

Starters and Soup

SHRIMP COCKTAIL	10
FRIED VEGETABLES <i>Choice of mushrooms, cauliflower, onion rings or zucchini. Served with house horseradish sauce.</i>	6
TWIN BALTIMORE CRAB CAKES <i>With Cajun remoulade.</i>	13
FRIED GREEN TOMATOES <i>With buffalo mozzarella, garden goddess dressing and balsamic reduction.</i>	7
SPINACH ARTICHOKE DIP <i>Served with Pita bread.</i>	9
FRIED CALAMARI <i>With marinara.</i>	9
MUSHROOM CAPS <i>Filled with fresh crab and assorted cheeses.</i>	10
OYSTERS <i>Choice of raw, fried or BBQ.</i>	15
BACON WRAPPED LIVERS	9
COMBO PLATTER <i>Fried onion rings, zucchini, cauliflower, mushrooms and egg rolls.</i>	20
BLACK BEAN SOUP <i>With chopped onion and sherry upon request.</i>	5
FRENCH ONION SOUP <i>With French crostini, Gruyere and Havarti.</i>	5

Monthly Features

FRESH SEAFOOD PLATTER 32

Pick 3: Sea Scallops, Oysters, Mushroom Caps, Stuffed Shrimp, Shrimp Cocktail

Salads

HOUSE SALAD	5
SPINACH SALAD	full 9 half 6
STRAWBERRY SPINACH <i>With bacon, shredded cheese, almonds and poppy seed dressing.</i>	full 10 half 7
CAESAR SALAD <i>Romaine hearts topped with Parmigiano-Rossiano, croutons and house made Caesar.</i>	full 9 half 7
CAULIFLOWER SALAD <i>Tossed with lettuce and bacon and served with house dressing</i>	full 7 half 5
ICEBERG WEDGE <i>Topped with bacon bits, tomato and Haub's own blue cheese</i>	8

Add: Chicken 4 Shrimp 8 Salmon 12

Dressings: Creamy Blue Cheese, Ranch, Italian, Honey Dijon, Poppyseed, Catalina, French Roquefort, Thousand Island, Balsamic Vinaigrette, Caesar, Garden Goddess, Vinegar & Oil

Sides a la carte

CAULIFLOWER	4.5
BROCCOLI	4.5
GRILLED ASPARAGUS	5.5
SUGAR SNAP	4.5
BRUSSEL SPROUTS	4.5
RICE PILAF	4.5
BAKED POTATO	4
GERMAN FRIED POTATOES	4
TWICE-BAKED POTATO	5.5
FRENCH FRIES	4

Traditional Prime Meats

All entrées served with baked potato and choice of soup or salad, along with freshly baked bread

To complement your steak, may we suggest:

*Sautéed Mushrooms, Onions & Peppers 4
Bordelaise, Bearnaise, Gorgonzola, Compound Butter 2
Make any dish Oscar topped with crab, asparagus and hollandaise 9*

Haub Steakhouse is proud to feature a full line of 1855 Premium Aged Black Angus Beef. The 1855 program goes beyond typical Angus programs, thanks to an unprecedented level of consistency and quality assurance. Hand Selected for ideal marbling, our inventory of 1855 Premium Beef is extensive and aged to perfection.

BARREL CUT FILET MIGNON 10oz.	36
PETITE FILET MIGNON 6oz.	23
HAUB HOUSE RIBEYE 16oz	42
DELMONICO RIBEYE 10oz	29
NEW YORK STRIP 12oz	36
BEEF TOWNEDOS	half 21 whole 38
<i>Beef tenderloin medallions over bordelaise sauce and button mushroom cap.</i>	
PRIME RIB	per lb 26 Haub House cut 34
LAND AND SEA <i>6oz Barrel Cut Filet Mignon & 6oz Maine Lobster Tail.</i>	45
DOUBLE BONE PRIME PORK RIB <i>Finished with black port reduction.</i>	26
CENTER CUT PORK CHOPS <i>Garnished with fresh pineapple, grilled asparagus and house sauce.</i>	20
GRILLED CHICKEN BREAST <i>Served with rice pilaf and a house sauce.</i>	16
CHICKEN KIEV <i>Served over rice with supreme sauce.</i>	16

From the Ocean

*All seafood served with choice of soup or salad
Make any dish Oscar topped with crab, asparagus and hollandaise 9*

GRILLED SCOTTISH SALMON	18 ^{oscar} 27
<i>Served with rice.</i>	
SEA SCALLOPS	23
<i>Sautéed in a light garlic butter sauce. Served with garlic bread and baked potato.</i>	
SHRIMP SCAMPI	half 15 whole 21
<i>Broiled shrimp, white wine garlic reduction, with garlic bread and baked potato.</i>	
MAINE LOBSTER TAIL 6oz	single 25 double tail 40
<i>Served with baked potato.</i>	
CRAB STUFFED SHRIMP	22
<i>Served with baked potato.</i>	
BAKED COD	20
<i>Lightly breaded, baked to perfection. Served with baked potato.</i>	
TILAPIA	18
<i>Pan fried with Cajun spices. Served over rice, asparagus.</i>	
SWORDFISH	20
<i>Served with lemon and rice pilaf.</i>	
CATFISH	16
<i>Golden fried filets. Served with tartar and baked potato.</i>	

Pasta

*All pasta served with choice of soup or salad
Add Shrimp 8 Add Chicken 4*

PENNE AURORA	18
<i>Served with a tomato cream sauce, topped with bacon, Parmesan and fresh basil.</i>	
PASTA PRIMAVERA	15
<i>Fresh vegetables and linguine served with garlic toast.</i>	
CAJUN TORTELLINI	18
<i>Served with three cheese tortellini, onions, peppers and Andouille sausage.</i>	

Gratuities may be added up to 18%

Appetizers

Egg Rolls \$5

Two rolls served with a sweet and sour sauce

Breadsticks \$7

Four hot breadsticks brushed with garlic sauce and served with Marinara or cheese sauce

Cheese Fries \$8

Topped with bacon crumbles and melted cheddar.
Served with Ranch sauce

Sandwiches *Served with fries*

Prime Beef Steakburger \$10

Half pound in-house prime ground beef served fully dressed
Add Cheese: \$1 Add Bacon: \$1

Pork Tenderloin \$8

Grilled or breaded

Chicken Sandwich \$9

Grilled or breaded

Catfish Sandwich \$9

A lightly breaded fried catfish

Entrees *Served with two sides*

Fried Chicken

Quarter \$11 Half \$15

Chicken Tenders \$11

Frog Legs \$14

Early Bird Entrees 4-6PM

Served with Salad

Chicken Kiev \$14

A breaded chicken filet rolled in parsley butter and served over rice

Grilled Chicken Breast \$14

A savory grilled chicken breast served with spicy sauce and rice pilaf

Tilapia Filets \$15

Two pan fried fillets with Cajun spices and served over rice pilaf with asparagus

Early Bird Plates 4-6PM

Served with two sides

Baked Cod Filet \$18

Lightly breaded, baked to perfection

Catfish Fillets \$14

Two golden fried catfish fillets with tartar

Grilled Pork Filet \$16

Two center cut chops grilled to perfection

4oz Filet \$18

Prime Beef Tenderloin grilled to order

6oz Filet \$21

Bacon Wrapped Filet Mignon

Chopped Sirloin Steak \$15

Bacon wrapped and served with sautéed onions

Sides: soup, salad, steamed veggies, corn, baked potato, German fries, French fries, mashed potatoes and gravy, or substitute a loaded baked potato for 1.99 extra