NEIL JORDAN'S

Steaks • Seafood • Dessert Bar

Appetizers

Beefsteak Tomato and Mozzarella **$9**
Lava Salt Dusted Tomato, Fresh Mozzarella and Basil with a Balsamic Reduction

Shrimp Cocktail **$12**
Cocktail Sauce, Horseradish Aioli and Grilled Lemon

Steak Bites **$12**
Blue Cheese Fondue and Port Reduction

Buttermilk Fried Calamari **$12**
Sweet Chili Dipping Sauce

Cheese Plate **$18**
Chef's Selection of Fine Artisanal Cheeses

Sweet Potato Frites **$7**
Drizzled in Truffle Oil with Goat Cheese Honey Fondue

Soups

She Crab **$7**
Drizzled with Chive Oil

Roasted Cauliflower **$7**
Smoked Ham Confit and Caramelized Cheddar

Salads

Traditional Caesar Salad **$ 9**
Hearts of Romaine, Ciabatta Croutons, Anchovies and Shaved Asiago Parmesano Cheese

Iceberg Wedge **$ 9**
Creamy Blue Cheese Dressing, Marinated Grape Tomatoes and Applewood Smokes Bacon

Baby Bibb Lettuce Salad **$ 8**
Goat Cheese, Spiced Pecans, Pickled Strawberries and Honey Lavender Vinaigrette

Steakhouse Chopped Salad **$ 9**
Iceberg Lettuce, Cheddar, Fontina, Applewood Smoked Bacon, Creamy Blue Cheese Dressing

$2.50 Split Charge

Steakhouse

Neil Jordan's serves USDA Prime Steaks from Allen Brothers. We are proud join the list of restaurants that serve this exclusive product.
All Steaks served with choice of sauce.

8oz Beef Tenderloin Filet $32 *** 6oz Petite N.Y. Strip $19** **14 oz Ribeye $33**

10 oz Beef Tenderloin Filet $39 ***7oz Petite Ribeye $18** **24oz Bone-in Ribeye (Market Price)**

12 oz New York Strip $37

Surf and Turf
8oz Filet with Crab Cake, Bearnaise and Asparagus

Sauces
Blue Cheese Fondue, Bordelaise, Truffle Butter, Bearnaise, House Seasoning *Additional Sauce $2*

$7 Sides
Grilled Asparagus, Roasted Mushrooms, Creamed Spinach, Macaroni and Cheese, Whipped Potatoes, Chef's Seasonal Vegetables

$5 Sides
Baked Potato, Crispy Onion Stack, Sweet Potato Frites

***Not Available with Special Offers**

Add Lobster Tail to any Entree (Market Price)

Entrees

Crab and Shrimp Penne **$24**
Tossed in a Roasted Tomato Sauce with Wild Scallions and Aged Asiago Cheese

Wood Oven Roasted Breast of Chicken **$19**
Coq au Vin Style with Braised Mushrooms, Roasted Garlic Whipped Potatoes and Sauteed Haricot Verts

Pan Seared Golden Sea Bass **$26**
Over Goat Cheese and Tarragon Risotto Finished with Spiced South Carolina Peach Coulis

Teriyaki Marinated Pork Chop **$23**
Pineapple and Rhubarb Chutney with Sweet Potato Mousse

Prime Filet Medallions **$29**
Smoked Gouda Potato Cake, Blue Cheese Fondue, Port Reduction and Fried Tobacco Onions

Executive Chef Darren Martin **Chef de Cuisine Jon Mitchell**

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Wine List

Sparkling | Champagne

LA MASQUERA, Prosseco	8	30
NV DOMAINE CARNEROS BY TAITTANGER, Carneros	13	48
AVINYO CAVA, Penedes	10	37
NV TAITTANGER "BRUT", Reims		87
NV MOET AND CHANDON WHITE STAR, Epernay		81
NV PERRIER JOUET FLEUR BRUT, Epernay		180
NV CLICQUOT YELLOW LABEL, Reims		90
1999 DOM PERIGNON, Epernay		250

Sauvignon Blanc | Interesting Whites

2009 HUGHES BEAULIEU PICPOUL DE PINET	7	28
2009 DR. LOOSEN RIESLING, Germany	8	30
2009 MONTEFLOR VELIO PINOT GRIGIO, Friuli	8	30
2009 CAKEBREAD SAUVIGNON BLANC, Napa		65
2008 MANIFESTO SAUVIGNON BLANC, California		30
2009 TEIRA SAUVIGNON BLANC, Dry Creek Valley	10	38

