

~ starters~

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| Crab-Stuffed Mushrooms lump crabmeat stuffing, topped with Monterey Jack cheese | 8 |
| Hot & Spicy Shrimp a half dozen large shrimp sautéed in Cajun pepper sauce with garlic toast | 12 |
| Jumbo Shrimp Cocktail with cocktail sauce | 10 |
| Ahi sushi grade ahi seared with Cajun spices & sesame seeds & served with a wasabi cream sauce | 13 |
| Artichoke Dip hearts blended with cream cheese, Parmesan & Monterey Jack, served with toast points | 8 |
| Potato Skins crispy skins topped with melted Monterey Jack & Cheddar cheese, bacon bits & scallions | 8 |
| Chipotle Mac & Cheese Gruyere & Monterey Jack cheeses with a chipotle adobe sauce | 8 |
| Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with ancho chili mayonnaise | 10 |
| Gouda Croquets Gouda & Parmesan rolled with shredded potatoes & drizzled with ancho chili sauce | 7 |
| Cajun Lamb Chops four chops dusted with Cajun spice and grilled | 13 |
| Appetizer Sampler lump crabmeat-stuffed mushrooms, potato skins & calamari | 11 |
| Hunter Trio skewers of BBQ chicken, tender teriyaki steak & grilled shrimp | 12 |

~ sides & sauces ~

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| Béarnaise Sauce a classic sauce flavored with fresh tarragon | 4 |
| Hollandaise Sauce a classic preparation | 4 |
| Whiskey Peppercorn Sauce green peppercorns in a creamed brown sauce finished with bourbon | 4 |
| Sautéed Mushrooms sliced fresh, sautéed in a creamy garlic butter sauce | 3 |
| Sautéed Onions in Garlic red onions sliced, sautéed with a hint of garlic | 3 |
| Sautéed Mushrooms & Onions sliced fresh, sautéed in a creamy garlic butter sauce | 3 |
| Steak Neil Topping sautéed mushrooms, onions, bacon & bleu cheese | 4 |

~ seafood ~

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| Shrimp Scampi Linguine tender shrimp sautéed in garlic lemon sauce & served over linguine | 19 |
| Beer Battered Shrimp jumbo butterflied shrimp with house made cocktail sauce | 20 |
| Flame Broiled Salmon seasoned fillet of salmon, flame broiled & topped with a hint of garlic | 20 |
| Australian Lobster Tail a 10-12 oz Lobster tail brushed with butter & steamed | MKT |
| Alaskan Crab Legs 1 ¼ lb. steamed & served with clarified butter | MKT |
| Catch of the Day selection and preparation vary daily | MKT |

Entrees include your choice of Soup, a Classic Caesar Salad or our Tableside Salad Bar, fresh vegetables, and one of the following sides:

Wild Rice Pilaf Au Gratin Potatoes Baked Potato Steamed Broccoli
Mashed Potatoes Crispy Fried Onion Rings

~ steaks ~

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| New York Strip juicy and flavorful Angus beef | Standard cut | 21 | Hunter cut | 27 |
| Filet Mignon our most tender steak | Standard cut | 25 | Hunter cut | 30 |
| Top Sirloin center cut Angus top sirloin is flame broiled to the peak of tenderness | | | | 19 |
| Whiskey Peppercorn Top Sirloin cracked black peppercorns & whiskey peppercorn sauce | | | | 20 |
| Stuffed Top Sirloin bacon wrapped, stuffed with mushroom duxelle, finished with sautéed mushrooms | | | | 21 |
| Black & Bleu Ribeye Cajun spices, seared, then served on mashed potatoes with bleu cheese butter | | | | 25 |
| Porterhouse the best of Angus beef; the Filet Mignon & the New York strip, a full pound and a quarter | | | | 31 |

~ prime rib ~

Our Prime Rib is an award-winning specialty! The finest Midwestern beef is herb crusted and slow roasted to ensure the most tender Prime Rib available. Served with our unique creamed horseradish sauce and au jus.

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| Petite Cut half a pound | | | | 23 |
| Standard Cut three quarters of a pound | | | | 26 |
| Hunter Cut a pound and a quarter, served with the bone | | | | 30 |

~ chicken, ribs & chops ~

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| Forest Mushroom Chicken boneless breast, topped with a savory mushroom sauce | | | | 17 |
| Chicken & Sundried Tomatoes in Parmesan breadcrumbs, with Proscuitto, Provolone & pesto | | | | 19 |
| Chicken & Broccoli Linguine served in an herb cream sauce with Parmesan cheese | | | | 19 |
| BBQ Baby Back Ribs slow roasted, fall-off-the-bone tender ribs, glazed with our classic BBQ sauce | | | | 24 |
| Grilled Lamb Chops extra thick chops grilled & served over a rosemary-mint glaze | | | | 29 |

~ combinations ~

Create your own combination. Add any of these items to your entrée order.

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| Shrimp Scampi 3 jumbo prawns sautéed with tomatoes, shallots & garlic in a white butter sauce | | | | 7 |
| Shrimp Tempura 3 jumbo butterflied prawns lightly battered, served with our own cocktail sauce | | | | 7 |
| Alaskan King Crab Legs ½ order split and steamed | | | | MKT |
| Australian Lobster Tail basted with butter and steamed | | | | MKT |

\$7 Split plate charge for all entrees