

# THE Rack House

Steaks & Spirits

## Lunch Menu

Lunch specials served Monday through Friday from 11 to 3  
3% Discount when you pay with cash!

Served with choice of salad or side.

\*\* Sub Bleu Cheese Wedge for \$1 extra

### Tuna Stack Tacos\* 15

Three flour tortillas filled with our famous Yellowfin sashimi with an Asian flair and harvest lettuce. Garnished with fresh avocado, Sriracha Lime Mayonnaise, sushi sauce and toasted sesame seeds.

### Steak Tacos\* 16

Three flour tortillas filled with steak tips, harvest lettuce and a blend of five cheeses. Garnished with Chimichurri sauce and pickled onions. Served with a side of sour cream.

### Bacon Gouda Cheeseburger\* 16

A blend of fresh ground chuck, brisket, and short rib, grilled and served on a buttery bun, topped with crispy bacon, sautéed Vidalia onions and Smoked Gouda.

### Prime Rib French Dip 17

One quarter pound of smoked prime rib marinated in our Cabernet Stock Au Jus, served on a sliced baguette with melted Gruyere, sautéed Vidalia onions and Horseradish Sour Cream. Served with our Cabernet Stock Au Jus.

### Chicken Club Croissant 15

Blackened chicken breast topped with prosciutto ham, crispy bacon and melted Gruyere. Served on a sliced croissant garnished with Dijon mustard.

### GF Herb Marinated Chicken 16

Fresh chicken breast marinated with herbs and olive oil.

### Royal Red Alfredo 15

Royal Red shrimp served over angel hair pasta tossed in our house-made Alfredo.

### Blackened Chicken Alfredo 15

Fresh blackened chicken served over angel hair pasta tossed in our house-made Alfredo.

### Steak & Mushroom Pasta\* 17

Tender steak tips sliced and served over angel hair pasta tossed with sliced mushrooms and our house-made Alfredo. Garnished with a balsamic glaze.

## Specialties

Add a side salad or cup of soup for \$3.5 extra  
\*\* Sub Bleu Cheese Wedge for \$1 extra  
\*\* Sub French Onion Soup for \$2 extra

### Lemon Parmesan Chicken 16.5

Chicken breast broiled then panéed with a lemon Parmesan crust, served over Parmesan risotto and garnished with a lemon oregano cream sauce.

### Broiled Filet Tips\* 17

Marinated in our blend of Himalayan pink sea salt and coarse ground black pepper. Served sliced over roasted garlic mashed potatoes, garnished with roasted rainbow carrots and topped with sautéed Vidalia onions and house-made Bordelaise sauce.

## Soup and Salad

### French Onion Soup 9.5

House-made with caramelized Vidalia onions in an apple cider and Cabernet beef stock. Topped with French baguette croutons and Gruyere cheese. Or paired with choice of side salad. 13.5\*\*

### Soup of the Day 6.5/11.5

Available in a cup or a bowl. Ask your server for today's selection. Or paired with choice of side salad. 12.5/16\*\*

\*\*Sub Bleu Cheese Wedge for \$1 extra

### GF Salmon Caesar Salad 29

### GF Steak Tip Garden Salad 22

### GF Blue Cheese Wedge Salad 13.5

### GF Salad Toppers

Yellowfin Tuna Poke 10.5

North Atlantic Scallops 12.5

Grilled Royal Reds 10

Faroe Island Salmon 17.5

Steak Tips 10.5

Blackened Chicken 8.5

## Sides

Asparagus, Bacon Mac & Cheese, Brussel Sprouts, Parmesan Risotto \$1 extra w/entree.  
Sautéed Mushrooms and Creamed Spinach \$2 extra with entree.

GF Steamed Asparagus

GF Brussel Sprouts

Parmesan and Rosemary Fries

Creamed Spinach

GF Sautéed Mushrooms

Bacon Mac and Cheese

GF Sweet Potato Creme Brulee

GF Roasted Garlic Mashed Potatoes

GF\*\*Products can be ordered to be Gluten Free. Please let your server know of any allergy restrictions.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information.