

~ starters~

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	17
Appetizer Sampler lump crabmeat-stuffed mushrooms, potato skins & calamari	15
Hunter Trio skewers of BBQ chicken, tender teriyaki steak & grilled shrimp	15

~ 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	5
Black & Bleu Style cajun spices with bleu cheese butter & onion strings	4
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	22
Beer Battered Shrimp jumbo butterflied shrimp with house made cocktail sauce	23
Flame Broiled Salmon seasoned fillet of salmon, flame broiled & topped with a hint of garlic	23
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	26	Hunter cut	32
Filet Mignon our most tender steak	Standard cut	29	Hunter cut	35
Dijon Beef Tips tender filet tips, sautéed in garlic butter & smothered in a Dijon sauce (as available)				21
Top Sirloin center cut Angus top sirloin is flame broiled to the peak of tenderness				22
Whiskey Peppercorn Top Sirloin cracked black peppercorns & whiskey peppercorn sauce				23
Stuffed Top Sirloin bacon wrapped, stuffed with mushroom duxelle, finished with sautéed mushrooms				24
Steak Neil a NY Strip, topped with hollandaise, sautéed mushrooms, onions, bacon, & bleu cheese				29
Ribeye grilled to perfection	12oz	32	16oz	36
Porterhouse the best of Angus beef; the Filet Mignon & the New York strip, a full pound and a quarter				36

~ 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	28
Standard Cut three quarters of a pound	31
Hunter Cut a pound and a quarter, served with the bone	35

~ chicken, ribs & chops ~

Forest Mushroom Chicken boneless breast, topped with a savory mushroom sauce	21
Chicken & Sundried Tomatoes in Parmesan breadcrumbs, with Proscuitto, Provolone & pesto	23
Chicken & Broccoli Linguine served in an herb cream sauce with Parmesan cheese	22
BBQ Baby Back Ribs slow roasted, fall-off-the-bone tender ribs, glazed with our classic BBQ sauce	29
Grilled Lamb Chops extra thick chops grilled & served over a rosemary-mint glaze	35

~ 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	10
King Crab Legs or Lobster Tail ¾ lbs of crab or a 5-6oz tail	MKT

\$7 Split plate charge for all entrees