

Connors

Steak & Seafood

~ Established 1992 ~

DRESSINGS

- Ranch
- Blue Cheese
- Honey Mustard
- Thousand Island
- Avocado Green Goddess
- Vinaigrettes:*
- Sweet Red Wine
- Balsamic



ADD ONS

- Soup, Caesar or House Salad* 7
- Spinach & Strawberry Salad* 8
- Wedge Salad 8
- Four Jumbo Grilled Shrimp 13
- 4 oz Blue Lump Crab Cake 15
- Cold Water Lobster Tail market

SIDES

- Garlic Herb Mashed Potatoes
- White Cheddar Mac 'n' Cheese
- Asiago Creamed Spinach
- Fresh Steamed Broccoli
- Brussels Sprouts
- Idaho Baked Potato
- French Fries
- Cheese Grits
- Pearl Couscous
- Grilled Asparagus +2
- Truffled Deviled Eggs +3



We proudly serve USDA Choice, grain fed, heavily aged beef, along with the finest chops and USDC inspected seafood.



Coby Leach ~ Managing Partner

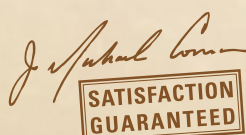
† Items cooked to order. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood 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

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| 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 SHRIMP COCKTAIL five jumbo shrimp, zesty homemade cocktail sauce | 16 |
| AHI TUNA STACK† avocado, chipotle pineapple salsa, fire roasted corn, sriracha aioli, sesame wontons | 19 |
| LOBSTER DIP warm and creamy dip, crispy seafood crackers | 18 |
| FRIED GREEN TOMATOES cheese grits, andouille cream sauce, parmesan cheese | 14 |
| BLUE POINT OYSTERS† half or full dozen, freshly shucked, on the half shell | 18/34 |
| BATTER FRIED MUSHROOMS creole mustard sauce | 12 |
| TRUFFLED DEVEILED EGGS Italian truffle oil, fresh cilantro, brown sugar bacon | 15 |
| ISLE OF SHELLFISH† blue point oysters, jumbo crab meat, jumbo shrimp, lobster tail, king crab leg, accompaniments | market |

SALADS & SANDWICHES

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| GRILLED CHICKEN SALAD kalamata olive, onion, wonton, carrot, feta, balsamic vinaigrette | 17 |
| CHIPOTLE SMOKED SALMON CAESAR SALAD chilled & flaked salmon, diced tomato, onion, parmesan | 19 |
| STEAK CAESAR SALAD† thinly sliced sirloin, diced tomato, onion, crumbled blue cheese | 20 |
| BABY SPINACH & STRAWBERRY SALAD* walnut, crumbled blue cheese, sweet red wine vinaigrette | 16 |
| 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

- INCLUDES SOUP, CAESAR, OR HOUSE SALAD* - SPINACH SALAD* +1 - WEDGE SALAD +1
- MESQUITE GRILLED, SERVED WITH IDAHO BAKED POTATO OR CHOICE OF SIDE ITEM

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| RIBEYE† 14 oz, well marbled, heavily aged | 42 |
| ESPRESSO RUB RIBEYE† 14 oz, Bustelo® espresso rub, red eye demi glace | 45 |
| FILET MIGNON† 6 oz or 9 oz, center cut tenderloin | 38/44 |
| 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 onions | 41/47 |
| NEW YORK STRIP† 14 oz, "king of beef" | 41 |
| SIRLOIN† 10 oz, rich, flavorful, center cut | 33 |
| CONNORS PRIME RIB† 12 oz, slow cooked in our special oven, au jus - custom cut +2/oz | 38 |
| FIRE ROASTED PORK TENDERLOIN† 10 oz, sliced, cherry demi glace, apple chutney garnish | 30 |
| AUSTRALIAN LAMB CHOPS† four 3 oz chops, rosemary mint demi glace | 48 |
| USDA PRIME OR DRY AGED STEAK† highest quality, top two percent of beef | market |

ENHANCEMENTS

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| Black Truffle Butter | 5 | Sautéed Mushroom | 3 |
| Boursin Cheese & Tobacco Onion | 4 | Béarnaise Sauce | 4 |
| Espresso Rub & Red Eye Demi Glace | 3 | Scampi Butter w/Two Grilled Shrimp | 7 |
| Blue Cheese Butter w/Red Wine Reduction | 5 | Oscar featuring Blue Lump Crab, Asparagus, Hollandaise | 12 |

SEAFOOD SPECIALTIES

- ADD SOUP, CAESAR, OR HOUSE SALAD* +7
- ADD SPINACH SALAD* +8 - ADD WEDGE SALAD +8

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| PARMESAN ENCRUSTED ALASKAN HALIBUT† baked, lemon wine sauce, couscous, asiago creamed spinach | 36 |
| CHILEAN SEA BASS OSCAR† mesquite grilled, blue lump crab, asparagus, hollandaise, couscous, brussels sprouts | 44 |
| ATLANTIC SALMON† mesquite grilled, fennel peperonata topping, couscous, broccoli | 27 |
| CAJUN RED GROUPER† mesquite grilled, chipotle tomato butter, couscous, brussels sprouts | 34 |
| BLUE LUMP CRAB CAKES two 4 oz cakes, aioli, mac 'n' cheese, broccoli | 33 |
| CILANTRO LIME GRILLED SHRIMP mesquite grilled, eight jumbo shrimp, aioli, couscous, broccoli | 28 |
| SHRIMP LINGUINI sautéed shrimp, basil cream, homemade boursin, mushroom, green onion, tomato, garlic | 25 |
| SHRIMP & GRITS shrimp, andouille cream sauce, bell pepper, onion, over cheese grits | 25 |
| ALASKAN KING CRAB LEGS over a pound of succulent steamed king crab, drawn butter, grilled asparagus | market |
| COLD WATER LOBSTER TAIL 10-12 oz each, single or twin tails, drawn butter, grilled asparagus | market |

CHICKEN ENTRÉES

- ADD SOUP, CAESAR, OR HOUSE SALAD* +7
- ADD SPINACH SALAD* +8 - ADD WEDGE SALAD +8

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| CHICKEN PARMESAN hand breaded, marinara, provolone and parmesan, linguini, broccoli | 23 |
| CHICKEN PICCATA lemon wine sauce, caper, sundried tomato, mashed potatoes, asiago creamed spinach | 23 |
| CHICKEN LINGUINI grilled chicken, basil cream, homemade boursin, mushroom, green onion, tomato, garlic | 22 |
| GRILLED CHICKEN goat cheese, sun dried tomato & fennel peperonata, mashed potatoes, brussels sprouts | 22 |