

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
Fire Roasted Creamed Corn
White Cheddar Mac 'n' Cheese
Asiago Creamed Spinach
Fresh Steamed Broccoli
Brussels Sprouts
Idaho Baked Potato
Sweet Potato Fries
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.



Thomas Dietter ~ General Manager

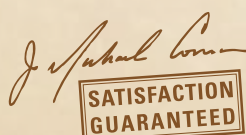
* Items cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood 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	14
CRISPY CALAMARI zesty homemade cocktail sauce	17
JUMBO SHRIMP COCKTAIL five jumbo shrimp, zesty homemade cocktail sauce	15
LOBSTER DIP warm and creamy dip, crispy seafood crackers	17
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

GRILLED CHICKEN SALAD kalamata olive, onion, wonton, carrot, feta, balsamic vinaigrette	17
CHIPOTLE SMOKED SALMON CAESAR SALAD chilled & flaked salmon, diced tomato, onion, parmesan	18
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	15
BOURSIN BURGER† sautéed mushroom, homemade boursin, crispy tobacco onion, fries	19
GRILLED CHICKEN CLUB ham, bacon, cheddar & jack, lettuce, tomato, pickle, mayo, 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

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	39/45
BLUE CHEESE FILET† 6 oz or 9 oz, blue cheese butter, red wine reduction	43/49
BOURSIN FILET† 6 oz or 9 oz, homemade boursin, crispy tobacco onions	42/48
NEW YORK STRIP† 14 oz, “king of beef”	42
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	47
USDA PRIME OR DRY AGED STEAK† highest quality, top two percent of beef	market

ENHANCEMENTS

Black Truffle Butter	5	Sautéed Mushroom	2
Boursin Cheese & Tobacco Onion	4	Béarnaise Sauce	3
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

PARMESAN ENCRUSTED ALASKAN HALIBUT† baked, lemon wine sauce, couscous, asiago creamed spinach	37
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	35
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
AHI TUNA STACK† avocado, chipotle pineapple salsa, fire roasted corn, sriracha aioli, sesame wontons	19
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

CHICKEN PARMESAN hand breaded, marinara, provolone and parmesan, linguini, broccoli	23
CHICKEN PICCATA sautéed, lemon wine sauce, 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, brussels sprouts, fire roasted creamed corn	22