

Appetizers

SPINACH & ARTICHOKE DIP	\$7.00
<i>Our creamy blend of spinach, artichoke hearts, and Italian cheeses garnished with diced crushed tomatoes. Served with seasoned French bread crostinis.</i>	
BAKED BRIE	\$7.50
<i>Domestic brie cheese topped with apple mango chutney. Served with seasoned French bread crostinis.</i>	
BONE MARROW	\$10.50
<i>Roasted bone marrow with fresh thyme, Romano cheese, roasted garlic, candied pecans, and a touch of panko bread crumbs. Served on a split, stuffed beef bone.</i>	
ESCOLAR	\$9.50
<i>Otherwise known as butter fish. Sliced, seared, and served in a sweet teriyaki aioli. Topped with toasted black and white sesame seeds.</i>	
COCONUT SHRIMP	\$7.00
<i>Coconut battered fried shrimp delicately fried and served with a mandarin marmalade.</i>	
SHRIMP COCKTAIL	\$7.50
<i>5 peeled shrimp served with homemade cocktail sauce.</i>	
MEGA BAVARIAN PRETZEL	\$8.00
<i>The largest pretzel you have ever seen!!! Served with three artisanal mustards.</i>	
FIRE ROASTED TOMATO & ONION	\$6.50
<i>Slices of tomato and onion roasted, topped with melted blue cheese crumbles, and finished with a drizzle of balsamic reduction.</i>	
WHITE TRUFFLE FRIES	\$8.50
<i>Our French fries topped with our signature seasoning blend, pecorino-Romano cheese, white truffle oil, and balsamic reduction. (A Cannon favorite!)</i>	
ROWDY BREAD	\$4.50
<i>Our homemade, compound roasted garlic butter served with warm crostinis.</i>	

Salads

THE CLASSIC WEDGE SALAD	\$6.50
<i>A quarter iceberg head served with tomato and topped bleu cheese dressing.</i>	
CAESAR	\$6.50
<i>A grilled artisanal romaine lettuce, topped with homemade Caesar dressing, parmesan cheese, and croutons.</i>	
ROWDY WEDGE	\$7.50
<i>Crumbled bacon, tomato, blue cheese, red onion, and chopped egg. Served with house prepared buttermilk dressing.</i>	
<i>Other dressings available...</i>	
<i>(Balsamic, Bleu Cheese, Caesar, Honey Mustard, Parmesan Peppercorn, Ranch)</i>	

Soups

TRADITIONAL FRENCH ONION	\$6.50
<i>Crock of onion soup served with a crostini and topped with melted, imported provolone cheese.</i>	
SOUP DE JOUR	\$6.00
<i>See Special Menu</i>	

Entrees

PARMESAN ENCRUSTED CHICKEN	\$16.50
Two split chicken breasts served atop a bed of saffron risotto with melted parmesan cheese, roasted garlic, and a white truffle oil drizzle.	
GROUPER	\$17.50
A delicious filet, grilled or blackened, served over a bed of rice pilaf and garnished with lemon.	
CAJUN CHICKEN PASTA	\$15.50
Blackened chicken breast tossed in a Cajun parmesan cream sauce with sautéed multi-colored bell peppers, button mushrooms, and topped with diced green onion.	
PORK OSSO BUCCO	\$18.50
A long, slow braised pork shank topped with a gravy made from its own juices, over a bed of saffron parmesan risotto.	

Hand Cut, Wet Aged Steaks

FILET (10oz)	\$19.50
NY STRIP (14oz)	\$18.50
RIBEYE (12oz)	\$17.50
PRIME RIB (12oz Princess Cut)	\$18.00
PRIME RIB (16oz Queen Cut)	\$21.50
PRIME RIB (22oz King Cut) (Limited availability)	\$26.50

House Specialty

THE CANNON DELMONICO	\$26.50
24oz Delmonico (Our Signature Steak!)	
THE DOUBLE CANNON	\$42.00
48oz Delmonico	
Please allow more time for the Cannon and Double Cannon	

Additional sauces available for any of our steaks at no additional charge.
(Hollandaise, Horsey, or Burgundy)

Sides

MUSHROOMS \$5.50
Sauteed in a sweet cabernet reduction and seasoned to perfection.

