

~ starters~

Crab-Stuffed Mushrooms	lump crabmeat stuffing, topped with Monterey Jack cheese	15
Hot & Spicy Shrimp	a half dozen large shrimp sautéed in Cajun pepper sauce with garlic toast	16
Jumbo Shrimp Cocktail	with cocktail sauce	14
Ahi	sushi grade ahi seared with Cajun spices & sesame seeds & served with a wasabi cream sauce	17
Artichoke Dip	hearts blended with cream cheese, Parmesan & Monterey Jack, served with toast points	13
Potato Skins	crispy skins topped with melted Monterey Jack & Cheddar cheese, bacon bits & scallions	13
Chipotle Mac & Cheese	Gruyere & Monterey Jack cheeses with a chipotle adobe sauce	14
Calamari Fritti	lightly fried with sweet red peppers and onions, drizzled with ancho chili mayonnaise	15
Gouda Croquets	Gouda & Parmesan rolled with shredded potatoes & drizzled with ancho chili sauce	12
Cajun Lamb Chops	four chops dusted with Cajun spice and grilled	19
Appetizer Sampler	lump crabmeat-stuffed mushrooms, potato skins & calamari	17
Hunter Trio	skewers of BBQ chicken, tender teriyaki steak & grilled shrimp	17

~ sides & sauces ~

Béarnaise Sauce	a classic sauce flavored with fresh tarragon	6
Hollandaise Sauce	a classic preparation	5
Whiskey Peppercorn Sauce	green peppercorns in a creamed brown sauce finished with bourbon	6
Black & Bleu Style	cajun spices with bleu cheese butter & onion strings	6
Fromage Style	mushrooms, onions, blue cheese crumbles, bacon bits, & peppercorn sauce	6
Sautéed Mushrooms	sliced fresh, sautéed in a creamy garlic butter sauce	4
Sautéed Onions in Garlic	red onions sliced, sautéed with a hint of garlic	4
Sautéed Mushrooms & Onions	sliced fresh, sautéed in a creamy garlic butter sauce	5

~ seafood ~

Shrimp Scampi Linguine	tender shrimp sautéed in garlic lemon sauce & served over linguine	24
Beer Battered Shrimp	jumbo butterflied shrimp with house made cocktail sauce	25
Flame Broiled Salmon	seasoned fillet of salmon, flame broiled & topped with a hint of garlic	26
Lobster Tail	two 5-6 oz Lobster tail brushed with butter & steamed	MKT
Catch of the Day	selection and preparation vary daily	MKT

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

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

~ steaks ~

New York Strip	juicy and flavorful Choice beef	Standard cut	29	Hunter cut	35
Filet Mignon	our most tender steak	Standard cut	32	Hunter cut	39
Dijon Beef Tips	tender filet tips, sautéed in garlic butter & smothered in a Dijon sauce (as available)				24
Top Sirloin	center cut top sirloin is flame broiled to the peak of tenderness				25
Whiskey Peppercorn Top Sirloin	cracked black peppercorns & whiskey peppercorn sauce				26
Stuffed Top Sirloin	bacon wrapped, stuffed with mushroom duxelle, finished with sautéed mushrooms				27
Steak Neil	NY Strip, topped with sautéed mushrooms, onions, bacon, bleu cheese, & hollandaise				32
Ribeye	grilled to perfection	12oz	35	16oz	39
Porterhouse	the best of both cuts; the Filet Mignon & the New York strip, a full pound and a quarter				43

~ 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				31
Standard Cut	three quarters of a pound				34
Hunter Cut	a pound and a quarter, served with the bone				40

~ chicken, ribs & chops ~

Forest Mushroom Chicken	boneless breast, topped with a savory mushroom sauce				24
Chicken & Sundried Tomatoes	in Parmesan breadcrumbs, with Prosciutto, Provolone & pesto				25
Chicken & Broccoli Linguine	served in an herb cream sauce with Parmesan cheese				24
Twin Chops	two 6oz pork tenderloin steaks, topped with sliced apples & onions in a citrus glaze				24
BBQ Baby Back Ribs	slow roasted, fall-off-the-bone tender ribs, glazed with our classic BBQ sauce				33
Grilled Lamb Chops	extra thick chops grilled & served over a rosemary-mint glaze				40

~ combinations ~

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

Shrimp (Scampi or Beer Battered)	3 jumbo prawns lightly battered or in a white butter sauce				12
Lobster Tail	¾ lbs of crab or a 5-6oz tail				MKT

\$7 Split plate charge for all entrees