



Casual Dining • Fine Food • Spirits

604 Pocono Boulevard • Route 611 • Mt. Pocono, PA 18344-1012
Phone: 570/839-9678 • Fax: 570/839-9310 • www.baileyssteakhouse.com

Homemade Signature Soups

FRENCH ONION GRATINEE (Crock)	\$4.50
LOBSTER BISQUE	4.99
<i>The classic recipe with tender Maine lobster chunks</i>	
SOUP DU JOUR (cup or bowl) - Price Varies	
BOWL OF SOUP WITH LARGE HOUSE OR CAESAR SALAD - \$7.50	
BOWL OF SOUP WITH SALAD BAR - \$9.99	

Our Signature Slow-Roasted Prime Rib of Beef

*SLOW ROASTED PRIME RIB OF BEEF AU JUS *with horseradish sauce*
Petite Cut (8 oz) - 14.99 • Traditional Cut (12 oz.) - 18.99 • King Cut (14 oz.) - 20.99

Prime Rib naturally has lots of marbling and fat. Please do not order this cut if you want a lean steak. If you want a lean cut of meat, we recommend any one of our USDA Prime Steaks with the exception of the Ribeye. Sorry, there will be no refunds on Prime Rib due to marbling or fat.

Flame Broiled Steaks and Combos

"Taste the Difference"

Our Chargrilled USDA Prime Steaks are Wet-Aged to Perfection and are Supplied by Allen Brothers, Purveyor of America's Best Beef to Most of America's Best Restaurants

Served with our fresh baked bread and creamery butter and choice of TWO SIDES

USDA Prime Steaks

It's not USDA Prime (America's best beef) unless it's labeled USDA Prime. It's not Allen Brothers' quality unless it bears our name.

- Less than 2% of American beef earns the coveted USDA Prime rating, and Allen Brothers hand-selects the very best USDA Prime Beef.
- Hand-selected for the best marbling, texture, and color.
- Aged to perfection on-site, in technologically advanced coolers.
- Hand-cut by master butchers in a state-of-the-art facility that exceeds government requirements for food safety.

*CENTER CUT TOP SIRLOIN	(8 oz.) 15.99	(10 oz.) 17.99
<i>Sirloins are fork-tender, yet thick and meaty, making them the first choice for many steak lovers.</i>		
*CENTER CUT N.Y. SIRLOIN STRIP	(8 oz.) 22.99	(12 oz.) 26.99
<i>The ultimate indulgence. A fine silky texture and rich marbling combined with our wet-aging process gives our sirloin strip steak incredibly robust flavor and juicy tenderness. Cut from the center of the beef loin. Rich flavored and full bodied texture served with sautéed spinach</i>		
*FILET MIGNON	(6 oz.) 22.99	(8 oz.) 28.99
<i>Our filets are slowly wet-aged for buttery tenderness and delectable flavor.</i>		
*LONDON BROIL	14.99	
<i>Half pound of thinly sliced marinated flank steak topped with Baileys famous mushroom and onion demi-glace</i>		
*BONELESS RIBEYE STEAK (12 oz.)	22.99	
<i>Thick cut, our wet-aged ribeye steak is distinguished by its rich marbling and natural "flavor kernel" that runs through each steak.</i>		
*BAILEYS YUENGLING LAGER SKIRT STEAK (12 oz.)	16.99	
<i>Marinated in Yuengling Lager, garlic and thyme and grilled. Best served medium rare to medium.</i>		

Complimentary Signature Steak Toppings

Kansas City Style (mushrooms and onions)

New Orleans Style (served with sautéed spinach and caramelized butter)

Chicago Style (mushrooms, onions and Irish whiskey cream sauce)

