

Connors

Steak & Seafood

✦ = a house specialty

DRESSINGS

Honey Mustard

Fat Free Italian

Ranch

Blue Cheese

Thousand Island

Sweet Vinaigrette

Balsamic Vinaigrette

Ginger Soy Vinaigrette



SIDES

Fresh Vegetable Plate 10

choose four sides

Garlic Herb Mashed Potatoes

Sugar Snap Peas

Fresh Steamed Broccoli

Sweet Potato Fries

French Fries

Mac 'n' Cheese

Collard Greens

Baked Potato

Cole Slaw

Rice Pilaf

Cheese Grits

Asparagus*

**seasonal, +1.25*



STEAK TOPPINGS

Blue Cheese Butter 3

Boursin Cheese & Tobacco Onions 3

Burgundy Peppercorn Sauce 3

Black Truffle Butter 3

Scampi 6

Oscar 6

ADD-ONS

Soup, Caesar or House Salad 3

Spinach & Strawberry Salad 4

Handmade Crabcake 7

Half Skewer Grilled Shrimp 8

Half Pound Crab Legs market

Cold Water Lobster Tail market

DESSERTS

Homemade Ice Cream 2.5/4

Crème Brûlée 5

New York-Style Cheesecake 6

German Chocolate Upside-Down Cake 6

Chocolate Mousse Cake 6

Bananas Foster 6.5

✦ Strawberry Shortcake 7

A gratuity of 18% will be added to parties of eight or more.

Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illnesses.

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.

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connorsrestaurant.com



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APPETIZERS & SMALL PLATES

VOODOO SHRIMP	fried popcorn shrimp in spicy remoulade sauce, green onion	9
SESAME PORK DUMPLINGS	pork & vegetables lightly steamed, sesame soy sauce, green onion, crispy wontons	7
CHIPOTLE SMOKED SALMON	hand-flaked salmon atop crispy potato cakes, capers, onions, cilantro cream	10
CRISPY SHRIMP	crunchy rice flour wrapper, flash fried, mango coconut dipping sauce	9
JUMBO SHRIMP COCKTAIL	five jumbo shrimp, zesty homemade cocktail sauce	10
BLUE POINT OYSTERS	1/2 dozen, on the half shell	11
✦ PAN SEARED AHI TUNA	seared rare, sesame seed encrusted, marinated vegetables, wasabi & orange ginger sauces	13
BATTER FRIED MUSHROOMS	creole mustard sauce	8
MOZZARELLA STICKS	fried golden brown, marinara sauce	7
✦ CRISPY CALAMARI	zesty homemade cocktail sauce	10
FRIED GREEN TOMATOES	cheese grits, tasso and white gravies	8
JUMBO LUMP CRABCAKES	two crabcakes, aioli sauce	14
LOBSTER DIP	warm and creamy dip, crispy seafood crackers	10
ISLE OF SHELLFISH	fresh oysters, jumbo shrimp, lobster tail, lump crab meat, king crab leg	market

SOUPS & SALADS

✦ SIGNATURE LOBSTER CRAB BISQUE		3.5/4.5
HOMEMADE SOUP OF THE DAY		3.5/4.5
HOUSE SALAD	mixed greens, grape tomatoes, carrots, egg, bacon, almonds	5
CAESAR SALAD	romaine lettuce, homemade caesar dressing, croutons, parmesan cheese	5
AHI TUNA SALAD	wonton strips, water chestnuts, onion, red pepper, zucchini, squash, ginger soy vinaigrette	12
GRILLED CHICKEN SALAD	zucchini, red peppers, onion, feta cheese, water chestnuts, tortilla strips	11
FRIED CHICKEN TENDER SALAD	zucchini, red peppers, onion, feta cheese, water chestnuts, tortilla strips	11
✦ BABY SPINACH & STRAWBERRY SALAD	walnuts, blue cheese crumbles, tossed in sweet vinaigrette dressing	10

STEAKS & CHOPS - INCLUDES SOUP OR SALAD (BABY SPINACH & STRAWBERRY SALAD +1) - MESQUITE GRILLED, SERVED WITH BAKED POTATO OR CHOICE OF SIDE ITEM

