

GRILLED STEAKS & CHOPS

8oz Filet Mignon	47	18oz Cowboy Steak	58
12oz Filet Mignon	58	20oz Boneless Rib Eye	49
14oz N.Y. Strip	43	14oz Pork Chop	34

Served with choice of side

ADD 4oz Lobster Tail	21
36oz Porterhouse for Two	130 (Includes 3 sides)

SIDES

Baked Potato (Regular or Sweet)	6
Loaded Baked Potato	7
Mashed Potato (Regular or Sweet)	7
Hand Cut Fries (Regular or Sweet)	6
Truffle Fries	8
Baked Macaroni & Cheese	10
Brussels Sprouts	8

Creamed Spinach	10
Broccoli	7
Sauteed Onions	6
Sauteed Mushrooms	7
Grilled Asparagus	10
Hot Cherry Peppers	6
French Beans	7

SAUCES & MORE

Au Poivre	4
Bearnaise	4
Melted Stella Bleu	4
Bacon Onion Jam	5
Barolo Wine Reduction	4
Oscar Style	12

ENTREES

Chilean Sea Bass 39

Cajun Seasoned, Cannellini Beans, Spinach, Garlic White Wine Sauce

Rack of Lamb 34

Parmesan Risotto, Barolo Wine Reduction

4oz Twin Lobster Tails 46

Broiled South African Cold Water Tails, Sauteed Spinach, Drawn Butter

Linguine & Meatballs 28

Three Meat Blend, Marinara, Parmesan

Faroe Islands Salmon 34

Pan Seared, French Beans, Mustard Aioli, Citrus Honey Glaze

Black Angus Burger 22

Black Angus Beef, Lettuce, Tomato, Red Onion, Pickle, Fresh Cut Fries

French Cut Chicken 31

Herb Roasted, Brussels Sprouts, Lemon Caper Sauce

SWEET WATERS

S•T•E•A•K H•O•U•S•E

CHILLED SEAFOOD

East Coast Oysters	3	West Coast Oysters	4
Little Neck Clams	2	Colossal Shrimp	6
Lump Crab Cocktail	MP	King Crab Legs	MP

(Served by the Piece)

SALAD

Beet Salad	13	Iceberg Wedge	13
Baby Arugula, Beets, Candied Walnuts, Asparagus, Red Onion, Stella Bleu Crumbles, Balsamic		Slab Bacon, Tomato, Stella Bleu Crumbles, Bleu Cheese Dressing	
Pear Salad	13	Spinach Garden Salad	13
Baby Arugula, Pear, Goat Cheese, Toasted Almonds, Lemon Vinaigrette		Baby Spinach, Grape Tomato, Cucumber, Carrot, Balsamic Vinaigrette	
Kale Caesar	13		
Kale, Garlic Croutons, Parmesan, Caesar Dressing			

APPETIZERS

Grilled Octopus	20	Baked Oysters	20
Herb Marinated, Arugula, Grape Tomato, Lemon Vinaigrette		East Coast, Cream Spinach, Slab Bacon, Pecorino Romano	
Franks Oysters	21	Sweet Waters Shrimp	21
East Coast, Seaweed Salad, Red Onion, Sour Cream, Orange Tobikko Caviar		Sauteed Shrimp, Artichoke, Chorizo, Roasted Tomatoes, Garlic Riesling Wine Sauce	
Cognac Mushrooms	16	Nueske's Slab Bacon	18
Mushrooms Caps, Gruyere, Spinach, Roasted Shallot, Cognac Cream Sauce		Pan Seared, Maple Glaze	
Maryland Crab Cake	22	Lobster Bisque	17
Colossal Crab Meat, Sweet Peppers, Scallion, Lemon Zest, Honey Dijon Arugula, Toasted Almonds, Goat Cheese, Champagne Vinaigrette		Mirepoix, Chunk Lobster Meat, Cream	
		French Onion Soup	12
		Crostini, Gruyere	

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