



starters

BETRAYAL

Six beef balls tossed in a sweet/sour au jus 9

MALAHINI MUSSELS

PEI mussels steamed in fennel herb broth with Italian sausage; rosemary bread on the side 10

WHO DAT?

Poblano stuffed pepper with red pepper coulis 10

LOBSTER CAKES

Three large morsel cold water breaded lobster cakes, pan-seared with wasabi caper sauce 14

BIKINI

Cold creamy seafood dip with vegetables and flour nachos 10

TATER TOTS

Stuffed with blue cheese and bacon, with whole grain mustard sauce 8

GIRL POWER

Half pound of breaded scallops with dipping sauces 14

FRENCH DIPPERS

Crispy tortillas with steak, onions, mushrooms, and white cheese with a horseradish cream sauce 9

PIGS GONE TO MARKET

Ground Italian sausage and blue cheese stuffed dates wrapped in bacon, on couscous kaya 10

ALMOND PRAWNS

Crispy large almond-coated prawns on hearts of palm slaw, with a sriracha remoulade 12

PUFF DADDY

Lobster mirepoix, cheese in pastry dough, Anjo' Aioli, pickled red onion 10



soups & salads

SOUPS

Tree House Lobster Bisque 8
Soup of the Day 5

STRIP'S HOUSE SALAD

Mixed greens with tomatoes, house croutons, cucumber, grated romano, and white balsamic vinaigrette 8

NOT GREEK?

Spinach, poppyseed dressing, kalamata olives, red onion, cucumber, tomatoes, pine nuts, feta, with red wine reduction 10

FLIP 9017

Cold lobster salad with carrots, celery, onion, Caesar-dressed romaine, shaved romano, diced hard-boiled egg, and roasted red bell pepper 10

WATERMELON A GO-GO

Greens, red pepper, carrot balls, blueberries, watermelon, cucumber, mozzarella, watermelon vinaigrette, candied walnuts 10

SPINACH SALAD

Baby spinach, candy walnuts, bacon pieces, and tomato wedges with a warm bacon vinaigrette 8



steaks

JAKE'S STEAK

10 oz. butter basted top sirloin 30

THE STRIPPER

12 oz. butcher-trimmed strip steak topped with sautéed onions and mushrooms 36

BIG DADDY

24 oz. porterhouse rubbed in sea salt, fresh garlic, and lemon 45

COWBOY

22 oz. bone-in ribeye 45

BOILERMAKER

10 oz. center cut ribeye rubbed with sugar and spice, then blackened in a cast iron skillet with a touch of Irish whiskey 35

BARREL CUT FILETS

6-ounce prime cut filet 29

12-ounce prime cut filet 46

CUT OF THE DAY

Chef's beef selection



chops and more

THE DRUNKEN PIG

16 oz. Ohio-raised double bone Berkshire pork chop with a sweet whiskey-soy glaze, parmesan whipped potatoes, and today's freshest vegetables 30

IGGY

Rice noodles, garden parmesan prima, four seared scallops, grilled chicken breast, with white wine and EVOO 38

CHICK 'N CHILL

10 oz. tempura chicken breast in maple honey mustard sauce with pecans, accompanied by a wild pepper/onion potato hash and vegetable 27

DU BOEUF

Two 5 oz. grilled C.A.B. medallions, Taabe sauce, roasted potatoes, and seasonal vegetable 42

THE REASON

(Please ask) 78



the sea

TUNA "NOIR"

8 oz. marinated tuna, pan-seared with a black sesame seed crust—served with orange-soy stir-fried rice and chips along with Anjo' Aioli and soy wasabi 38

ANTARCTICA

8 oz. pan-seared Chilean sea bass, charred corn and red onion couscous, Yakone (red aurora) sauce, seasonal vegetable 29

CHARLIE

NOT IN CHARGE

8 oz. chipotle pan-seared Bay of Fundy salmon, finished on a cedar plank, maple glaze, cherry tomato brown rice, quinoa, and vegetable 33

AIDEZ-MOI

10 oz. pretzel-crusting grouper, garden rice, lemon beurre blanc sauce, seasonal vegetable 30



dinner for two

Two 6 oz. filets served with two house salads or soups of the day, two sides, and a dessert 89

"the perfect dinner for two."

compound butter

- Truffle Butter
- Garlic
- Jalapeño & Cilantro
- Apple Honey Bacon

sauces

- Horseradish Cream
- Red Wine Reduction
- Bernaise
- Blue Cheese Vin Blanc
- Peppercorn
- Chimichurri

All of the steaks may be accompanied by one sauce or one butter.



sides (serves 2)

- Redskin Garlic Smashed Potatoes 8
- Lobster Pasta 10
- Mama's Jambalaya 11
- Scalloped Potatoes 9
- Gruyère Mac and Cheese 9
- Chef's Choice of Vegetable 9
- Steamed Broccoli 9
- Bourbon Creamed Corn 9
- Loaded Baked Potato 7
- Brussels Sprouts, Onion, and Bacon 10
- Cowboy Beans 10
- House Pierogies 11
- Steak Fries 7

our reserve steaks & chops are of the highest quality grades



Strip is a Gold Certified Black Angus restaurant. It serves only prime-graded beef aged over 21 days for its superior flavor and tenderness.

Steaks are prepared to the specifications below.

- Rare:** Cool, red center
- Medium rare:** Warm, red center
- Medium:** Pink, hot red center
- Medium well:** Slightly pink center
- Well done:** Broiled throughout, no pink

Guests with known food allergies should alert their server prior to ordering. There is an increased danger of food-borne illnesses when consuming raw or undercooked meats or seafood products.

20% gratuity automatically added for parties of seven or more.