

Connors

Steak & Seafood



DRESSINGS

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

SIDES

- Garlic Herb Mashed Potatoes
- Asiago Creamed Spinach
- Fresh Steamed Broccoli
- Pearl Couscous
- Sweet Potato Fries
- French Fries
- Mac 'n' Cheese
- Creamed Corn
- Collard Greens
- Baked Potato
- Cheese Grits
- 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 3
- Boursin Cheese & Tobacco Onions 3
- Black Truffle Butter 3
- Scampi 6
- Oscar 8



ADD ONS

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

DESSERTS

- Housemade Ice Cream 3/5
- Crème Brûlée 6
- German Chocolate Upside Down Cake 6
- Key Lime Tart 6
- Chocolate Mousse Cake 7
- Bananas Foster 7
- Strawberry Shortcake 7

† 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.

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

—For your convenience, an 18% gratuity will be added to parties of 7 or more. Please feel free to adjust this amount at your discretion.

—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 11
- FIRE GRILLED PORK BELLY Kurobuta pork, sweet tea braised, creole mustard, Asian buns 14
- JUMBO SHRIMP COCKTAIL five jumbo shrimp, zesty housemade cocktail sauce 11
- TRUFFLED DEVILED EGGS Italian truffle oil, fresh cilantro, brown sugar bacon 10
- CRISPY CALAMARI zesty housemade cocktail sauce 11
- BLUE POINT OYSTERS† half or full dozen, freshly shucked, on the half shell 12/22
- PAN SEARED AHI TUNA† seared rare, sesame seed encrusted, marinated vegetables, wasabi & orange ginger sauces 13
- BATTER FRIED MUSHROOMS creole mustard sauce 8
- TENDERLOIN CROSTINI† chilled & sliced filet of beef, goat cheese, fresh basil, cherry preserves, red onion 12
- JUMBO LUMP CRAB COCKTAIL avocado, citrus, onion, jalapeño, fresh dill 14
- LOBSTER DIP warm and creamy dip, crispy seafood crackers 12
- 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 6
- STEAK CAESAR SALAD† thinly sliced sirloin, diced tomato, onion, crumbled blue cheese 16
- CHIPOTLE SMOKED SALMON CAESAR SALAD chilled, flaked salmon, diced tomato, onion, parmesan 15
- AHI TUNA SALAD† wontons, onion, red pepper, squash, ginger soy dressing 14
- GRILLED CHICKEN SALAD kalamata olives, wontons, onion, red pepper, squash, feta, balsamic vinaigrette 14
- BABY SPINACH & STRAWBERRY SALAD walnuts, crumbled blue cheese, sweet red wine vinaigrette 10

STEAKS & CHOPS - INCLUDES SOUP OR SALAD (WEDGE SALAD OR SPINACH & STRAWBERRY SALAD +1) - MESQUITE GRILLED, SERVED WITH BAKED POTATO OR CHOICE OF SIDE ITEM

- CONNORS PRIME RIB† 8 oz, 12 oz, or 16 oz, heavily aged Midwestern beef, au jus 23/26/29
- FILET MIGNON† 6 oz or 9 oz, center cut tenderloin 27/30
- BLUE CHEESE FILET† 6 oz or 9 oz, blue cheese butter, red wine reduction 30/33
- BOURSIN FILET† 6 oz or 9 oz, housemade boursin, crispy tobacco onions 30/33
- RIBEYE† 14 oz, well marbled, heavily aged 30
- ESPRESSO RIBEYE† 16 oz, bone in, hand rubbed, well marbled, heavily aged 35
- SIRLOIN† 10 oz, rich, flavorful, center cut 21
- NEW YORK STRIP† 14 oz, the “king of beef” 30
- PORK CHOP† 14 oz, French cut, cherry demi glace, apple chutney garnish 24
- AUSTRALIAN LAMB CHOPS† four 3 oz chops, rosemary mint demi glace, mashed potatoes 27
- USDA PRIME OR DRY AGED STEAK† highest quality, top two percent of beef market

FRESH SEAFOOD - ADD SOUP, CAESAR, OR HOUSE SALAD +4 - ADD WEDGE SALAD OR SPINACH & STRAWBERRY SALAD +5

- SHRIMP & GRITS shrimp, andouille sausage, peppers, onion, over cheese grits 17
- FISH & CHIPS hand breaded cold water cod, coleslaw garnish, dill caper sauce, fries 14
- BLUE LUMP CRAB CAKES two 4oz cakes, aioli, mac 'n' cheese, broccoli 25
- CILANTRO LIME GRILLED SHRIMP mesquite grilled, eight jumbo shrimp, cocktail sauce, couscous, broccoli 22
- CAJUN RED GROUPER† mesquite grilled, chipotle tomato butter, couscous, collard greens 24
- SWORDFISH SCAMPI† mesquite grilled, scampi butter & grilled shrimp topping, couscous, creamed corn 26
- CHILEAN SEA BASS OSCAR† mesquite grilled, blue lump crab, asparagus, hollandaise, couscous, broccoli 34
- ATLANTIC SALMON† mesquite grilled, fennel peperonata topping, couscous, broccoli 22
- PARMESAN ENCRUSTED ALASKAN HALIBUT† baked, lemon wine sauce, couscous, asiago creamed spinach 28
- ALASKAN KING CRAB LEGS over a pound of succulent steamed king crab, drawn butter, grilled asparagus market
- COLD WATER LOBSTER TAILS single or twin tails, drawn butter, grilled asparagus market

POULTRY & PASTA - ADD SOUP, CAESAR, OR HOUSE SALAD +4 - ADD WEDGE SALAD OR SPINACH & STRAWBERRY SALAD +5

- CHICKEN PARMESAN hand breaded, marinara, provolone & parmesan, linguini, broccoli 15
- CHICKEN PICCATA sautéed, lemon wine sauce, mashed potatoes, collard greens 15
- GRILLED CHICKEN goat cheese & fennel peperonata topping, mashed potatoes, broccoli 15
- CHICKEN TENDERS hand breaded, bbq & honey mustard sauces, fries 14
- MEDITERRANEAN PASTA grilled chicken or sautéed shrimp, marinara, fresh basil, garlic, kalamata olives, linguini 16
- BASIL CREAM PASTA grilled chicken or sautéed shrimp, mushrooms, green onion, garlic, tomato, tri color penne 16

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 12
- GRILLED CHICKEN CLUB wheat bun, ham, bacon, cheddar & jack, lettuce, tomato, pickle, mayo, fries 12
- REUBEN marble rye, lean corned beef, Swiss, sauerkraut, thousand island, fries 12
- BOURSIN BURGER† brioche bun, sautéed mushrooms, housemade boursin, crispy tobacco onions, fries 12
- SMOKY BURGER† brioche bun, cheddar, bacon, sautéed onion, bbq sauce, sweet potato fries 12
- CLASSIC SWISS BURGER† brioche bun, Swiss, bacon, sautéed mushrooms, fries 12