

~ starters~

Crab-Stuffed Mushrooms lump crabmeat stuffing, topped with Monterey Jack cheese	11
Hot & Spicy Shrimp a half dozen large shrimp sautéed in Cajun pepper sauce with garlic toast	14
Jumbo Shrimp Cocktail with cocktail sauce	11
Ahi sushi grade ahi seared with Cajun spices & sesame seeds & served with a wasabi cream sauce	14
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	10
Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with ancho chili mayonnaise	12
Gouda Croquets Gouda & Parmesan rolled with shredded potatoes & drizzled with ancho chili sauce	8
Cajun Lamb Chops four chops dusted with Cajun spice and grilled	15
Appetizer Sampler lump crabmeat-stuffed mushrooms, potato skins & calamari	13
Hunter Trio skewers of BBQ chicken, tender teriyaki steak & grilled shrimp	14

~ sides & sauces ~

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	4
Black & Bleu Style cajun spices with bleu cheese butter & onion strings	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

~ seafood ~

Shrimp Scampi Linguine tender shrimp sautéed in garlic lemon sauce & served over linguine	20
Beer Battered Shrimp jumbo butterflied shrimp with house made cocktail sauce	21
Flame Broiled Salmon seasoned fillet of salmon, flame broiled & topped with a hint of garlic	21
Australian 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 ~

New York Strip juicy and flavorful Angus beef	Standard cut	24	Hunter cut	30
Filet Mignon our most tender steak	Standard cut	28	Hunter cut	33
Dijon Beef Tips tender filet tips, sautéed in garlic butter & smothered in a Dijon sauce (as available)				19
Top Sirloin center cut Angus top sirloin is flame broiled to the peak of tenderness				21
Whiskey Peppercorn Top Sirloin cracked black peppercorns & whiskey peppercorn sauce				22
Stuffed Top Sirloin bacon wrapped, stuffed with mushroom duxelle, finished with sautéed mushrooms				23
Steak Neil a NY Strip, topped with hollandaise, sautéed mushrooms, onions, bacon, & bleu cheese				27
Ribeye three quarters of a pound grilled to perfection				29
Porterhouse the best of Angus beef; the Filet Mignon & the New York strip, a full pound and a quarter				34

~ 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	26
Standard Cut three quarters of a pound	29
Hunter Cut a pound and a quarter, served with the bone	32

~ chicken, ribs & chops ~

Forest Mushroom Chicken boneless breast, topped with a savory mushroom sauce	19
Chicken & Sundried Tomatoes in Parmesan breadcrumbs, with Proscuitto, Provolone & pesto	21
Chicken & Broccoli Linguine served in an herb cream sauce with Parmesan cheese	20
BBQ Baby Back Ribs slow roasted, fall-off-the-bone tender ribs, glazed with our classic BBQ sauce	27
Grilled Lamb Chops extra thick chops grilled & served over a rosemary-mint glaze	32

~ 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	8
King Crab Legs or Australian Lobster Tail ¾ lbs of crab or a 5-6oz tail	MKT

\$7 Split plate charge for all entrees