Chardonnay

2008 HOUSE	6	23
2008 TREVOR JONES "VIRGIN" , Australia	11	42
2006 BABCOCK "RITA'S EARTH", Santa Barbara		36
2007 ROMBAUER, Carneros		55
2008 CHATEAU ST JEAN, Napa	8	30
2008 CAKEBREAD, Napa		65
2008 SONOMA CUTRER, Russian River		41
2008 THREE SAINTS CHARDONNAY, Napa	11	45

Pinot Noir

2007 WHETSTONE "JON BOAT", Sonoma Coast		68
2008 ZD, Carneros		61
2008 MORGAN "12 CLONES", Santa Lucia Highlands		54
2007 GARY FARRELL, Russian River		75
2009 KING ESTATE, Willamette		51
2005 BERNARDO MACHADO, Willamette Valley		58
2007 ALFREDO ROCCA, Argentina	8	36
2009 WALNUT CITY PINOT NOIR, Willamette	14	47
2009 SAINTSBURY "GARNET", Carneros	10	45
2008 BETHAL HEIGHTS, Willamette		49

Merlot

2008 MICHAEL SULLBERG	8	30
2006 FRANCISCAN, Napa	12	45
2006 TREFETHEN, Napa		55
2005 DUCKHORN "THREE PALMS", Napa		150
2007 ROMBAUER MERLOT, Napa		65
2006 STEELE "STYMIE", Lake County		57
2006 SILVER OAK "TWOMEY", Napa		96
2006 KATHRYN HALL, Napa		47

Cabernet

2008 HOUSE	6	23
2007 PERATA VINYARD, Napa	13	50
2006 JORDAN, Alexander Valley		90
2005 CAYMUS, Napa		120
2005 SILVER OAK, ALEXANDER VALLEY	25	99
2004 SILVER OAK NAPA VALLEY		175
2007 CAKEBREAD, Napa		125
2008 BISHOPS PEAK CABERNET, California	8	45
2008 ROBERT CRAIG "AFFINITY", Napa		89
2007 PARADIGM CABERNET, Napa		127
2007 PAUL HOBBS CROSS BARN, Napa		80
2008 DARIOUSH CABERNET, Napa	18	65
2006 STAGS LEAP CELLERS "FAY", Napa		130
2005 RAYMOND, Napa		55
2005 DUCKHORN, Napa		120
2007 HAYMAN & HILL, Napa		37
2005 FISHER VINEYARDS 'UNITY', Napa		55
2006 TERRA VALENTINE SPRING MOUNTAIN, Napa		75

Zinfandel

2005 GRGICH HILLS, Napa		54
2007 TERRA d'ORO, California	10	35
2005 KLINKER BRICK, Lodi		40
2006 SEGHESIO "OLD VINES", Sonoma		55
2007 TURLEY "SINGLE VINYARDS", California		65

Interesting Reds

2008 NUGAN SHIRAZ, Barossa	9	35
2006 MARQUIS PHILIPS S9 SHIRAZ, Barossa		55
2008 PETALOS, Bierzo		45
2007 ZENATO RIPASSA, Veneto		60
2001 BANFI BRUNELLO DI MONTALCINO, Tuscany		130
2003 TERRICHIO "TASSINAIA", Tuscany		65
2003 SILVIO NARDI BRUNELLO, Tuscany		81
2009 DISENO MALBEC, Argentina	8	30
2008 ABADIA RUERTA RIVOLA, Spain	9	35
2008 ROCCA DI CASTAGNOLI CHIANTI, Italy	8	30
2006 BODEGA NORTON MALBEC, Mendoza		31
2007 GIRARD PETITE SYRAH, Napa		59

Dessert Wines/Ports

FONSECA "BIN 27" TAWNY	7
2003 TAYLOR FLADGATE VINTAGE PORT	12
NV CHARLESTON SERCIAL MADEIRA, Portugal	15
2007 KING ESTATE VIN GLACE, Willamette Valley	12
NV NACHT GOLD EISWEIN,Rheinhessen, Germany	14
NV R.L. BULLER TOKAY, Australia	12
FONSECA 10 YR. TAWNY	12

All Vintages and Availability Subject to Change