction	33/38
BOURSIN FILET† 6 oz or 9 oz, homemade boursin, crispy tobacco onions	33/38
NEW YORK STRIP† 14 oz, "king of beef"	33
SIRLOIN† 10 oz, rich, flavorful, center cut	24
CONNORS PRIME RIB† 10 oz or 14 oz, slow cooked in our special ovens, au jus	27/32
FIRE ROASTED PORK TENDERLOIN† 10 oz, sliced, cherry demi glace, apple chutney garnish	24
AUSTRALIAN LAMB CHOPS† four 3 oz chops, rosemary mint demi glace	34
USDA PRIME OR DRY AGED STEAK† highest quality, top two percent of beef	market

SEAFOOD SPECIALTIES - ADD SOUP, CAESAR, OR HOUSE SALAD* +5 - ADD SPINACH SALAD* +6 - ADD WEDGE SALAD +7

PARMESAN ENCRUSTED ALASKAN HALIBUT† baked, lemon wine sauce, couscous, asiago creamed spinach	29
CHILEAN SEA BASS OSCAR† mesquite grilled, blue lump crab, asparagus, hollandaise, couscous, broccoli	36
ATLANTIC SALMON† mesquite grilled, fennel peperonata topping, couscous, broccoli	24
CAJUN RED GROUPER† mesquite grilled, chipotle tomato butter, couscous, collard greens	27
BLUE LUMP CRAB CAKES two 4 oz cakes, aioli, mac 'n' cheese, broccoli	26
CILANTRO LIME GRILLED SHRIMP mesquite grilled, eight jumbo shrimp, cocktail sauce, couscous, broccoli	24
SHRIMP LINGUINI sautéed shrimp, basil cream, homemade boursin, mushroom, green onion, tomato, garlic	18
SHRIMP & GRITS shrimp, andouille sausage, peppers, onion, over cheese grits	18
FISH & CHIPS hand breaded cold water cod, coleslaw garnish, dill caper sauce, fries	16
ALASKAN KING CRAB LEGS over a pound of succulent steamed king crab, drawn butter, grilled asparagus	market
COLD WATER LOBSTER TAIL 10-12 oz each, single or twin tails, drawn butter, grilled asparagus	market

CHICKEN ENTRÉES - ADD SOUP, CAESAR, OR HOUSE SALAD* +5 - ADD SPINACH SALAD* +6 - ADD WEDGE SALAD +7

CHICKEN PARMESAN hand breaded, marinara, provolone and parmesan, linguini, broccoli	17
CHICKEN PICCATA sautéed, lemon wine sauce, mashed potatoes, collard greens	17
CHICKEN LINGUINI grilled chicken, basil cream, homemade boursin, mushroom, green onion, tomato, garlic	17
GRILLED CHICKEN goat cheese and fennel peperonata topping, broccoli, fire roasted creamed corn	16
CHICKEN TENDERS hand breaded fresh tenders, voodoo and honey mustard sauces, fries	15

SANDWICHES & BURGERS - BURGERS TOPPED WITH LETTUCE, TOMATO, ONION, PICKLES - ½ POUND MESQUITE GRILLED USDA AMERICAN BEEF

PHILLY STYLE CHEESESTEAK hoagie bun, peppers, onions, mushrooms, provolone, fries	15
CLASSIC SWISS BURGER† brioche bun, Swiss, bacon, sautéed mushrooms, fries	14
BOURSIN BURGER† brioche bun, sautéed mushrooms, homemade boursin, crispy tobacco onions, fries	15
GRILLED CHICKEN CLUB wheat bun, ham, bacon, cheddar and jack, lettuce, tomato, pickle, mayo, fries	15
REUBEN marble rye, lean corned beef, Swiss, sauerkraut, thousand island, fries	14