

SWEET WATERS

STEAK HOUSE

Chilled Seafood

East Coast Oysters	3	West Coast Oysters	4
Little Neck Clams	2	Colossal Shrimp	6

Salad

<i>Beet Salad</i>	13	<i>Iceberg Wedge</i>	13
Baby Arugula, Beets, Candied Walnuts, Asparagus, Red Onion, Stella Bleu Crumbles, Balsamic		Slab Bacon, Tomato, Stella Bleu Crumbles, Bleu Cheese Dressing	
<i>Pear Salad</i>	13	<i>Spinach Garden Salad</i>	13
Baby Arugula, Pear, Goat Cheese, Toasted Almonds, Lemon Vinaigrette		Baby Spinach, Grape Tomato, Cucumber, Carrot, Balsamic Vinaigrette	
<i>Kale Caesar</i> 13			
Kale, Garlic Croutons, Parmesan, Caesar Dressing			

Appetizers

<i>Grilled Octopus</i>	20	<i>Baked Oysters</i>	18
Herb Marinated, Arugula, Grape Tomato, Lemon Vinaigrette		East Coast, Cream Spinach, Slab Bacon, Pecorino Romano	
<i>Franks Oysters</i>	21	<i>Sweet Waters Shrimp</i>	20
East Coast, Seaweed Salad, Red Onion, Sour Cream, Jalapeno, Orange Tobikko Caviar		Sauteed Shrimp, Artichoke, Chorizo, Roasted Tomatoes, Garlic Riesling Wine Sauce	
<i>Cognac Mushrooms</i>	15	<i>Nueske's Slab Bacon</i>	18
Mushroom Caps, Gruyere, Spinach, Roasted Shallot Cognac Cream Sauce		Pan Seared, Maple Glaze	
<i>Maryland Crab Cake</i>	22	<i>Lobster Bisque</i>	16
Colossal Crab Meat, Sweet Pepper, Scallion, Lemon Zest, Honey Dijon		Mirepoix, Chunk Lobster Meat, Cream	
Arugula, Toasted Almonds, Goat Cheese, Champagne Vinaigrette		<i>French Onion Soup</i>	12
		Crostini, Gruyere	

Please note a 3.0% fee will be added to all credit card transactions

Grilled Steaks & Chops

8oz <i>Filet Mignon</i> 46	18oz <i>Cowboy Steak</i> 58
12oz <i>Filet Mignon</i> 58	20oz <i>Boneless Rib Eye</i> 48
14oz <i>N.Y. Strip</i> 43	14oz <i>Pork Chop</i> 34

Served with choice of side

ADD 4oz *Lobster Tail* 21

36oz *Porterhouse for Two* 125 (Includes 3 Sides)

Sides

Sauces & More

<i>Baked Potato</i> (Regular or Sweet)	6	<i>Creamed Spinach</i>	10	<i>Au Poivre</i>	4
<i>Loaded Baked Potato</i>	7	<i>Broccoli</i>	7	<i>Béarnaise</i>	4
<i>Mashed Potato</i> (Regular or Sweet)	7	<i>Sautéed Onions</i>	6	<i>Melted Stella Bleu</i>	4
<i>Hand Cut Fries</i> (Regular or Sweet)	6	<i>Sautéed Mushrooms</i>	7	<i>Bacon Onion Jam</i>	5
<i>Truffle Fries</i>	8	<i>Grilled Asparagus</i>	10	<i>Barolo Wine Reduction</i>	4
<i>Baked Macaroni & Cheese</i>	10	<i>Hot Cherry Peppers</i>	6	<i>Oscar Style</i>	12
<i>Brussels Sprouts</i>	8	<i>French Beans</i>	7		

Entrees

Chilean Sea Bass 39

Cajun Seasoned, Cannellini Beans, Spinach, Garlic White Wine Sauce

Rack of Lamb 34

Parmesan Risotto, Barolo Wine Reduction

4oz *Twin Lobster Tails* 46

Broiled South African Cold Water Tails, Sautéed Spinach, Drawn Butter

Linguine & Meatballs 28

Three Meat Blend, Marinara, Parmesan

Faroe Islands Salmon 34

Pan Seared, French Beans, Mustard Aioli, Citrus Honey Glaze

Black Angus Burger 22

Black Angus Beef, Lettuce, Tomato, Red Onion, Pickle, Fresh Cut Fries

French Cut Chicken 30

Herb Roasted, Brussels Sprouts, Lemon Caper Sauce