


# Connors

## Steak & Seafood

 = a house specialty



### DRESSINGS

- Honey Mustard
- Ranch
- Blue Cheese
- Italian
- Thousand Island
- Sweet Vinaigrette
- Blackberry Vinaigrette
- Balsamic Vinaigrette
- Ginger Soy Vinaigrette

### SIDES

- Fresh Vegetable Plate 9
- choose four sides*

Garlic Herb Mashed Potatoes

Fresh Steamed Broccoli

French Fries

Sugar Snap Peas

Collard Greens

Baked Potato

Cole Slaw

Rice Pilaf

Cheese Grits

Asparagus\*

\*seasonal, +1

### STEAK TOPPINGS

- Boursin Cheese & Tobacco Onions 3
- Blue Cheese Butter 2
- Portobello Demi-Glace 3
- Scampi 4
- Oscar 6

### ADD-ONS

- Soup, Caesar or House Salad 3
- Spinach & Strawberry Salad 4
- Handmade Crabcake 7
- 1/2 Skewer Grilled Shrimp 8
- Half Pound Crab Legs market
- Cold Water Lobster Tail market

### DESSERTS

- Homemade Ice Cream 2.5/4
- Crème Brûlée 5
- Caramel Fudge Cheesecake 6
- German Chocolate Upside-Down Cake 6
- Italian Duo (Tiramisu & Almond Cream Cake) 6
- Bananas Foster 6.5
- Strawberry Shortcake 7

A minimum gratuity of 15% is customary and appropriate.  
For parties of nine or more we will add 18% gratuity.

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.

Visit our website for locations, newsletter information, or to purchase gift cards. We welcome and appreciate your comments.



connorsrestaurant.com




## APPETIZERS & SMALL PLATES

- VOODOO SHRIMP fried popcorn shrimp in spicy remoulade sauce, green onion 9
-  CHIPOTLE SMOKED SALMON CHIPS hand-flaked salmon atop freshly-cut potato chips, cilantro cream sauce 10
- CLASSIC SHRIMP COCKTAIL eight medium shrimp, zesty homemade cocktail sauce 7
- JUMBO SHRIMP COCKTAIL five jumbo shrimp, zesty homemade cocktail sauce 10
- BLUE POINT OYSTERS on the half shell 11
-  PAN SEARED AHI TUNA sesame seed encrusted, marinated vegetables, wasabi & orange ginger sauces 13
- CRISPY CALAMARI zesty homemade cocktail sauce 10
- MOZZARELLA STICKS fried golden brown, marinara sauce 7
- BATTER FRIED MUSHROOMS creole mustard sauce 8
- FRIED GREEN TOMATOES cheese grits, tasso and white gravies 8
- JUMBO LUMP CRABCAKES two jumbo lump 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
- AHI TUNA SALAD wonton strips, water chestnuts, onion, red pepper, zucchini, squash, ginger soy vinaigrette 11
- 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 mesquite grilled, includes soup, caesar or house salad (strawberry spinach salad +1)

- CONNORS PRIME RIB 8 oz or 12 oz, slow roasted, 90% lean 18/21
- SIRLOIN 10 oz, rich, flavorful, center-cut 17
- RIBEYE 12 oz, well-marbled, heavily aged 20
- NEW YORK STRIP STEAK 14 oz, the "king of beef" 24
- CONNORS FILET 6 oz or 9 oz, center-cut tenderloin 20/24
-  BOURSIN FILET 6 oz or 9 oz, boursin cheese, crispy tobacco onions 23/27
- CENTER-CUT PORK CHOPS two 6 oz chops, mashed potatoes, collard greens 17
- USDA PRIME OR DRY AGED STEAK highest quality, top two percent of beef market


## FRESH SEAFOOD flown in daily, USDC inspected

- SHRIMP & GRITS shrimp, andouille sausage, peppers, onion, over cheese grits 13
- FISH & CHIPS cold water cod fried golden brown, coleslaw, dill caper sauce, fries 13
- JUMBO LUMP CRABCAKES two jumbo lump crabcakes, aioli sauce, mashed potatoes, broccoli 18
- CILANTRO LIME GRILLED SHRIMP mesquite grilled, eight jumbo shrimp, cocktail sauce, rice, broccoli 19
-  CRAB ENCRUSTED TILAPIA sautéed, shrimp & lobster sauce, rice, broccoli 20
- CHILI-SPICED CHILEAN SEA BASS mesquite grilled, bbq hollandaise, tomatillo salsa, rice, broccoli 22
- ATLANTIC SALMON mesquite grilled, fennel peperonata topping, rice, broccoli 17
- SESAME GINGER YELLOWFIN TUNA mesquite grilled, citrus Asian slaw, wasabi cream, couscous, broccoli 19
-  PARMESAN ENCRUSTED ALASKAN HALIBUT baked, lemon piccata sauce, rice, broccoli 21
- 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 14
- GRILLED CHICKEN PASTA sautéed mushrooms, green onion, tomato, basil cream sauce, bow tie pasta 14
- CHICKEN PARMESAN marinara, provolone & parmesan cheeses, angel hair pasta, sugar snap peas 14
- COLORADO BBQ CHICKEN bacon, cheddar & jack cheeses, tomato, green onion, mashed potatoes, collard greens 12
-  CHICKEN PICCATA lemon wine sauce, mashed potatoes, collard greens 14
- CHICKEN TENDERS hand-breaded, bbq & honey mustard sauces, fries 12

## SANDWICHES & BURGERS 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, 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, sautéed onion, bbq sauce, cheddar cheese 10
- MUSHROOM BURGER sautéed mushrooms, boursin cheese, crispy tobacco onions 10