

Connors

Steak & Seafood

~ Established 1992 ~

DRESSINGS

- Buttermilk Ranch
- Avocado Lime Ranch
- Blue Cheese
- Honey Mustard
- Thousand Island
- Vinaigrettes:
- Champagne
- Balsamic
- Sweet Red Wine



ADD ONS

- Soup, Caesar or House Salad* 7
- Spinach & Strawberry Salad* 8
- Wedge Salad 8
- Four Jumbo Grilled Shrimp 13
- 4 oz Jumbo Lump Crab Cake 16
- Cold Water Lobster Tail† market

SIDES

- White Cheddar Mac ‘n’ Cheese
- Garlic Herb Mashed Potatoes
- Fire-Roasted Creamed Corn
- Asiago Creamed Spinach
- Fresh Steamed Broccoli
- Idaho Baked Potato
- Sweet Potato Fries
- French Fries
- Brussels Sprouts
- Brown Rice Pilaf
- Grilled Asparagus +3
- Truffled Deviled Eggs +4



Amy Peterson ~ General Manager

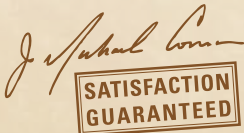
† Items cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood 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



STARTERS & SMALL PLATES

- Signature Lobster Crab Bisque or Homemade Soup of the Day 7
- Voodoo Shrimp hand-breaded popcorn shrimp in spicy remoulade sauce, green onion 15
- Crispy Calamari zesty homemade cocktail sauce 17
- Jumbo Lump Crab Cocktail jumbo lump crab, avocado, shallot, jalapeño, caper, garlic-dill aioli 21
- Lobster Dip warm and creamy, fire-roasted corn, seasoned prawn crisps 18
- Spicy Korean-Style Ribs fire-braised baby back ribs, spicy Korean sauce, crushed wonton, green onion 15
- Fried Green Tomatoes cheese grits, andouille cream sauce, parmesan cheese 15
- Blue Point Oysters† half or full dozen, freshly shucked, on the half shell 18/34
- Shrimp Cocktail five jumbo shrimp, zesty homemade cocktail sauce 17
- Batter Fried Mushrooms hand-breaded button mushrooms, creole mustard sauce 13
- Ahi Tuna Stack† avocado, pineapple chipotle salsa, fire-roasted corn, sriracha aioli, sesame wontons 19
- Truffled Deviled Eggs truffle oil, fresh cilantro, brown sugar bacon 15
- Chilled Seafood Platter† blue point oysters, jumbo lump crab cocktail, jumbo shrimp, ahi tuna, cold water lobster tail market

SALADS & SANDWICHES

- Cobb Salad chicken tenders, bacon, crumbled blue cheese, diced egg, carrot, tomato, roasted pepita 20
- Chipotle Smoked Salmon Caesar Salad chilled & flaked salmon, diced tomato, onion, parmesan 19
- Baby Spinach & Strawberry Salad* walnut, crumbled blue cheese, sweet red wine vinaigrette 16
- Steak Caesar Salad† thinly sliced sirloin, diced tomato, onion, crumbled blue cheese 20
- Boursin Burger† sautéed mushroom, homemade boursin, crispy tobacco onion, french fries 19
- Grilled Chicken Club ham, bacon, cheddar & jack, lettuce, tomato, pickle, mayo, french fries 19

SIGNATURE CUTS

- SOUP, CAESAR, OR HOUSE SALAD* AND BAKED POTATO INCLUDED

- ADD WEDGE OR SPINACH* SALAD +1

- Ribeye† 14 oz, well marbled, heavily aged 42
- Espresso Rub Ribeye† 14 oz, espresso rub, red eye demi glacé 45
- Filet Mignon† 6 oz or 9 oz, center cut tenderloin 39/45
- Blue Cheese Filet† 6 oz or 9 oz, blue cheese butter, red wine reduction 42/48
- Boursin Filet† 6 oz or 9 oz, homemade boursin, crispy tobacco onion 41/47
- Connors Prime Rib† 12 oz, slow cooked, au jus - custom cut +3 per oz 39
- New York Strip† 14 oz, “king of beef” 42
- Sirloin† 10 oz, rich, flavorful, center cut 33
- Tomahawk Pork Chop† 12 oz, Niman Ranch, cherry demi glacé, apple chutney garnish 39
- Australian Lamb Chops† four 3 oz chops, rosemary mint demi glacé 48
- USDA Prime or Dry Aged Steak† highest quality, top two percent of beef market

ENHANCEMENTS

- Black Truffle Butter 5
- Boursin Cheese & Tobacco Onion 4
- Espresso Rub & Red Eye Demi Glacé 3
- Blue Cheese Butter 5
- w/Red Wine Reduction
- Demi Glacé & Mushroom 4
- Scampi Butter w/Two Grilled Shrimp 7
- Oscar featuring Jumbo Lump Crab, Asparagus, Hollandaise 13

SEAFOOD SPECIALTIES

- INCLUDES CHOICE OF SIDE

- ADD SOUP, CAESAR, OR HOUSE SALAD* +7

- ADD WEDGE OR SPINACH* SALAD +8

- Parmesan-Encrusted Alaskan Halibut† baked, lemon wine sauce, over brown rice pilaf 38
- Oscar-Style Chilean Sea Bass† mesquite grilled, over brown rice pilaf 48
- Connors Crab Cakes two 4 oz jumbo lump crab cakes, garlic-dill aioli 38
- Atlantic Salmon† mesquite grilled, sun-dried tomato & fennel peperonata topping, over brown rice pilaf 28
- Cajun Red Grouper† mesquite grilled, chipotle tomato butter, over brown rice pilaf 34
- Cold Water Lobster Tail† 10-12 oz each, single or twin tails, drawn butter market

SHRIMP & CHICKEN

- CHOICE OF SIDE INCLUDED AS NOTED

- ADD SOUP, CAESAR, OR HOUSE SALAD* +7

- ADD WEDGE OR SPINACH* SALAD +8

- Cilantro Lime Jumbo Shrimp mesquite grilled, garlic-dill aioli, over brown rice pilaf, choice of side 28
- Chicken Parmesan hand-breaded, marinara, provolone and parmesan, over linguini, choice of side 23
- Grilled Chicken goat cheese, sun-dried tomato & fennel peperonata topping, over mashed potatoes, choice of side 23
- Chicken Piccata lemon wine sauce, caper, sun-dried tomato, over mashed potatoes, choice of side 23
- Shrimp Linguini basil cream, homemade boursin, mushroom, green onion, tomato 26
- Shrimp & Grits andouille cream sauce, bell pepper, onion, over cheese grits 26
- Chicken Linguini basil cream, homemade boursin, mushroom, green onion, tomato 23