MATJRY'S

STARTERS

Maurys serves complimentary pickles and fresh rolls. Extra servings are available at an additional cost.

Appetizers

STUFFED MUSHROOMS 11.00

Filled with cheese and Italian sausage, poached in red wine

CARPACCIO 11.00

Dressed with dijonnaise, capers, pepper and Parmesan cheese

MOZZARELLA STICKS 8.00

Six cheese sticks with marinara sauce

HANKY PANKS 11.00

A Westside Tradition

BANG BANG CHICKEN 11.00 Tender fried chicken pieces tossed in sweet chili garlic sauce

SHRIMP COCKTAIL 12.00

Five piece shrimp with cocktail sauce

Soups & Salads

SOUP OF THE DAY

Cup 3.50 Bowl 5.00

FRENCH ONION SOUP 7.00

MAURY'S HOUSE SALAD 4.00

Shredded lettuce, carrots, and red cabbage (only)

SUMMER SALAD 6.00

Maury's house salad served with tomatoes, cucumbers, onions, and croutons

GREEK SALAD 6.00

Feta cheese, Kalamata olives, pepperoncini and our homemade Italian dressing on a summer salad

CAESAR SALAD 6.00

Romaine lettuce with Parmesan cheese, croutons and Caesar dressing*

GRILLED SALADS

Served on a summer or Caesar salad Chicken 15.00 Salmon 19.00

DRESSINGS

House (sweet celery seed), Ranch, Bleu Cheese, 1000 Island, French, Honey Mustard, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, *Lite Italian

Dessert

Ask your server about our homemade desserts 8.00

ENTREES ALL OF MAURY'S STEAKS ARE SEASONED WITH OUR HOMEMADE BLEND OF SPICES

Steak, Pork & Chicken Served with a Maury's shredded lettuce salad and choice of side

THE CAVALIER* 28.00

12 ounce choice New York Strip

FILET MIGNON*

Choice cut of tender filet mignon Bobcat 5 ounce 29.00 Bearcat 8 ounce 34.00 Filets ordered medium well or well will be be butterflied

FILET TIPS* 24.00

Tender filet mignon tips with onions, mushrooms, and red wine demi-glaze over mashed potatoes

THE BOMBER* 30.00

12 ounce choice rib-eye

THE MUSKETEER* 19.00

12 ounce chopped steak topped with mushroom demi-glaze

PRIME RIB*

Slow roasted choice prime rib served Au Jus with homemade horseradish sauce Little Bengal 10 ounce 28.00 Bengal 14 ounce 33.00

POLLY PORK CHOPS

Grilled bone in chops, glazed with brown sugar, butter and garlic mix, topped with baked cheddar cheese One Chop 15.00 Two Chops 22.00

BABY BACK RIBS

Slow roasted fall off the bone tender with Maury's signature BBQ sauce Half Slab 25.00 Whole Slab 31.00

BBQ CHICKEN

Grilled chicken breast glazed with Maury's signature BBQ sauce One Piece 14.00 Two Piece 17.00

RACK OF LAMB* 35.00

Rack of New Zealand lamb marinated with olive oil, fresh garlic and rosemary and roasted to order, served with demi-glaze and Maury's mashed potatoes

Pasta Served with one side

CHICKEN PICCATA 21.00

Breaded chicken scaloppini sautéed with wine, lemon and capers, served atop angel hair pasta in white wine sauce

LASAGNA 19.00

Stacked high and baked with ground beef, Italian sausage, Parmesan, mozzarella, ricotta and provolone cheese

PARMESAN CRUSTED CHICKEN 20.00

Two grilled chicken breasts crusted with creamy Parmesan cheese mix. Served with angel hair pasta in a white wine sauce

Combinations Served with a Maury's shredded lettuce salad and choice of side

FILET & COD* 36.00

Five ounce filet mignon and eight ounce Icelandic cod; baked or fried

FILET & SHRIMP* 38.00

Five ounce filet mignon and five fried shrimp

CHICKEN & RIBS 30.00

BBQ grilled chicken breast and half slab of BBQ baby back ribs

SURF & TURF* 41.00

Five ounce filet mignon and five ounce

ADDITIONS

Add to any entrée

Lobster Tail 18.00 Five Fried Shrimp 14.00 Half Slab Of Ribs 17.00 Chicken Breast 8.00

Sandwiches Served with one side

LITTLE MAR* 12.00

Half pound cheeseburger with lettuce, tomato and onion

MUSTANG 12.00

Grilled chicken with jack cheese, bacon, lettuce, tomato, and mayonnaise

PANTHER 14.00

Icelandic cod on rye with lettuce and tartar sauce, baked or deep fried

Seafood Served with a Maury's shredded lettuce salad and choice of side

REDS

Cold water Maine lobster tails steamed and served with drawn butter One Tail 26.00 Two Tails 42.00

CYCLONE 25.00

Grilled fresh salmon glazed with a bourbon, soy and brown sugar marinade

BROOKE

8 ounce Icelandic cod; baked with paprika seasoning or hand battered and deep fried One Piece 16.00 Two Piece 22.00

CARDINAL

Butterflied shrimp hand battered and fried, served with cocktail sauce Five Piece 22.00 Ten Piece 28.00

Sides Dishes Each 4.00, substitute house salad or cup of soup at no extra charge

Rice Pilaf Broccoli Garlic Mushrooms Spinach and Noodles Cottage Cheese Peanut Coleslaw Applesauce

Onion Strings Mashed Potatoes Steak Fries **Baked Potato Baked Sweet Potato**

Summer, Greek, Caesar salad, Bowl of Soup

UPCHARGE 3.00 French Onion Soup



 $igg(oldsymbol{Y}igg)$ House Favorites highlighted entrées indicate our signature plates, guaranteed to please any patron