

~ starters~

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| Crab-Stuffed Mushrooms lump crabmeat stuffing, topped with Monterey Jack cheese | 13 |
| Hot & Spicy Shrimp a half dozen large shrimp sautéed in Cajun pepper sauce with garlic toast | 15 |
| Jumbo Shrimp Cocktail with cocktail sauce | 13 |
| Ahi sushi grade ahi seared with Cajun spices & sesame seeds & served with a wasabi cream sauce | 16 |
| Artichoke Dip hearts blended with cream cheese, Parmesan & Monterey Jack, served with toast points | 11 |
| Potato Skins crispy skins topped with melted Monterey Jack & Cheddar cheese, bacon bits & scallions | 11 |
| Chipotle Mac & Cheese Gruyere & Monterey Jack cheeses with a chipotle adobe sauce | 12 |
| Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with ancho chili mayonnaise | 14 |
| Gouda Croquets Gouda & Parmesan rolled with shredded potatoes & drizzled with ancho chili sauce | 10 |
| Cajun Lamb Chops four chops dusted with Cajun spice and grilled | 18 |
| Appetizer Sampler lump crabmeat-stuffed mushrooms, potato skins & calamari | 15 |
| Hunter Trio skewers of BBQ chicken, tender teriyaki steak & grilled shrimp | 15 |

~ sides & sauces ~

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| Béarnaise Sauce a classic sauce flavored with fresh tarragon | 5 |
| Hollandaise Sauce a classic preparation | 4 |
| Whiskey Peppercorn Sauce green peppercorns in a creamed brown sauce finished with bourbon | 5 |
| Black & Bleu Style cajun spices with bleu cheese butter & onion strings | 5 |
| 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 ~

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| Shrimp Scampi Linguine tender shrimp sautéed in garlic lemon sauce & served over linguine | 23 |
| Beer Battered Shrimp jumbo butterflied shrimp with house made cocktail sauce | 24 |
| Flame Broiled Salmon seasoned fillet of salmon, flame broiled & topped with a hint of garlic | 24 |
| Lobster Tail two 5-6 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, and one of the following sides:

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

~ steaks ~

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| New York Strip juicy and flavorful Angus beef | Standard cut | 27 | Hunter cut | 33 |
| Filet Mignon our most tender steak | Standard cut | 30 | Hunter cut | 36 |
| Dijon Beef Tips tender filet tips, sautéed in garlic butter & smothered in a Dijon sauce (as available) | | | | 22 |
| Top Sirloin center cut Angus top sirloin is flame broiled to the peak of tenderness | | | | 23 |
| Whiskey Peppercorn Top Sirloin cracked black peppercorns & whiskey peppercorn sauce | | | | 24 |
| Stuffed Top Sirloin bacon wrapped, stuffed with mushroom duxelle, finished with sautéed mushrooms | | | | 25 |
| Steak Neil a NY Strip, topped with hollandaise, sautéed mushrooms, onions, bacon, & bleu cheese | | | | 30 |
| Ribeye grilled to perfection | 12oz | 33 | 16oz | 37 |
| Porterhouse the best of Angus beef; the Filet Mignon & the New York strip, a full pound and a quarter | | | | 38 |

~ 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 | 29 |
| Standard Cut three quarters of a pound | 32 |
| Hunter Cut a pound and a quarter, served with the bone | 36 |

~ chicken, ribs & chops ~

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| Forest Mushroom Chicken boneless breast, topped with a savory mushroom sauce | 22 |
| Chicken & Sundried Tomatoes in Parmesan breadcrumbs, with Proscuitto, Provolone & pesto | 24 |
| Chicken & Broccoli Linguine served in an herb cream sauce with Parmesan cheese | 23 |
| BBQ Baby Back Ribs slow roasted, fall-off-the-bone tender ribs, glazed with our classic BBQ sauce | 30 |
| Grilled Lamb Chops extra thick chops grilled & served over a rosemary-mint glaze | 37 |

~ combinations ~

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

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| Shrimp (Scampi or Beer Battered) 3 jumbo prawns lightly battered or in a white butter sauce | 11 |
| King Crab Legs or Lobster Tail ¾ lbs of crab or a 5-6oz tail | MKT |

\$7 Split plate charge for all entrees