Oscar Style (topped with asparagus, crabmeat and hollandaise sauce) \$2.00

Make It A Combo

\$5

Add Ons

\$9

SHRIMP SCAMPI
MARYLAND CRAB CAKE
BROILED SCALLOPS

1/2 RACK RIBS
5 OZ. LOBSTER TAIL
FULL POUND SNOW CRABS

Raw Bar



*CLAMS OR OYSTERS
ON THE HALF SHELL
\$1.25 each or \$11.00 a dozen

ALL
CHILLED

JUMBO SHRIMP COCKTAIL (4) - \$8.50

SEAFOOD COMBO (3 shrimp, 3 clams and 3 oysters) - \$10.00

★★★ All only 99¢ each on Crazy Fridays! ★★★

Steakhouse Starters

REAL HOMEMADE FRIED MOZZARELLA STICKS	\$5.99
<i>with marinara dipping sauce</i>	
*SESAME SEARED RARE TUNA	8.99
<i>served with sea salad, Ponzu sauce and fresh wasabi</i>	
FRIED CALAMARI	7.99
<i>served with marinara sauce or chipotle ranch</i>	
SILVER DOLLAR MUSHROOMS (3)	6.50
<i>filled with Maryland crabmeat stuffing & topped with melted provolone cheese</i>	
STEAMED CLAMS	8.99
<i>served with drawn butter</i>	
STEAMED PRINCE EDWARD ISLAND MUSSELS	6.99
<i>served with spicy pomodoro or garlic butter</i>	
BACON WRAPPED SCALLOPS	8.99
<i>pan-seared with a sweet-thai sauce</i>	
BAKED ARTICHOKE SPINACH & LUMP CRABMEAT DIP	8.50
<i>served with fried corn chips</i>	
HICKORY SMOKED CHICKEN WINGS	6.99
<i>Bailey's jerk rub and tossed with barbeque or buffalo sauce</i>	
VEGETARIAN SPRING ROLL	5.50
<i>served with Ponzu, Wasabi and Sirachi sauces</i>	
STEAKHOUSE ONION	6.99
<i>Enough for Two! A fresh, whole onion cut to bloom, hand-battered and served with our special creamy red chili sauce</i>	

From the BBQ Pit

Smoked Low and Slow over Hickory and Apple Woods.
Includes TWO SIDES and jalapeno cornbread.

RIB STYLES

ST. LOUIS - Lightly Sauced

KANSAS CITY STYLE - Saucy and Finger-Lickin' Good

*SMOKED DINOSAUR BONES	13.99
<i>A huge rack of big meaty tender beef ribs</i>	
*BABY BACK RIBS	Third Slab - 10.99
	Half Slab - 13.99
	Whole Slab - 19.99
*PORK SPARE RIBS	Third Slab - 10.99
	Half Slab - 13.99
	Whole Slab - 19.99
*APPLEWOOD SMOKED HALF CHICKEN	13.99
<i>old fashioned flavor</i>	
*PULLED PORK PLATTER	13.99
<i>a hearty portion of the classic BBQ platter slow smoked, tender and juicy</i>	
*SLICED TEXAS STYLE BEEF BRISKET	12.99
<i>a hearty portion of lightly smoked and sliced thin traditional favorite with special reserve sauce</i>	
- Combos -	
<i>Includes two sides and baked cornbread</i>	
*RIB SAMPLER	20.99
<i>St. Louis spare ribs, Baby Backs and Dinosaur Bones</i>	
*PIT SAMPLER	20.99
<i>St. Louis spare ribs, pulled pork, smoked chicken and beef brisket</i>	

\$2.25

Extra Sides

\$2.25

Loaded Baked Potato • Sweet or French Fries • Mashed Potatoes
Corn on the Cob (Seasonal) • Potato Salad • Cole Slaw • Rice Pilaf
Macaroni and Cheese • Caesar Salad • Tossed Garden Salad
Cup of Soup Du Jour • Linguini Marinara • Andoville Sausage & Beans
Steamed Broccoli Hollandaise • Asparagus Hollandaise

Here's How We Cook It

We Cannot be
Responsible for
Well Done
Steaks!

*RARE - cold red center
*PITTSBURGH RARE - charred on outside, rare in center
*MEDIUM RARE - warm red center
*MEDIUM - pink center
*MEDIUM WELL - hot, barely pink center

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Steakhouse Salads

All of our entrée salads come in a large chilled bowl and are more than enough to satisfy your appetite.

Dressings Available (homemade):

Honey Mustard, Italian, Russian, Blue Cheese, Caesar, Balsamic Vinaigrette. We also offer Ranch, French, low-cal French and low-cal Raspberry Vinaigrette

CAESAR SALAD

crisp hearts of romaine, homemade seasoned croutons, homemade caesar (eggless) dressing and topped with freshly grated parmesan

plain - \$5.49 • with chicken - \$9.49 • with shrimp - \$10.49 • with steak - \$12.99

GARDEN SALAD

crisp romaine hearts and iceberg lettuce with mixed baby greens, cucumbers, carrots, cherry tomato, red onion, bacon bits, hard-boiled egg and choice of dressing

plain - \$5.49 • with chicken - \$9.49 • with shrimp - \$10.49 • with steak - \$12.99

STEAK AND BLEU CHEESE SALAD ~ \$12.99

marinated sliced steak with crisp romaine hearts, bleu cheese crumbles, caesar dressing, cherry tomatoes and seasoned onion straws

SPINACH SALAD

fresh tender spinach tossed with sliced red onion, mushrooms and a warm bacon dressing, topped with crisp bacon and chopped egg

plain - \$5.99 • with chicken - \$9.99 • with shrimp - \$10.99 • with steak - \$12.99

SALAD BAR AS AN ENTRÉE ~ \$6.49

Steakhouse Sandwiches and Burgers

All of our burgers are made with the best quality top USDA Choice ground chuck.

