

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



Kevan Elkins ~ General Manager

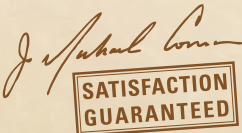
† Items cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood 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	Demi Glacé & Mushroom	4
Boursin Cheese & Tobacco Onion	4	Scampi Butter w/Two Grilled Shrimp	7
Espresso Rub & Red Eye Demi Glacé	3	Oscar featuring Jumbo Lump Crab, Asparagus, Hollandaise	13
Blue Cheese Butter w/Red Wine Reduction	5		

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