

Starters

Crab-Stuffed Mushroom Lump crabmeat stuffing, topped with Monterey Jack cheese	7.99
Hot & Spicy Shrimp a half-dozen large shrimp sautéed in Cajun pepper sauce with garlic toast.....	9.49
Jumbo Shrimp Cocktail with cocktail sauce	8.99
Maryland Lump Crab Cakes with ancho chili aioli.....	8.99
Potato Skins crispy skins topped with melted Monterey Jack and Cheddar cheese, bacon bits and scallions	6.99
Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with ancho chili mayonnaise.	8.99
Cajun Lamb Chops four chops dusted with Cajun spice and grilled.....	10.75
Appetizer Sampler Lump crabmeat-stuffed mushrooms, potato skins and calamari	10.99
Hunter Trio skewers of BBQ chicken, tender teriyaki steak and grilled shrimp.....	10.99

Sides & Sauces

Béarnaise Sauce a classic sauce flavored with fresh tarragon	2.99
Hollandaise Sauce a classic preparation	2.99
Whiskey Peppercorn Sauce green peppercorns in a creamed brown sauce finished with bourbon	2.99
Sautéed Mushrooms sliced fresh, sautéed in a creamy garlic butter sauce	2.29
Sautéed Onions in Garlic red onions sliced, sautéed with a hint of garlic.....	2.29
Sautéed Mushrooms & Onions sliced fresh, sautéed in a creamy garlic butter sauce	2.29
Steak Neil Topping sautéed mushrooms, onions, bacon and bleu cheese.....	2.99

Seafood

Shrimp Scampi Linguini tender shrimp sautéed in garlic lemon sauce and served over linguini	19.99
Beer Batter Shrimp jumbo butterflied shrimp with house made cocktail sauce.....	18.99
Flame Broiled Salmon seasoned fillet of salmon flamed broiled and topped with a hint of garlic	19.99
Australian Lobster Tail two 5-6 oz Lobster tails brushed with butter and steamed.....	MKT
Alaskan Crab Legs 1 ¼ lb. steamed and served with clarified butter	27.99
Catch of the Day selection and preparation vary daily	MKT

All of our Entrées include Fresh Baked Bread, and your choice of a Cup of Soup du Jour or two Salads: Classic Caesar Salad or our Tableside Salad Bar. You may also choose any two of the following...

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

Steaks

Featuring hand carved steaks by our chef.

New York Strip Juicy and flavorful Angus beef	Standard cut.....	19.99
	Hunter cut.....	25.99
Filet Mignon Our most tender steak	Standard cut.....	22.99
	Hunter cut.....	28.99
Top Sirloin center cut Angus top sirloin is flame broiled to the peak of tenderness.....		17.99
Whiskey Peppercorn Top Sirloin cracked black peppercorns and whiskey peppercorn sauce		18.99
Stuffed Top Sirloin bacon wrapped and stuffed with a mushroom duxelle, finished with sautéed mushrooms		18.99
Black & Bleu Ribeye Cajun spices, seared, then served on mashed potatoes with blue cheese butter.		21.99
Steak Neil New York steak with sautéed mushrooms, onions, bacon, bleu cheese and hollandaise sauce		21.99
Porterhouse the best of Angus beef: the Filet Mignon and New York strip, a full pound and a half		28.99

Prime Rib

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

Petite Cut half a pound	20.99
Standard Cut three quarters of a pound.....	22.99
House Cut a pound and a quarter, served with the bone.....	26.99

Chicken Ribs and Chops

Forest Mushroom Chicken boneless breast, topped with a savory mushroom sauce	16.99
Chicken & Sundried Tomatoes in Parmesan breadcrumbs, with Prosciutto, Provolone and pesto	18.99
Chicken and Broccoli Linguini served in a herb cream sauce with Parmesan cheese	18.99
BBQ Baby Back Ribs slow roasted, fall off the bone tender ribs, glazed with our classic BBQ sauce	22.99
Grilled Lamb Chops four extra thick chops grilled and served over a rosemary-mint glaze	25.99

Combinations

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

Shrimp Scampi 3 jumbo prawns sautéed with tomatoes, shallots and garlic in a white butter sauce	5.99
Shrimp Tempura 3 jumbo butterflied prawns lightly battered. Served with our own cocktail sauce.....	5.99
Alaskan King Crab Legs ½ order split and steamed.....	13.99
Australian Lobster Tail 5-6 oz tail, basted with butter and steamed.....	MKT