

## ~ starters~

<b>Crab-Stuffed Mushrooms</b> lump crabmeat stuffing, topped with Monterey Jack cheese	8
<b>Hot &amp; Spicy Shrimp</b> a half dozen large shrimp sautéed in Cajun pepper sauce with garlic toast	10
<b>Jumbo Shrimp Cocktail</b> with cocktail sauce	9
<b>Ahi</b> sushi grade ahi seared with Cajun spices & sesame seeds & served with a wasabi cream sauce	11
<b>Artichoke Dip</b> hearts blended with cream cheese, Parmesan & Monterey Jack, served with toast points	8
<b>Potato Skins</b> crispy skins topped with melted Monterey Jack & Cheddar cheese, bacon bits & scallions	8
<b>Chipotle Mac &amp; Cheese</b> Gruyere & Monterey Jack cheeses with a chipotle adobe sauce	7
<b>Calamari Fritti</b> lightly fried with sweet red peppers and onions, drizzled with ancho chili mayonnaise	9
<b>Gouda Croquets</b> Gouda & Parmesan rolled with shredded potatoes & drizzled with ancho chili sauce	7
<b>Cajun Lamb Chops</b> four chops dusted with Cajun spice and grilled	12
<b>Appetizer Sampler</b> lump crabmeat-stuffed mushrooms, potato skins & calamari	11
<b>Hunter Trio</b> skewers of BBQ chicken, tender teriyaki steak & grilled shrimp	11

## ~ sides & sauces ~

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

## ~ seafood ~

<b>Shrimp Scampi Linguine</b> tender shrimp sautéed in garlic lemon sauce & served over linguine	19
<b>Beer Battered Shrimp</b> jumbo butterflied shrimp with house made cocktail sauce	20
<b>Flame Broiled Salmon</b> seasoned fillet of salmon, flame broiled & topped with a hint of garlic	20
<b>Australian Lobster Tail</b> a 10-12 oz Lobster tail brushed with butter & steamed	MKT
<b>Alaskan Crab Legs</b> 1 ¼ lb. steamed & served with clarified butter	28
<b>Catch of the Day</b> selection and preparation vary daily	MKT

Entrees include your choice of Soup de Jour, a Classic Caesar Salad or our Tableside Salad Bar, and two of the following sides:

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

## ~ steaks ~

<b>New York Strip</b> juicy and flavorful Angus beef	Standard cut	20	Hunter cut	26
<b>Filet Mignon</b> our most tender steak	Standard cut	23	Hunter cut	29
<b>Top Sirloin</b> center cut Angus top sirloin is flame broiled to the peak of tenderness				19
<b>Whiskey Peppercorn Top Sirloin</b> cracked black peppercorns & whiskey peppercorn sauce				20
<b>Stuffed Top Sirloin</b> bacon wrapped, stuffed with mushroom duxelle, finished with sautéed mushrooms				20
<b>Black &amp; Bleu Ribeye</b> Cajun spices, seared, then served on mashed potatoes with bleu cheese butter				23
<b>Steak Neil</b> New York steak with sautéed mushrooms, onions, bacon, bleu cheese & hollandaise sauce				23
<b>Porterhouse</b> the best of Angus beef; the Filet Mignon & the New York strip, a full pound and a half				30

## ~ 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.

<b>Petite Cut</b> half a pound	22
<b>Standard Cut</b> three quarters of a pound	24
<b>Hunter Cut</b> a pound and a quarter, served with the bone	28

## ~ chicken, ribs & chops ~

<b>Forest Mushroom Chicken</b> boneless breast, topped with a savory mushroom sauce	17
<b>Chicken &amp; Sundried Tomatoes</b> in Parmesan breadcrumbs, with Proscuitto, Provolone & pesto	19
<b>Chicken &amp; Broccoli Linguine</b> served in an herb cream sauce with Parmesan cheese	19
<b>BBQ Baby Back Ribs</b> slow roasted, fall-off-the-bone tender ribs, glazed with our classic BBQ sauce	23
<b>Grilled Lamb Chops</b> four extra thick chops grilled & served over a rosemary-mint glaze	28

## ~ combinations ~

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

<b>Shrimp Scampi</b> 3 jumbo prawns sautéed with tomatoes, shallots & garlic in a white butter sauce	7
<b>Shrimp Tempura</b> 3 jumbo butterflied prawns lightly battered, served with our own cocktail sauce	7
<b>Alaskan King Crab Legs</b> ½ order split and steamed	14
<b>Australian Lobster Tail</b> 5-6 oz tail, basted with butter and steamed	MKT