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BAILEY'S  
PRIME PLUS

*We proudly feature USDA Prime steaks supplied by Allen Brothers, legendary Chicago beef purveyor since 1893. Our steaks are aged a minimum of 30 days.*



## *Appetizers*

### **LOBSTER STUFFED AVOCADO**

*Chicken fried and served with cilantro lime cream sauce and pico de gallo. 15*

### **KING CRABCAKE**

*Served fresh asparagus and tarragon lemon butter. 15*

### **SHRIMP COCKTAIL**

*Trio of sauces: guacamole, cocktail, and remoulade. 14*

### **ALMOND CRUSTED BRIE**

*Served with strawberry balsamic ginger jam and Marsala wine jelly. 11*

### **LOBSTER BISQUE**

*Brandy-laced, with lobster and cream. 8*

### **BACON WRAPPED SCALLOPS**

*Wrapped in Applewood smoked bacon and served with lemon butter sauce. 15*

### **JUMBO ONION RINGS**

*Served with Bailey's Spiked Ketchup. 9*

### **CRISPY ASPARAGUS**

*Romano cheese crusted served with Bailey's House Ranch. 9*

### **FRIED CALAMARI**

*Crispy fried with cherry peppers, basil and capers. Served with spicy pepper relish and tartar sauce. 12*

### **APPLEWOOD BACON WRAPPED SHRIMP**

*Stuffed with Sharp Cheddar, Smoked Gouda and jalapenos. Served with warm garlic butter. 13*

## *Salads*

### **"THAT" SALAD**

*Baby greens, brandied Michigan cherries, candied pistachios, and Oregon blue cheese. Tossed in our Maple-Sherry Vinaigrette. 9*

### **THE SLICE**

*Chilled iceberg lettuce topped with heirloom baby tomatoes, Applewood smoked bacon, Oregon blue cheese and green onions. Served with Bacon, Blue Cheese & Chive dressing. 9*

### **SPINACH SALAD**

*Crisp Applewood smoked bacon, mushrooms, and red onions tossed in a warm bacon vinaigrette. 9*

### **BAILEY'S CHOPPED SALAD**

*Tossed with Bailey's Signature Ranch. 9*

### **CAESAR SALAD**

*Crisp romaine, homemade garlic-herb croutons, Pecorino cheese and avocados. Tossed in our homemade Caesar dressing. 9*

### **TOMATO, ONION & BLUE CHEESE SALAD**

*Extra virgin olive oil and vinegar. 9*

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*An 18% gratuity will be added to parties of 10 or more.  
Please refrain from pipe and cigarette smoking.*

# Steaks, Chops & Classics

## FILET OSCAR

10oz, Maine Lobster, crispy asparagus and béarnaise. 45

## PEPPER CRUSTED PRIME STRIP

14oz, Cabernet syrup and garlic-herb butter. 49

## FOIE GRAS FILET

10oz, Truffles and seasonal wild mushrooms. 55

## USDA PRIME TOMAHAWK RIBEYE

34oz, Horseradish and classic Au jus. 99

## VEAL CHOP MILANESE

Pecorino, prosciutto and fresh herb crusted. 39

## DOUBLE CUT COLORADO LAMB CHOPS

Peach and pepper marmalade. 42

## PAN ROASTED CHICKEN

Natural breasts stuffed with butter and herbs with a Tarragon Dijon sauce. 25

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**10 oz CENTER CUT FILET MIGNON 36**

**14 oz USDA PRIME RIBEYE 37**

**14 oz USDA PRIME CENTERCUT STRIP 42**

**22 oz BONE IN COWBOY CUT RIBEYE 49**

**18 oz PRIME DRY AGED BONE IN STRIP 50**

RARE cool red center MEDIUM RARE warm red center  
MEDIUM hot pink center MEDIUM WELL thin pink center  
WELL no pink, cooked throughout

*Steaks also offered in these signature styles:*

### Oscar

Maine lobster, crispy asparagus and bearnaise. 9

### Pepper Crusted

Cabernet syrup and garlic-herb butter. 7

### Foie Gras

Truffles and seasonal wild mushrooms. 19

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# Seafood

## JALAPENO ONION CRUSTED BASS

Texas farm raised, served with spicy Tequila and red chile cream sauce. 29

## BLACK & WHITE AHI TUNA

Sesame & Shiitake crusted, seared rare, ginger tamari & honey Sriracha sauces. 34

## LEMON SOLE

Sauteed. Served with lobster meat and citrus butter sauce. 35

## BROILED SALMON

Fresh Atlantic filet served with lemon butter. 26

## LOBSTER TAILS

Two 8 oz cold-water Australian tails, broiled and served with lemon butter. MP

## CLASSIC SURF & TURF

6oz filet paired with an 8oz. cold-water Australian lobster tail. Served with lemon butter. MP

## STEAK & CAKE

6oz filet paired with a king crabcake. Served with tarragon lemon butter. 36

# Sides

## LOBSTER MAC

Lobster & macaroni in a rich four cheese cream sauce topped with sharp Vermont white Cheddar. 13

## JUMBO ONION RINGS

Served with Bailey's Spiked Ketchup. 9

## BROCCOLINI AND CHEESE

Four year aged American cheddar and Applewood smoked bacon. 9

## CREAMED CORN

Fresh corn simmered with cream, butter and spices. 9

## SWEET POTATO

Served with maple syrup, glazed pecans, cinnamon sugar marshmallows, and Bourbon orange butter. 9

## STEAKHOUSE FRIES

Hand cut. Served with Bailey's Spiked Ketchup, Bailey's House Ranch and Horseradish sauce. 8

## MASHED YUKON POTATOES

Seasoned and topped with butter. 7

## FRESH ASPARAGUS

Steamed. Hollandaise sauce. 9

## MAC AND CHEESE

Four cheese cream sauce broiled until bubbling. 9

## BUTTON MUSHROOMS

Sautéed with garlic, fresh herbs and wine. 9

## CREAMED SPINACH

Topped with Vermont white cheddar cheese. 9

## SCALLOPED POTATOES

White cheese sauce, Applewood smoked bacon and chives. 9

## SKILLET POTATOES

Sautéed with garlic, rosemary, bacon and onions. 9

## BAKED POTATO

Served with sour cream, chives, Applewood smoked bacon and butter. 8