



**New England Clam Chowder**  
cup 4.75 bowl 6.75

**Baked French Onion Soup**  
cup 5.50 bowl 7.50

**Soup of the Day**  
cup 4.75 bowl 6.75

**Shrimp Cocktail**  
(5) 9.95

**Freshly Made Salads**  
*Your Choice* 6.50

*Add:* **Steak** 7.50 **Chicken** 4.50  
**Salmon** 6.50 **Shrimp** (3) 5.50

**Garden Salad**  
Artisan greens, cucumbers, tomatoes,  
baby carrots and croutons  
*choice of dressing*

**Steak Loft House Salad**  
mixed greens, salami, provolone cheese  
carrots, tomato, red onion, cucumber,  
creamy garlic dressing

**South Western Salad**  
mixed greens, black bean grilled corn  
salsa, tortilla strips, tomatoes,  
red onion, cheddar jack cheese,  
red peppers, guacamole,  
cilantro lime vinaigrette

**Steakhouse Wedge Salad**  
iceberg wedge, blue cheese crumbles  
tomato, red onion, applewood smoked  
bacon, scallion,  
blue cheese dressing

**Greek Salad**  
Artisan greens, cucumber, tomato  
red onion, black olives, feta cheese,  
balsamic vinaigrette dressing

**Caesar Salad**  
romaine hearts, shaved parmesan  
croutons, Caesar dressing

**Grain Salad**  
Artisan greens, roasted beets & carrots,  
barley, quinoa, wheat berries, dried  
cranberries, toasted pepitas  
raspberry-mustard seed vinaigrette

**Dressings**  
*Steak Loft creamy garlic,  
blue cheese, Caesar, balsamic vinaigrette  
cilantro lime vinaigrette, Italian, ranch  
raspberry-mustard seed vinaigrette*

## Entrees

*Entrees served with choice of one side dish and any of our  
freshly made salads, or cup of soup*

**Top Sirloin**  
thick cut sirloin  
11 oz 23.00 16 oz 28.00

**Steak Teriyaki** 25.00  
marinated top sirloin

**Flank Steak Teriyaki** 24.00  
sliced, marinated, grilled

**Sliced Teres Major Tenderloin** 24.00  
caramelized onion-smoky gorgonzola butter  
or  
on toast points with garlic-parsley butter

**New York Sirloin** 32.00  
steakhouse class strip loin, mushroom demi glace

**Rib Eye Steak** 36.00  
house creamed horseradish steak sauce

**Tenderloin Medallions & Grilled Shrimp** 32.00  
bacon wrapped medallions, grilled jumbo shrimp

**Steak Kabob** 21.00  
chunks of sirloin, tomato, mushroom, onion, green pepper

**Tenderloin Tips** 21.00  
charbroiled tips with grilled onions and mushroom demi-glace

**Pork Chop** 26.00  
thick cut, mango bbq sauce

**Baby Back Ribs**  
mango-bbq glaze  
*full rack* 27.00 *half rack* 20.00

**Chicken Teriyaki** 19.00  
skin-on, boneless breast, grilled pineapple

**Marinated Chicken** 19.00  
boneless breast  
extra virgin olive oil, wine vinegar, herbs

**Grilled Boneless Chicken Thighs** 19.00  
Jamaican jerk seasoning rub

**Tomato Basil Salmon** 25.00  
sliced tomato, grated parmesan, fresh basil  
extra virgin olive oil drizzle

**Potato Crusted Cod** 24.00  
crispy potato crust, squeeze of fresh lemon

**Fish & Chips** 19.00  
crispy – lightly battered cod filet

**Crab Cakes** 21.00  
mustard aioli sauce

**Stuffed Shrimp** 25.00  
seafood stuffing, *shell-on jumbo shrimp*

**Stonington Sea Scallops** 31.00  
seafood stuffing topping

**Broiled Seafood Medley** 26.00  
cod, shrimp, crabmeat, scallops  
citrus-garlic butter or lobster sauce

**Steak & Crab Cakes** 22.50

**Steak & Stuffed Shrimp** 24.50

**Steak & Fried Shrimp** 22.50

**Steak & Stonington Scallops** 28.50

**Steak & Marinated Chicken or Jerk Chicken Thighs** 22.00

### Steak Sauces

house steak sauce • mushroom-demi • teriyaki • au poivre • mango-bbq

### Side Dishes 4.50

Baked Stuffed Potato | Baked Potato | Mashed Red-Skinned Potato | French Fries | Sweet Potato Fries  
Onion Rings | Roasted Brussel Sprouts | Broccoli | Coleslaw | Grilled Onions | Sautéed Mushrooms