

# 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

Cory King ~ 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.

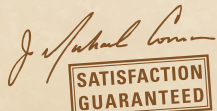
\*Does or may contain nuts.

—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