# APPETIZERS

**FIRECRACKER SHRIMP**
Hand-Breaded Wild Louisiana Gulf Shrimp topped in Firecracker Sauce 13

**PARMESAN TRUFFLE FRIES**
Tallow Fries, White Truffle Oil, Grated Parmesan Cheese, Parmesan Peppercorn Sauce 13

**YUM YUM AHI TUNA***
Ginger Teriyaki Char Crusted Yellowfin seared Rare, topped with Yum Yum + Eel Sauces over Rice and Greens 15

**STEAKHOUSE ONION RINGS**
Hand-Cut + Battered Spanish Onions, Zesty Texas Petal Sauce 11

**TRUFFLED BALSAMIC MUSHROOMS** GF
Roasted Mushrooms, White Truffle Oil, Truffled Balsamic Glaze 12

**FRIED PICKLE CHIPS**
Garlic Dill Pickle Chips, Hand-Breaded, Firecracker Sauce 9

**JALAPENO POPPERS**
Hand-Stuffed + Battered Fresh Jalapenos with Creamy Cheese served with Ranch Dip 10

# SOUPS + SIDE SALADS

**BROCCOLI CHEDDAR SOUP** GF 8

**FRENCH ONION SOUP** 8

**LOBSTER BISQUE** GF 11

**HOUSE SALAD** 8

**CAESAR SALAD** 8

**ROMAINE WEDGE SALAD** GF 8

# ENTREES

Served with Choice of Two Sides

**12 OZ NEW YORK STRIP*** GF
Heavily marbled for intense flavor and tenderness that rivals even the juiciest of Ribeyes. 36

**8 OZ FILET OF TENDERLOIN*** GF
Velvety tender with mild, buttery beef flavor. 35

**20 OZ BONE-IN DELMONICO RIBEYE*** GF
Highly marbled and full of flavor. Our flagship steak! 45

**8 OZ WAGYU FLAT IRON*** GF
BMS 9+ Australian Wagyu. Our most tender and flavorful cut! We highly suggest Rare or Medium Rare preparation. 47

**8 OZ WAGYU TOP SIRLOIN FILET*** GF
BMS 6-8 American Wagyu with bold flavor and tenderness rivaling the Filet Mignon. 37

**PRIME PORK RIBEYES** GF
Twin, Flame-Grilled Boneless Pork Ribeyes with unbelievable tenderness and flavor. 24

**SURF + SURF*** GF
Elegant pairing of a Broiled Lump Crab Cake and our pan-seared Faroe Islands Salmon. 38

**BROILED LUMP CRAB CAKES** GF
House-Made Blue Lump Crab Cakes 32

**FAROE ISLANDS SALMON*** GF
Fresh 8-10 oz fillet lightly seasoned and pan seared. 27

**TAVERN FISH**
Hand-Battered North Atlantic Haddock, Tallow Fried with our House-Made Yuengling Lager Beer Batter 24

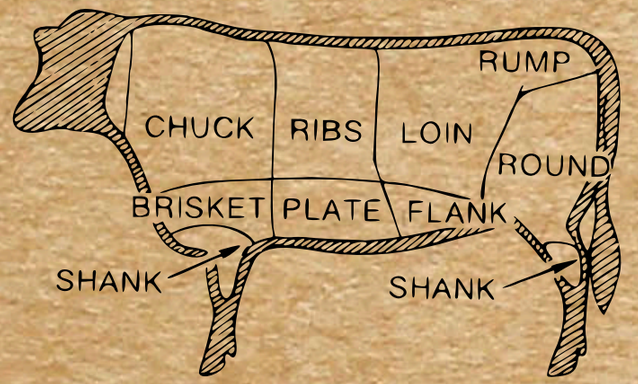
**FIRECRACKER SHRIMP**
Hand-Breaded Wild Louisiana Gulf Shrimp, Tallow Fried and tossed in our Firecrackker Sauce 21

## Enhancements

**LUMP CRAB CAKE** 11
**YUM YUM AHI TUNA*** 14
**FIRECRACKER SHRIMP** 8
**COMPOUND BUTTER** 2
**BALSAMIC SHROOMS** 3
**SAUTEED ONIONS** 2

# OLD TRAIL TAVERN + STEAK

Perry County's Steakhouse




*Thank you for celebrating Valentine's Day with us!*

# SIDES & PREMIUM SIDES

**SALT-CRUSTED BAKED POTATO** GF

**WHIPPED YUKON POTATOES** GF

**GARLIC + HERB GREEN BEANS** GF

**BEEF TALLOW FRIES**

**WILD RICE MEDLEY** GF

**ROASTED BALSAMIC MUSHROOMS** GF

**LOADED POTATO** GF +2.50

**SIDE SALAD** +2.50

**GRILLED ASPARAGUS** GF +2.50

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.