CONNORS PRIME RIB	8 oz or 12 oz, slow roasted, 90% lean	18/21
SIRLOIN	10 oz, rich, flavorful, center-cut	20
RIBEYE	12 oz, well-marbled, heavily aged	23
NEW YORK STRIP	14 oz, the "king of beef"	27
CONNORS FILET	6 oz or 9 oz, center-cut tenderloin	23/27
✦ BOURSIN FILET	6 oz or 9 oz, boursin cheese, crispy tobacco onions	26/30
USDA PRIME OR DRY AGED STEAK	highest quality, top two percent of beef	market
CENTER-CUT PORK CHOPS	two 6 oz chops, mashed potatoes, collard greens	17
AUSTRALIAN LAMB CHOPS	four 3 oz chops, rosemary mint demi glace, mashed potatoes	25

FRESH SEAFOOD - FLOWN IN DAILY, USDC INSPECTED

SHRIMP & GRITS	shrimp, andouille sausage, peppers, onion, over cheese grits	15
FISH & CHIPS	cold water cod fried golden brown, coleslaw, dill caper sauce, fries	13
JUMBO LUMP CRABCAKES	two crabcakes, aioli sauce, mashed potatoes, broccoli	18
MAHI-MAHI	mesquite grilled, herb butter, seasonal topping, rice, sugar snap peas	21
CILANTRO LIME GRILLED SHRIMP	mesquite grilled, eight jumbo shrimp, cocktail sauce, rice, broccoli	20
CRAB ENCRUSTED TILAPIA	sautéed, shrimp & lobster sauce, rice, broccoli	20
RED SNAPPER	mesquite grilled, lobster beurre blanc and pomegranate glaze, couscous, broccoli	21
ATLANTIC SALMON	mesquite grilled, fennel peperonata topping, rice, broccoli	18
✦ PARMESAN ENCRUSTED ALASKAN HALIBUT	baked, lemon piccata sauce, rice, broccoli	23
ALASKAN KING CRAB LEGS	over a pound of succulent steamed king crab, drawn butter, asparagus	market
COLD WATER LOBSTER TAILS	single or twin tails, drawn butter, asparagus	market

PASTA & POULTRY

TOMATO BASIL PASTA	fresh basil, garlic, marinara, angel hair pasta (with grilled chicken or sautéed shrimp +3)	11
SHRIMP FLORENTINE PASTA	fresh spinach, pineapple & mango salsa, basil cream sauce, angel hair pasta	15
GRILLED CHICKEN PASTA	sautéed mushrooms, green onion, tomato, basil cream sauce, bow tie pasta	15
CHICKEN PARMESAN	marinara, provolone & parmesan cheeses, angel hair, sugar snap peas	14
COLORADO BBQ CHICKEN	bacon, cheddar & jack cheeses, tomato, green onion, mashed potatoes, collard greens	13
✦ CHICKEN PICCATA	lemon wine sauce, mashed potatoes, collard greens	15
CHICKEN TENDERS	hand-breaded, bbq & honey mustard sauces, fries	12

SANDWICHES & BURGERS - WITH FRIES, SWEET POTATO FRIES, OR CHOICE OF SIDE ITEM - BURGERS TOPPED WITH LETTUCE, TOMATO, ONION, PICKLES

PHILLY-STYLE CHEESESTEAK	peppers, onions, mushrooms, provolone cheese, toasted hoagie	11
GRILLED CHICKEN CLUB	ham, bacon, cheddar & jack cheeses, lettuce, tomato, pickle, mayonnaise, toasted wheat bun	11
CONNORS REUBEN	lean corned beef, sauerkraut, Swiss cheese, thousand island dressing, toasted marble rye	10
CLASSIC BURGER	add cheese, bacon, sautéed onion, or mushrooms, +0.75 each	9
SMOKY BURGER	bacon, cheddar cheese, sautéed onion, bbq sauce	10
MUSHROOM BURGER	sautéed mushrooms, boursin cheese, crispy tobacco onions	10