

94 West Seafood, Steak & Pasta

APPETIZERS

LOBSTER MAC & CHEESE

chunks of tail and claw meat tossed with pasta and blended with a rich four cheese sauce, topped with cheddar, bread crumb crust 15

SHRIMP COCKTAIL

a steak house staple, sweet jumbo shrimp, house made cocktail sauce 16

SAUSAGE AND PEPPERS

sweet Italian sausage, roasted with bell peppers, garlic, wine and finished with marinara and topped with a little spice 12

OYSTERS

one half dozen fresh on the half shell or baked rockefeller MKT PRICE

SPECIALTY BRUSCHETTA

ask your server whats on special 12

BUFFALO OR GARLIC BUTTERED SHRIMP

jumbo shrimp either lightly breaded, fried and tossed in our house made buffalo sauce or, sauteed in garlic butter with a touch of sherry 15

CALAMARI

Traditional crispy with marinara or spicy mediterranean with pepper rings, olive oil, kalamata olives, tomato, garlic, and feta cheese 14

JUMBO LUMP CRAB CAKES

Lightly seasoned, dredged in panko and pan fried, served with house made remoulade 15

SMOKED SALMON

fresh smoked salmon with red onions, tomato, capers, and toast points served with a lemon dill cream cheese sauce 14

FROM THE SEA

all fish can be prepared with either a lemon butter sauce, blackened, or vesuvio. orleans prep also available for additional charge

COCONUT CRUSTED SEABASS

succulent seabass topped with our famous banana rum sauce 35

CEDAR PLANK SALMON

topped with a honey mustard glaze and served with asparagus 24

TILAPIA

pan seared with lemon and garlic and spices topped with a lemon butter sauce 24

FRESH LAKE PERCH

lightly breaded in flour, sauteed and served with tarter sauce & fries 28

FRIED SHRIMP

choose from one of our favorite recipe coatings, coconut or regular 26

ITALIAN BAKED SHRIMP

over angel hair pasta with asparagus tossed in lemon bear blanc sauce 25

SEAFOOD PASTA

fettucini tossed in seafood cream sauce with crab, lobster, scallops, shrimp, mushrooms and tomatoes 30

LOBSTER TAIL

succulent 6 to 8oz tail MKT

KING CRAB LEGS

24 oz - steamed to perfection, deliciously sweet. MKT

STEAKS AND CHOPS

*our steaks are USDA PRIME hand cut in our kitchen
all steaks are gently seasoned with kosher salt and black pepper*

WE NEVER RECOMMEND A STEAK COOKED OVER MEDIUM WELL AND THE HOUSE ASSUMES NO RESPONSIBILITY FOR WELL DONE STEAKS

All Steaks come with your choice of Side, Soup Du Jour or House Salad

PRIME RIB

slow roasted in our house specialty spices, served with mashed potatoes
22 oz. - Johnny's cut 39
18 oz. - Mary's cut 34

PETITE FILET

8 oz - same tender cut for the smaller appetite 30

FILET MIGNON

12 oz - the most tender of cuts 39

FILET & SHRIMP

6 oz tender cut filet served with three fried shrimp 29.50

RIBEYE

12 oz - well marbled and juicy 33

BONE-IN-RIB EYE

22 oz - truly the chef's choice and house favorite 52

NEW YORK STRIP

14 oz - firmer in texture, high in flavor 34

LAMB CHOPS

three double bone chops, flavorful and juicy 37

BONE IN PORK CHOP

16 oz - porterhouse cut, thick and juicy, glazed with caramelized apples can also be served blackened or vesuvio style 24

ADD IT ON TO ONE OF OUR STEAKS OR CHOPS

Tuscan Style - tomatoes, onions, mushrooms & roasted red peppers 5

Oscar Style - 9

Lobster Tail - (1) Tail 32

Crab Legs 8 oz 26

ON US

bearnaise, port wine sauce, au poive or blackened style

BBQ ENTRESS

"94" BBQ RIBS

full slab of our tangy seasoned, back ribs, glazed with our house sauce
1/2 SLAB 16