Served with choice of baked potato, rice pilaf, french fries, sweet fries or pasta
Substitute salad, soup or vegetable for \$1.00 - Substitute salad bar for \$2.25

*CUSTOM HALF POUND BURGER \$10.00

Choose any three toppings: bacon, American cheese, Swiss cheese, provolone cheese, cheddar cheese, bleu cheese, grilled onion, sautéed mushrooms, bernaise, mayo, mustard, dill relish, hollandaise, jalapeno peppers, onion straws, cajun blackened, barbecue sauce, bernaise sauce, and fresh homemade pico de gallo

*PLAIN AND JUICY BURGER 9.00

with or without American cheese

MARINATED CHICKEN SANDWICH 8.49

red onion, cheddar jack cheese and mayonnaise on a toasted bun

CHICKEN RANCH WRAP 9.00

grilled chicken, lettuce, tomato, bacon, cheddar cheese & ranch dressing

FRENCH DIP 10.49

sliced thin on a toasted garlic French roll with au jus

CRAB CAKE SANDWICH 8.99

homemade on a kaiser with lettuce, tomato and dill tartar sauce

TRIPLE DECKER CLUB SANDWICH 9.00

Hickory-smoked turkey breast, choice of white or marble rye

*GRILLED PRIME RIB SANDWICH 11.49

sliced thin on a garlic french roll with grilled onions

BBQ PULLED PORK SANDWICH 9.00

slow smoked tender and juicy, topped with caramelized onions

SLICED TEXAS STYLE BEEF BRISKET 9.00

lightly smoked and sliced thin with special reserve sauce

ADD SALAD BAR TO ANY SANDWICH ... 3.00

Check Out Our New
Sunday Brunch
10 AM - 2 PM

Don't Forget About
Our Early Dinners
4 PM - 6 PM



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Fine Food • Spirits

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Steakhouse Favorites

Served with our fresh baked bread and creamery butter and choice of TWO SIDES

5 oz. BRAZILIAN LOBSTER TAILS One Tail - 15.99 with drawn butter Two Tails - 24.99

*FRESH CATCH OF THE DAY \$17.99 - \$21.99 may be prepared blackened, lemon pepper grilled or teriyaki basted or broiled

CRAB KEY CHICKEN 17.99 sautéed in a creamy light white wine sauce and topped with jumbo lump crabmeat, asparagus spears and a light bernaise sauce

SAUTÉED CHICKEN MARSALA or BAKED CHICKEN PARMESAN Lite - \$14.99 Regular - \$16.99

DELUXE MARYLAND CRABCAKE DINNER One Cake - 13.99 two homemade Maryland crab cakes served with Two Cakes - 16.99 cocktail and tartar sauces

BAILEYS LEMON HONEY BROILED SEAFOOD PLATTER 18.99 salmon, shrimp and scallops broiled in a light lemon honey glaze

CHICKEN ITALIANO 15.95 grilled chicken topped with roasted red peppers, spinach and provolone cheese

Steakhouse Pastas

Served with fresh baked bread basket and Choice of salad or vegetable

CHICKEN, SHRIMP AND BROCCOLI ALFREDO \$17.99 served steaming hot tossed with penne pasta with garlic bread

SEAFOOD POMODORA 17.99 fresh jumbo sea scallops, jumbo shrimp & middle neck clams and mussels in a fresh plum tomato basil and garlic sauce tossed with special pasta & served with garlic bread

JUMBO SHRIMP AND SCALLOP SCAMPI 17.99 fresh jumbo sea scallops and jumbo shrimp in a white wine, lemon, seasoned garlic butter sauce over special pasta served with garlic bread

PENNE SHRIMP PESTO 17.99 penne pasta with shrimp, diced tomato, sliced mushrooms and spinach in a rich pesto cream sauce topped with toasted pine nuts

Extra Sides

\$2.25

\$2.25

Loaded Baked Potato • Sweet or French Fries • Mashed Potatoes
Corn on the Cob (Seasonal) • Potato Salad • Cole Slaw
Rice Pilaf • Macaroni and Cheese • Caesar Salad
Tossed Garden Salad • Cup of Soup Du Jour • Linguini Marinara
Steamed Broccoli Hollandaise • Asparagus Hollandaise

Specialty Cocktails

Grande Shiraz Sangria Our own Refreshing Concotion - \$6.95

Purple Cosmo Stoli Citrus, Blue Curacao, Chambord and Cranberry Juice - \$6.25

Metropolitan Absolut, Cointreau Cassis, Lime Juice and Cranberry Juice - \$6.50

Bellini Champagne and Peach Nectar - \$6.00

Bellini Martini Smirnoff Vodka, Peach Nectar, Floating Strawberry - \$7.50

Expressotini Stoli Vanilla Kahlua and Espresso - \$8.50

Chocolatini Absolut Godiva and Dark Cocoa with a Touch of Cream - \$8.50

Mojito The Original - \$5.50

Royal Pomegranate Smirnoff Vodka Cointreau Pomegranate Juice with a Splash of Sour Mix - \$8.50

Virgin Frozen Daquiris & Coladas Strawberry, Banana, Raspberry \$3.50

Take Out Orders Available • Gift Certificates Available • Ask Your Server About Private Party Arrangements • Join our Frequent Diner Club • See Your Server or Host - It only Takes a Minute • 18% gratuity may be added to bill on groups of eight or more