

APPETIZERS

LOBSTER MUSHROOM CAPS 15

Fresh mushrooms stuffed with lobster, cream cheese and green onions, topped with parmesan. Served with garlic toast.

SALT & PEPPER RIBS 13.5

Bone in pork rib slow roasted then fried to crispy perfection.
Served with avocado poblano ranch dip.

FOUR CHEESE SPINACH DIP 14

A blend of mozza, cheddar and cream cheese mixed with spinach, sautéed peppers and onions, topped with parmesan. Served with toasted pita chips.

ESCARGOT 15

Baked in garlic butter, topped with a blend of cheddar, mozza, green onions and tomato.
Served with garlic toast.

GARLIC SHRIMP SCAMPI Half 13 | Dozen 18.5

Jumbo shrimp pan-fried in butter, seasonings and fresh garlic.

FRENCH ONION SOUP 8.5

Caramelized onions baked to perfection with mozza cheese.

SOUP DE JOUR 6.5

Prepared fresh daily. Inquire about the chefs choice of the day.

if you have any dietary or allergen restrictions, please let your waiter or waitress know so we can accommodate your needs

SALADS

CAESAR SALAD Meal 15 | Starter 11

Fresh romaine, house made dressing, croutons and shaved padano cheese, topped with a parmesan crisp.

HOUSE SALAD Meal 13 | Starter 9

Spring mixed lettuce tossed in a lemon balsamic basil vinaigrette, topped with cherry tomato, green pepper, red onion and goat cheese.

STEAK SALAD 25

Fresh assorted greens tossed in a white balsamic and mustard vinaigrette with grilled red peppers, red onions and cherry tomatoes. All topped with crumbled goat cheese, toasted pumpkin seeds and 5oz of Sterling Silver steak cooked to your liking.

Add chicken, shrimp, or steak 6.5

PASTA & MORE

CHICKEN ALFREDO FETTUCCHINE 23.5

Broiled chicken breast tossed in white wine parmesan alfredo, mushrooms, tomato and green onions. Served with garlic toast.

ORIENTAL STIRFRY 19

Mixture of carrots, broccoli, mushrooms, peppers, onions and baby corn, tossed in a sweet chili teriyaki stir fry sauce. Served on a bed of rice.

Add chicken, shrimp or beef 6.

JAMBALAYA 23.5

Sautéed shrimp, chorizo sausage, fire roasted tomato, onions, mushrooms and peppers, topped with shredded parmesan. Served on a bed of rice.

PEPPERCORN BEEF 29.5

Tender Sterling Silver filet mignon cooked to your liking, tossed with peppers, onions, tomatoes and button mushrooms in our house made peppercorn gravy. Served on a bed of rice.

HOUSE FAVORITES

Below are served with fresh vegetables and choice of multi grain rice, steak cut fries,
baked, stuffed or baby roasted potatoes

SLOW ROASTED PRIME RIB 10oz 37 | 12oz 40 | 16oz 44

Enjoy our mouthwatering Prime Rib cooked in our specialty oven, topped with red wine au jus.
Served with house-made Yorkshire pudding.

BEEF MEDALLIONS 33

Two 3oz Sterling Silver tenderloins sautéed in red wine mushroom sauce.

VEAL SCHNITZEL 29

House breaded veal, topped with your choice of house, mushroom, or peppercorn gravy.

BABY BACK RIBS Half Rack 25 Full Rack 32

Slow cooked baby back pork ribs brushed with your choice of
house bbq, smokey bbq or honey garlic sauce.

CHICKEN CORDON BLEU 27

Prepared by our chef. Breaded chicken breast stuffed with smoked ham and swiss cheese,
topped with a white wine parmesan alfredo sauce.

BARON OF ROAST BEEF 25

Healthy portion of Sterling Silver beef slow roasted, topped with house gravy.
Served with house-made Yorkshire pudding.

RALPHS BURGER 19.5

Fully loaded prime rib burger, topped with butterflied chorizo sausage,
cheddar, mozza and crispy onions.

SEAFOOD

**Below are served with fresh vegetables and choice of multi grain rice, steak cut fries,
baked, stuffed or baby roasted potatoes**

LOBSTER TAILS 55

Two 6oz butterflied Caribbean lobster tails. Served with garlic butter.

STEAK & LOBSTER 55

8oz New York steak with a 6oz butterflied Caribbean lobster tail. Served with garlic butter.

ALASKAN KING CRAB LEGS 55

One Pound of split Alaskan king crab legs steamed. Served with garlic butter.

STEAK & CRAB 55

8oz New York steak with ½ pound Alaskan king crab legs. Served with garlic butter.

BAKED SALMON 29

Generous portion of Atlantic salmon baked with a touch of lemon and seasoning.

Topped with lobster neptune 33

ULTIMATE SEAFOOD PLATTER 99

Two 6oz Caribbean lobster tails, ½ pound of Alaskan king crab legs, 8 garlic shrimp and
one pound of steamed Atlantic mussels.

Served with fresh veggies and baby roasted potatoes.

Groups of 8 or more will have a 18% gratuity added

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accommodate your needs***

BROILER

Below are served with fresh vegetables and choice of multi grain rice, steak cut fries,
baked, stuffed or baby roasted potatoes
(Make Any Steak KETO friendly for \$3)

FILET MIGNON 6oz 35 | 8oz 40

Thick and juicy. The most tender steak.

RIBEYE 10oz 38 | 16oz 44

Richest cut with the most marbling.

NEW YORK STRIP 8oz 32 | 10oz 36

Chefs choice. Center cut striploin.

SIRLOIN 10oz 29 | 12oz 34

Flavorful center cut steak.

Larger cuts available upon request

Add Ons

Blue Cheese Button 5 | Rosemary Bacon Butter Button 5
Lobster Neptune 8 | Pan Fried Shrimp 5 | Peppercorn Gravy 3
Sautéed Mushrooms 6 | Crispy Onions 5 | Sautéed Onions 5
Garlic Toast 3 | Cheese Toast 5

DESSERT

STICKY TOFFEE PUDDING 9

House made warm and rich sticky toffee pudding,
served with a whisky caramel sauce poured over the top.

CHOCOLATE LAVA CAKE 8

Warm chocolate cake with a gooey molten chocolate center,
served with a vanilla bean ice cream.

CHEESECAKE OF THE DAY 9

Thick and creamy cheesecake made by our own chef.
Ask server for details.

SPECIALTY COFFEE

SPANISH COFFEE 7.50

Brandy, Kahlua & Coffee topped with whipped cream

IRISH COFFEE 7.50

Irish Whiskey, Kahlua & Coffee topped with whipped cream

RALPH'S TEXAS COFFEE 7.50

Bailey's, Kahlua, Grand Marnier & Coffee topped with whipped cream