

~ starters~

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	12
Appetizer Sampler lump crabmeat-stuffed mushrooms, potato skins & calamari	11
Hunter Trio skewers of BBQ chicken, tender teriyaki steak & grilled shrimp	12

~ sides & sauces ~

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 ~

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 ~

New York Strip juicy and flavorful Angus beef	Standard cut	21	Hunter cut	27
Filet Mignon our most tender steak	Standard cut	24	Hunter cut	29
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				24
Porterhouse the best of Angus beef; the Filet Mignon & the New York strip, a full pound and a half				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.

Petite Cut half a pound				22
Standard Cut three quarters of a pound				25
Hunter Cut a pound and a quarter, served with the bone				29

~ chicken, ribs & chops ~

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 four 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.

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 5-6 oz tail, basted with butter and steamed				MKT

\$7 Split plate charge for all entrees