ONION \$5.50
Very similar to the mushrooms, sautéed to the point of over caramelization.

½ AND ½ MUSHROOM AND ONION \$5.50
Can't decide? Get both!

ASPARAGUS \$8.00
Fresh picked, grilled with garlic, salt and pepper. Topped with a rich hollandaise.

BAKED POTATO \$6.00
*A potato big enough to share! Get it loaded with sour cream, bacon, cheddar cheese, and chives!
(.50 upcharge each for bacon and cheese)*

ROWDY POTATOS \$6.50
Baked then diced, sautéed on a hot, flat iron grill. Tossed in our own secret seasoning and finished with fresh rosemary.

MIXED VEGETABLES \$5.50
A sautéed blend of carrots, broccoli, cauliflower, zucchini, and yellow squash.

FRIES \$4.50
Classic seasoned French fries

Add a grilled skewer of shrimp to any entrée for \$6.50

Sandwiches

(All sandwiches served with Fries)

ROWDY BURGER \$12.00
A three quarter of a pound 100% ground beef burger. Chargrilled and topped with a mound of melted cheddar cheese, lettuce, tomato, onion, and served on a toasted pretzel roll. (Keiser roll available also.)

PRIME RIB SANDWICH \$10.50
A thinly sliced, multi layered prime rib sandwich. Grilled to perfection and topped with melted, imported provolone and sautéed onion.

PASTRAMI SANDWICH \$9.50
Warm Pastrami sandwich piled ultra-high with multiple layers of melted, imported provolone cheese. Served on rye bread.

Desserts

ORANGE CAKE \$7.00
*An amazing taste of fresh Florida orange cake.
(A Cannon favorite!)*

MANGO GUAVA CHEESECAKE \$6.50
A homemade cheesecake topped with a beautiful blend of guava and mango.

DESSERT DE JOUR \$6.50
See Specials Menu
Rowdy Reptile

Wine List

Glass / Bottle

Sparkling

SEGURA VIUDAS (187ml) / \$8
Aromas of apple and pear are balanced with a bouquet of toasty yeast and floral nuances. WS 89

J ROGET BRUT / \$8
Aromas of apple and pear are balanced with a bouquet of toasty yeast notes and floral nuance. WS 88

Pinot Grigio

MEZZACORONA \$6 / \$22
Refreshing and surprisingly rich, balances with bright acidity. WE 88

HOGUE \$7 / \$26
Aromas and flavors of peach, orange blossom, lemon, cream, and a slight almond character. WE 88

COPPOLA \$9 / \$34
Vibrant flavors of pineapple, white peaches and the minerality of wet stones. WE 90

DANZANTE \$8 / \$30
Light straw yellow that opens to notes of crisp apple and pear that segue into a lovely, delicate florality. WE 88

Riesling

RELAX \$6 / \$22
Aromas of apples and peaches, perfectly balanced, refreshingly crisp, and leaves your mouth watering. WE88

Sauvignon Blanc

BRANCOTT FLIGHT SONG \$9 / \$34
Passion fruit and pink grapefruit on the nose and ripe lemon acidity on the palate. WE 89

CHT ST. MICHELLE \$8 / \$30
Sleek and refreshing, this offers pineapple and grapefruit flavors, finishing soft. WS 88

CHARLES KRUG \$10 / \$38
Buzzing in margarita-ready lime, grapefruit pith and sweet jasmine, with a nuance of grassy underbrush. WS 90

MOHUA \$9 / \$34
A pure and vibrant Marlborough Sauvignon blanc, rich in flavors of ripe passion fruit, nectarine and lime. WE 88

Glass / Bottle

Chardonnay

DIVINNING ROD

\$8 / \$30

Pineapple with hints of lemon curd, mango and brioche. WS 89

14 HANDS

\$8 / \$30

Elegant fruit flavors give way to hints of butter and vanilla, ending with a juicy finish. WS 89

WENTE RESTORATION CUVÉE

\$8 / \$30

Green apple and tropical fruits, balanced by subtle oak, cinnamon and vanilla. WE 89

