

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 4
- Boursin Cheese & Tobacco Onions 4
- Black Truffle Butter 4
- Scampi 7
- Oscar 9



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 4
- Key Lime Pie 7
- Crème Brûlée 7
- German Chocolate Upside Down Cake 7
- Chocolate Mousse Cake 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.

—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	12
FIRE GRILLED PORK BELLY Kurobuta pork, sweet tea braised, creole mustard, Asian buns	14
JUMBO SHRIMP COCKTAIL five jumbo shrimp, zesty housemade cocktail sauce	12
TRUFFLED DEVILED EGGS Italian truffle oil, fresh cilantro, brown sugar bacon	10
CRISPY CALAMARI zesty housemade cocktail sauce	12
BLUE POINT OYSTERS† half or full dozen, freshly shucked, on the half shell	13/25
PAN SEARED AHI TUNA† seared rare, sesame seed encrusted, marinated vegetables, wasabi & orange ginger sauces	14
BATTER FRIED MUSHROOMS creole mustard sauce	9
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	17
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† 10 oz or 14 oz, slow cooked in our special ovens, au jus	25/29
FILET MIGNON† 6 oz or 9 oz, center cut tenderloin	29/33
BLUE CHEESE FILET† 6 oz or 9 oz, blue cheese butter, red wine reduction	32/36
BOURSIN FILET† 6 oz or 9 oz, housemade boursin, crispy tobacco onions	32/36
RIBEYE† 14 oz, well marbled, heavily aged	32
ESPRESSO RIBEYE† 14 oz, housemade rub, red eye demi glace	35
SIRLOIN† 10 oz, rich, flavorful, center cut	23
NEW YORK STRIP† 14 oz, the "king of beef"	32
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	31
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	18
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	23
CAJUN RED GROUPER† mesquite grilled, chipotle tomato butter, couscous, collard greens	25
CHILEAN SEA BASS OSCAR† mesquite grilled, blue lump crab, asparagus, hollandaise, couscous, broccoli	34
ATLANTIC SALMON† mesquite grilled, fennel peperonata topping, couscous, broccoli	24
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 10-12 oz each, 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	16
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
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 - 1/2 POUND MESQUITE GRILLED USDA AMERICAN BEEF

PHILLY STYLE CHEESESTEAK† hoagie bun, peppers, onions, mushrooms, provolone, fries	14
GRILLED CHICKEN CLUB wheat bun, ham, bacon, cheddar & jack, lettuce, tomato, pickle, mayo, fries	14
REUBEN marble rye, lean corned beef, Swiss, sauerkraut, thousand island, fries	13
BOURSIN BURGER† brioche bun, sautéed mushrooms, housemade boursin, crispy tobacco onions, fries	14
SMOKY BURGER† brioche bun, cheddar, bacon, sautéed onion, bbq sauce, sweet potato fries	13
CLASSIC SWISS BURGER† brioche bun, Swiss, bacon, sautéed mushrooms, fries	13