

# STEEL CLUB TO-GO MENU

## SOUPS, SALADS & SMALL PLATES

### CHILI

Cheddar cheese, tortilla strips - Cup \$4 / Crock \$5

### CAESAR

Romaine, croûtons and parmesan crisp served with creamy Caesar dressing  
\$3 side / \$9 full

### GARDEN

Mixed greens, tomatoes, cucumbers, carrots, onions and croûtons  
\$2 side / \$7 full

### SOUTHWESTERN CAESAR

Romaine, corn, sun-dried tomatoes, red bell peppers, cornbread croûtons, cilantro jalapeño Caesar dressing and shaved Manchego  
\$5 side / \$12 full

### BLACK & BLUE

Cajun seared beef tips atop mixed greens, cherry tomatoes, diced onions, bleu cheese crumbles and scallions served with bleu cheese dressing  
\$16

### COBB

Mixed greens, avocado, egg, onion, cherry tomatoes, cucumber, crumbled bleu cheese, chopped bacon, grilled chicken, served with a choice of dressing  
\$11

### PHILLY STEAK OR CHICKEN STEAK

Thin sliced beef or chicken, fried onions, choice of cheese and marinara sauce on a steak roll. Available California or Buffalo style  
\$13

### CRAB CAKE SANDWICH

House-made crab cake, lettuce, tomato and onion on an artisan roll with sun-dried tomato aioli  
\$18

### BACON JACK CHICKEN SANDWICH

Grilled chicken, pepper jack cheese, bacon, chipotle aioli, lettuce, tomato and onion on an artisan roll  
\$16

### PUB BURGER

8 oz charbroiled local Angus burger or grilled chicken, lettuce, tomato and onion on a brioche roll  
\$13

Add roasted red peppers, sautéed onions, sautéed mushrooms, banana peppers or cheese \$.50 Add Bacon \$1.50

### CHICKEN FINGERS

Served with French fries  
\$10

### BERKS ALL-BEEF HOT DOG

Served with French fries  
\$6  
Make it a double \$10

### TACOS

3 tacos of your choice of soft or corn hard shells and ground chicken or beef with cheddar cheese, lettuce, pico de gallo, sour cream, and guacamole  
\$7

## STARTERS & APPETIZERS

### CHICKEN WINGS

Plain, Buffalo, barbecue or Asian chili, with ranch or bleu cheese and celery  
\$12

### BLACKENED BEEF TIPS

Cajun seared beef tips served with barbecue sauce and garlic aioli  
\$17

### ASIAN CHILI SHRIMP

Crispy shrimp tossed in house-made Asian chili sauce served over a bed of crisp cabbage  
\$14

### PIEROGIES

Served with sour cream and sautéed peppers and onions  
\$13

### BEAM YARD POUTINE

House-smoked brisket, barbecue beef gravy, seasoned fries, smoked gouda cheese sauce, crispy pancetta, shaved Manchego and truffle oil  
\$15

### MIXED CHEESE PLATE

Compressed cantaloupe, figs, basil oil, and balsamic reduction  
\$10

### NACHOS GABE

Tortilla chips, poblano queso, choice of smoked brisket or shredded chicken and house-made pico de gallo  
\$13 / Naked Nachos \$10

## ENTREES

### GRILLED FILET MIGNON

8 oz filet grilled and served with buttery whipped potatoes, Cabernet demi-glace and vegetable of the day  
\$39

### STEEL CLUB CRAB CAKE

House-made Maryland-style jumbo lump crab cake, lemon basil aioli, wilted spinach and rice pilaf  
SINGLE \$20 DOUBLE \$35

### FILET AND CRAB CAKE DUO

4 oz filet grilled and a single crab cake served with rice pilaf, lemon aioli, Cabernet demi-glace and vegetable of the day  
\$39

### PAN SEARED CHICKEN BREAST

Boneless chicken breast with sautéed spinach and butternut squash orzo pasta served with sage au jus  
\$22

### STEAK FRITES

8 oz grilled flat-iron steak topped with caramelized onions served with French fries and vegetable of the day  
\$22

### BEEF STROGANOFF

Beef tips, mushrooms, egg noodles and creamy stroganoff sauce  
\$20

### TUSCAN PASTA

Sun-dried tomatoes, spinach, garlic cream sauce and pecorino Romano served over rigatoni  
\$20

### CATCH OF THE DAY

Chef's special fish of the day, call for details  
Market price

Please note that this is a temporary menu during this shut down period.  
Items subject to change without notice.

18% gratuity included in each check.