

## ~ starters~

<b>Crab-Stuffed Mushrooms</b>	<i>lump crabmeat stuffing, topped with Monterey Jack cheese</i>	<b>18</b>
<b>Hot &amp; Spicy Shrimp</b>	<i>a half dozen large shrimp sautéed in Cajun pepper sauce with garlic toast</i>	<b>19</b>
<b>Jumbo Shrimp Cocktail</b>	<i>with cocktail sauce</i>	<b>17</b>
<b>Ahi</b>	<i>sushi grade ahi seared with Cajun spices &amp; sesame seeds &amp; served with a wasabi cream sauce</i>	<b>20</b>
<b>Artichoke Dip</b>	<i>hearts blended with cream cheese, Parmesan &amp; Monterey Jack, served with toast points</i>	<b>15</b>
<b>Potato Skins</b>	<i>crispy skins topped with melted Monterey Jack &amp; Cheddar cheese, bacon bits &amp; scallions</i>	<b>16</b>
<b>Chipotle Mac &amp; Cheese</b>	<i>Gruyere &amp; Monterey Jack cheeses with a chipotle adobe sauce</i>	<b>16</b>
<b>Calamari Fritti</b>	<i>lightly fried with sweet red peppers and onions, drizzled with ancho chili mayonnaise</i>	<b>18</b>
<b>Gouda Croquets</b>	<i>Gouda &amp; Parmesan rolled with shredded potatoes &amp; drizzled with ancho chili sauce</i>	<b>15</b>
<b>Cajun Lamb Chops</b>	<i>four chops dusted with Cajun spice and grilled</i>	<b>22</b>
<b>Appetizer Sampler</b>	<i>lump crabmeat-stuffed mushrooms, potato skins &amp; calamari</i>	<b>20</b>
<b>Hunter Trio</b>	<i>skewers of BBQ chicken, tender teriyaki steak &amp; grilled shrimp</i>	<b>20</b>

## ~ sides & sauces ~

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

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

## ~ seafood ~

<b>Shrimp Scampi Linguine</b>	<i>tender shrimp sautéed in garlic lemon sauce &amp; served over linguine</i>	<b>27</b>
<b>Beer Battered Shrimp</b>	<i>jumbo butterflied shrimp with house made cocktail sauce</i>	<b>28</b>
<b>Flame Broiled Salmon</b>	<i>seasoned fillet of salmon, flame broiled &amp; topped with a hint of garlic</i>	<b>29</b>
<b>Lobster Tail</b>	<i>two 5-6 oz Lobster tail brushed with butter &amp; steamed</i>	<b>MKT</b>
<b>Catch of the Day</b>	<i>selection and preparation vary daily</i>	<b>MKT</b>

## ~ steaks ~

<b>New York Strip</b> juicy and flavorful Choice beef	<b>Standard cut</b>	<b>32</b>	<b>Hunter cut</b>	<b>39</b>
<b>Filet Mignon</b> our most tender steak	<b>Standard cut</b>	<b>35</b>	<b>Hunter cut</b>	<b>43</b>
<b>Dijon Beef Tips</b> tender filet tips, sautéed in garlic butter & smothered in a Dijon sauce (as available)				<b>27</b>
<b>Top Sirloin</b> center cut top sirloin is flame broiled to the peak of tenderness				<b>28</b>
<b>Whiskey Peppercorn Top Sirloin</b> cracked black peppercorns & whiskey peppercorn sauce				<b>29</b>
<b>Stuffed Top Sirloin</b> bacon wrapped, stuffed with mushroom duxelle, finished with sautéed mushrooms				<b>30</b>
<b>Steak Neil</b> NY Strip, topped with sautéed mushrooms, onions, bacon, bleu cheese, & hollandaise				<b>35</b>
<b>Ribeye</b> grilled to perfection	<b>12oz</b>	<b>38</b>	<b>16oz</b>	<b>43</b>
			<b>Hunter Cut</b>	<b>24oz</b>
				<b>56</b>
<b>Porterhouse</b> the best of both cuts; the Filet Mignon & the New York strip, a full pound and a quarter				<b>47</b>
<b>Tomahawk Ribeye</b> a delicious <b>32 ounce</b> ribeye with the extra-long bone French trimmed (allow 30 minutes to cook)				<b>90</b>
<b>Japanese A-5 Wagyu</b> 9 ounces of the highest quality of marbled beef in the world				<b>98</b>

## ~ 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	<b>34</b>
<b>Standard Cut</b> three quarters of a pound	<b>38</b>
<b>Hunter Cut</b> a pound and a quarter, served with the bone	<b>44</b>

## ~ chicken, ribs & chops ~

<b>Forest Mushroom Chicken</b> boneless breast, topped with a savory mushroom sauce	<b>27</b>
<b>Chicken &amp; Sundried Tomatoes</b> in Parmesan breadcrumbs, with Prosciutto, Provolone & pesto	<b>28</b>
<b>Chicken &amp; Broccoli Linguine</b> served in an herb cream sauce with Parmesan cheese	<b>27</b>
<b>Twin Chops</b> two 6oz pork tenderloin steaks, topped with sliced apples & onions in a citrus glaze	<b>28</b>
<b>BBQ Baby Back Ribs</b> slow roasted, fall-off-the-bone tender ribs, glazed with our classic BBQ sauce	<b>37</b>
<b>Grilled Lamb Chops</b> extra thick chops grilled & served over a rosemary-mint glaze	<b>44</b>

## ~ combinations ~

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

<b>Shrimp (Scampi or Beer Battered)</b> 3 jumbo prawns lightly battered or in a white butter sauce	<b>14</b>
<b>Lobster Tail</b> a 5-6oz tail	<b>MKT</b>

**\$12 Split plate charge for all entrees**