MURPHY-GOODE

\$6 / \$22

Streaks of lemon crème, vanilla and toasty oak show up for added intrigue. WE 88

Pinot Noir

SEAGLASS

\$9 / \$34

Bright red cherry and strawberry flavors lightly dance upon the palate. WE 90

GNARLY HEAD

\$7 / \$26

Voluptuous, sleek tannins and lush fruit with aromas and flavors of violet, black cherry and plum. WE 90

MARK WEST

\$8 / \$30

Red and black cherry flavors abound with a note of spice from oak aging. WS 88

Malbec

DISEÑO

\$8 / \$30

Subtle tannins reminiscent of dark chocolate complete the finish. WS 88

ANTIGAL

\$10 / \$38

Berry and plum continue to the palate with smoke and vanilla joining through the persistent finish. WE 90

DON PAULA

\$8 / \$30

A gorgeous and rich red with lots of finesse. It shows aromas of ripe fruit, terra-cotta, fig and hints of tar. WS 90

BODEGA NORTAN

\$8 / \$30

Expressive on the nose and notes of ripe black fruits, violets and tobacco. WS 90

Glass / Bottle

Merlot

VOGA \$9 / \$34
Seductively full and rich with fresh ripe apple and pear aromas.
WS 88

14 HANDS \$9 / \$34
Fresh and expressive, a bit raw yet juicy, with black currant and blueberry. WS 89

ESTANCIA \$9 / \$34
Soft fleshy fruit, cherry cola, with a pleasant lingering of toasty vanilla.
RP 87

SANTA EMA \$8 / \$30
Unmistakable notes of chocolate and vanilla appear along with red fruits and roasted coffee. RP 89

Cabernet Sauvignon

DIVINING ROD \$10 / \$38
Blackberry character up front with luscious fruit notes develop into spicy black cherry. RP 90

JOSH CELLARS \$9 / \$34
A forward, complex blend with ripe fruit flavors; black currant and spicy berry fruit with gentle oak nuances. RP 88

FREAKSHOW \$10 / \$38
A medium- to full-bodied, supple, and explosive fruity fruit-bomb.
RP 90

Red Zinfandel

7 DEADLY ZINS \$9 / \$34
It is a full-throttle Zinfandel boasting lots of briary, peppery, mulberry and black cherry fruit tones. RP 90

Red Blends

PETITE PETIT \$9 / \$34
A substantial, dense, full-bodied, whopper style of wine loaded with pure black fruit and vanilla. RP 91

Glass / Bottle

Dutch's Reserve List

MEIOMI, PINOT NOIR, 2013 <i>Blueberry, raspberry, mocha and fresh-turned earth flavors, ending with a tasty melted black licorice aftertaste. WS 92</i>	\$12 / \$46
FRANCISCAN MAGNIFICANT, CABERNET SAUVIGNON, 2012 <i>Aromas of red plum, cherry, and forest berries mingled with deeper tones of violet, earthy tobacco. WE 91</i>	/ \$110
MT. VEEDER WINERY, CABERNET SAUVIGNON, 2012 <i>Dark and tangy with cherry and blackberry fruit; showing concentration and notes of toast, mocha and spice. TP 91</i>	/ \$ 95
SIMI LANDSLIDE, CABERNET SAUVIGNON, 2011 <i>Red and black fruits, smooth tannins and soft spice give way to a velvety finish.</i>	/ \$65
HESS COLLECTION CABERNET SAUVIGNON <i>Intense aromas of anise, violets, brooding black fruit, and toasty cedar with chocolate mocha are joined by flavors of sweet black fruits on the mid palate, finely grained tanins and a long, lingering finish.</i>	/ \$80
DOMAINE SERENE PINOT NOIR EVENSTAD RESERVE 2012 <i>Complex wine that delivers an array of red fruits, caramel, baking spice, vanilla, dried flowers, and potpourri.</i>	/ \$99
CHATEAU MONTELENA CHARDONNAY NAPA 2012 <i>Silky and generous on the palate. White peach, lemon oil, spice and almond notes woven together in a very pretty chardonnay.</i>	/ \$65