BBQ RIBS AND SHRIMP

1/2 slab of ribs served with fried shrimp 30

BBQ BRISKET

slow cooked barbecue brisket 24

ALL ENTREES, SEAFOOD, STEAKS AND CHOPS COME WITH YOUR CHOICE OF SOUP OF THE DAY OR HOUSE SALAD.
ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

SALADS

94 STEAK SALAD

mixed greens, red onion, tomato, grilled asparagus and mushroom, rib eye steak with bleu cheese dressing and crumbled bleu 14

THE WEDGE

crisp iceberg wedge, bacon, tomato, creamy bleu dressing topped with crumbled bleu 9

CLASSIC CAESAR

crisp romaine, creamy house dressed with parmesan, anchovies and croutons 10 FULL 6 HALF

THE GREEK

crisp greens, kalamata olives, red onion, cucumber, tomato, feta and red wine vinaigrette 10 FULL 6 HALF

THE WALDORF

crisp greens, granny smith apples, bleu cheese tossed with our house made balsamic 11 FULL 7 HALF

SOUP

ask your server for soup of the day choice

SOUP OF THE DAY

the whim of the chef... 5

LOBSTER BISQUE

rich and creamy classic with a touch of sherry 9

GUMBO

specialty of the house with andouille sausage, chicken, craw-fish and okra 8

FRENCH ONION GRATIN

rich beefy broth, loaded with onions, garlic crouton, gruyere cheese 9

BURGERS

AWARD WINNING CHARLEY BURGER

BBQ sauce, cheddar cheese, bacon, and fried onions 16

94 CLASSIC BURGER OR TURKEY BURGER

our in house ground beef patty or turkey patty, lettuce, tomato, onion, or choose 14

BISON BURGER

caramelized onions and cheddar cheese 16

add cheese \$1.00

add bacon \$1.50

add grilled onions .50

add mushrooms .50

KIDS MENU

choose from the following:

INCLUDES DRINK

chicken fingers, grilled cheese, kids burger, mac & cheese, kids spaghetti 7

ITALIAN SPECIALTIES

all served with a side of pasta unless otherwise noted

CHICKEN LIMONE

boneless breast of chicken, sauteed with lemon, white wine, capers, fresh spinach served over angel hair pasta 18

CHICKEN PICCATA

pan sauteed in a white wine, lemon & caper sauce 18

CHICKEN MARSALA

pan sauteed in a sweet marsala wine sauce with mushrooms 18

CHICKEN TUSCANY

sauteed with a white wine sauce, spinach, roasted red peppers, and tomatoes 18

CHICKEN PARMIGIANA

a classic favorite, topped with marinara sauce and mozzarella cheese served over spaghetti 18

VEAL PICCATA

pan sauteed in a white wine, lemon & caper sauce 23

VEAL MARSALA

pan sauteed in a sweet marsala wine sauce with mushrooms 23

VEAL PARMIGIANA

breaded then baked, topped with marinara sauce and mozzarella cheese served over spaghetti 23

FETTUCINE ALFREDO

add shrimp \$8, add chicken \$5, add vegetables \$5 16

SANDWICHES

CRAB CAKE SANDWICH

jumbo lump crab breaded in panko, topped with remoulade served on a burger bun 14

RIB-EYE SANDWICH

marbled and juicy cut served on french bread 18

PRIME RIB SANDWICH

slow roasted prime rib served open face on garlic bread 16

VEGGIE WRAP

roasted vegetables, shredded lettuce, feta cheese, and red wine vinaigrette in a spinach tortilla 12

KALI CHICKEN

garlic french bread, sun dried tomato basil aioli, grilled chicken breast, avocado, red onion, tomato, lettuce 12

SOUTHWEST CHICKEN WRAP

grilled chicken, tomato, green onion, provolone cheese, lettuce, roasted red peppers, avocado with chipotle aioli on a spinach tortilla 12

SIDES

BAKED POTATO, AU GRATIN, MASHED POTATOES, SWEET POTATO CASSEROLE

FRENCH FRIES, SWEET POTATO FRIES, MAC & CHEESE, RICE PILAF

GRILLED ASPARAGUS, SAUTEED OR CREAMED SPINACH, SAUTEED MUSHROOMS

BROCCOLI WITH LEMON BUTTER, CHEFS CHOICE VEGETABLE MEDLEY

ALL SIDES 5.50

WARNING: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

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