

# Connors

## Steak & Seafood

~ Established 1992 ~

### DRESSINGS

- Ranch
- Blue Cheese
- Honey Mustard
- Thousand Island
- Avocado Green Goddess
- Vinaigrettes:
- Sweet Red Wine
- Balsamic



### ADD ONS

- Soup, Caesar or House Salad\* 7
- Spinach & Strawberry Salad\* 8
- Wedge Salad 8
- Four Jumbo Grilled Shrimp 13
- 4 oz Blue Lump Crab Cake 15
- Cold Water Lobster Tail market

### STEAK TOPPINGS

- Espresso Rub 3
- Boursin Cheese & Tobacco Onions 4
- Blue Cheese Butter w/Red Wine Reduction 5
- Black Truffle Butter 5
- Scampi 7
- Oscar 12



### SIDES

- Garlic Herb Mashed Potatoes
- Fire Roasted Creamed Corn
- White Cheddar Mac 'n' Cheese
- Asiago Creamed Spinach
- Fresh Steamed Broccoli
- Brussels Sprouts
- Idaho Baked Potato
- Sweet Potato Fries
- French Fries
- Cheese Grits
- Pearl Couscous
- Grilled Asparagus +2
- Truffled Deviled Eggs +3



Richard Mastroianni ~ General Manager

We proudly serve USDA Choice, grain fed, heavily aged beef, along with the finest chops and USDC inspected seafood.



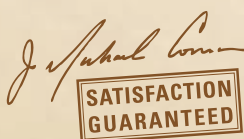
<sup>†</sup> Items cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach 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 14
- CRISPY CALAMARI zesty homemade cocktail sauce 16
- JUMBO SHRIMP COCKTAIL five jumbo shrimp, zesty homemade cocktail sauce 15
- LOBSTER DIP warm and creamy dip, crispy seafood crackers 17
- FRIED GREEN TOMATOES cheese grits, andouille cream sauce, parmesan cheese 14
- BLUE POINT OYSTERS<sup>†</sup> half or full dozen, freshly shucked, on the half shell 18/34
- AHI TUNA STACK<sup>†</sup> avocado, chipotle pineapple salsa, fire roasted corn, sriracha aioli, sesame wontons 18
- BATTER FRIED MUSHROOMS creole mustard sauce 12
- TRUFFLED DEVEILED EGGS Italian truffle oil, fresh cilantro, brown sugar bacon 15
- ISLE OF SHELLFISH<sup>†</sup> 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 7
- GRILLED CHICKEN SALAD chilled & sliced breast, kalamata olive, onion, wonton, carrot, feta, balsamic vinaigrette 16
- CHIPOTLE SMOKED SALMON CAESAR SALAD chilled, flaked salmon, diced tomato, onion, parmesan 18
- STEAK CAESAR SALAD<sup>†</sup> thinly sliced sirloin, diced tomato, onion, crumbled blue cheese 20
- BABY SPINACH & STRAWBERRY SALAD\* walnuts, crumbled blue cheese, sweet red wine vinaigrette 15

## SIGNATURE CUTS - INCLUDES SOUP, CAESAR, OR HOUSE SALAD\* - SPINACH SALAD\* +1 - WEDGE SALAD +1 - MESQUITE GRILLED, SERVED WITH IDAHO BAKED POTATO OR CHOICE OF SIDE ITEM

- RIBEYE<sup>†</sup> 14 oz, well marbled, heavily aged 41
- ESPRESSO RUB RIBEYE<sup>†</sup> 14 oz, homemade espresso rub, red eye demi glace 44
- FILET MIGNON<sup>†</sup> 6 oz or 9 oz, center cut tenderloin 37/43
- BLUE CHEESE FILET<sup>†</sup> 6 oz or 9 oz, blue cheese butter, red wine reduction 41/47
- BOURSIN FILET<sup>†</sup> 6 oz or 9 oz, homemade boursin, crispy tobacco onions 40/46
- NEW YORK STRIP<sup>†</sup> 14 oz, "king of beef" 40
- SIRLOIN<sup>†</sup> 10 oz, rich, flavorful, center cut 32
- CONNORS PRIME RIB<sup>†</sup> 12 oz, slow cooked in our special ovens, au jus 37
- FIRE ROASTED PORK TENDERLOIN<sup>†</sup> 10 oz, sliced, cherry demi glace, apple chutney garnish 29
- AUSTRALIAN LAMB CHOPS<sup>†</sup> four 3 oz chops, rosemary mint demi glace 46
- USDA PRIME OR DRY AGED STEAK<sup>†</sup> highest quality, top two percent of beef market

## SEAFOOD SPECIALTIES - ADD SOUP, CAESAR, OR HOUSE SALAD\* +7 - ADD SPINACH SALAD\* +8 - ADD WEDGE SALAD +8

- PARMESAN ENCRUSTED ALASKAN HALIBUT<sup>†</sup> baked, lemon wine sauce, couscous, asiago creamed spinach 35
- CHILEAN SEA BASS OSCAR<sup>†</sup> mesquite grilled, blue lump crab, asparagus, hollandaise, couscous, brussels sprouts 43
- ATLANTIC SALMON<sup>†</sup> mesquite grilled, fennel peperonata topping, couscous, broccoli 26
- CAJUN RED GROUPER<sup>†</sup> mesquite grilled, chipotle tomato butter, couscous, brussels sprouts 33
- BLUE LUMP CRAB CAKES two 4 oz cakes, aioli, mac 'n' cheese, broccoli 32
- CILANTRO LIME GRILLED SHRIMP mesquite grilled, eight jumbo shrimp, aioli, couscous, broccoli 27
- SHRIMP LINGUINI sautéed shrimp, basil cream, homemade boursin, mushroom, green onion, tomato, garlic 24
- SHRIMP & GRITS shrimp, andouille sausage, peppers, onion, over cheese grits 24
- FISH & CHIPS hand breaded cold water cod, coleslaw garnish, dill caper sauce, fries 19
- 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\* +7 - ADD SPINACH SALAD\* +8 - ADD WEDGE SALAD +8

- CHICKEN PARMESAN hand breaded, marinara, provolone and parmesan, linguini, broccoli 22
- CHICKEN PICCATA sautéed, lemon wine sauce, mashed potatoes, asiago creamed spinach 22
- CHICKEN LINGUINI grilled chicken, basil cream, homemade boursin, mushroom, green onion, tomato, garlic 21
- GRILLED CHICKEN goat cheese and fennel peperonata topping, brussels sprouts, fire roasted creamed corn 21
- CHICKEN TENDERS hand breaded fresh tenders, voodoo and honey mustard sauces, fries 20

## SANDWICHES & BURGERS - BURGERS TOPPED WITH LETTUCE, TOMATO, PICKLES - ½ POUND MESQUITE GRILLED USDA AMERICAN BEEF

- PHILLY STYLE CHEESESTEAK hoagie bun, peppers, onions, mushrooms, provolone, fries 19
- CLASSIC SWISS BURGER<sup>†</sup> brioche bun, Swiss, sautéed onions, bacon, fries 18
- BOURSIN BURGER<sup>†</sup> brioche bun, sautéed mushrooms, homemade boursin, crispy tobacco onions, fries 19
- GRILLED CHICKEN CLUB wheat bun, ham, bacon, cheddar & jack, lettuce, tomato, pickle, mayo, fries 19
- REUBEN marble rye, lean corned beef, Swiss, sauerkraut, thousand island, sweet potato fries 18