



We are proud to consistently serve only the finest quality of hand selected meat and seafood available in the Midwest. All of our steaks are cut from 120 day corn-fed certified angus steer and aged for a minimum of 28 days for maximum flavor and tenderness. Our seafood is hand harvested and delivered fresh daily. We are committed to making your dining experience a memorable one.

### HORS D'OEUVRES

<b>Oysters Rockefeller:</b> <i>creamed spinach, herb panko</i>	22
<b>Flight of Oysters:</b> <i>mignonette sauce, house cocktail, lemon caper</i>	21
<b>Shrimp Cocktail:</b> <i>lemon, cocktail sauce</i>	17
<b>Calamari:</b> <i>remoulade, cocktail sauce</i>	20
<b>Million Dollar Deviled Eggs:</b> <i>smoked bacon, chives</i>	15
<b>Bruschetta:</b> <i>crostini, boursin cheese, marinated roasted tomatoes, micro basil</i>	14
<b>High Roller Bacon:</b> <i>house cut pork belly with orange chutney</i>	20
<b>Crab Cake:</b> <i>harissa aioli, remoulade</i>	21
<b>Gnocchi &amp; Short Rib:</b> <i>italian pasta, braised short rib</i>	16

### SOUPS & SALADS

<b>Spinach:</b> <i>red onion, candied pecans, dried cherries, Maytag bleu, warm bacon vinaigrette</i>	12
<b>House:</b> <i>Iceberg, red onion, cucumber, cherry tomato, crouton</i>	12
<b>Winter Salad:</b> <i>butternut squash, pomegranate arils, candied pecans, Honeycrisp apples, goat cheese, apple cider vinaigrette</i>	12
<b>Caesar:</b> <i>romaine, shaved parmesan, crouton</i>	12
<b>French Onion Soup:</b> <i>crostini, gruyere cheese</i>	10
<b>Crab &amp; Lobster Bisque:</b> <i>crostini, crab meat</i>	14

### SIDES

<b>Baked Potato</b>	9	<b>Grilled Asparagus</b>	9
<b>Mushrooms &amp; Onions</b>	10	<b>Garlic Mashed Potatoes</b>	9
<b>Creamed Spinach</b>	10	<b>Garlic Parmesan Fries</b>	9
<b>Mac &amp; Cheese</b>	10	<b>Steamed Broccoli</b>	9
<b>Grilled Carrots</b>	9	<b>Brussel Sprouts</b>	9

### DESSERTS

<b>NY Style Cheesecake</b>	12	<b>5 Layer Chocolate Cake</b>	10
<b>Carrot Cake</b>	10	<b>Graeters Ice Cream</b>	10
<b>Creme Brulée</b>	13	<b>Caramel Apple Bread Pudding</b>	12



## BEEF

8oz filet Mignon:	55
22oz Ribeye:	70
14oz New York Strip:	50
Braised Short Rib: <i>chevre mashed potatoes, carrots</i>	35
Bleu Burger: <i>grilled onion, bleu cheese aioli, gruyere cheese, brioche bun</i>	24

## PORK, LAMB & PASTA

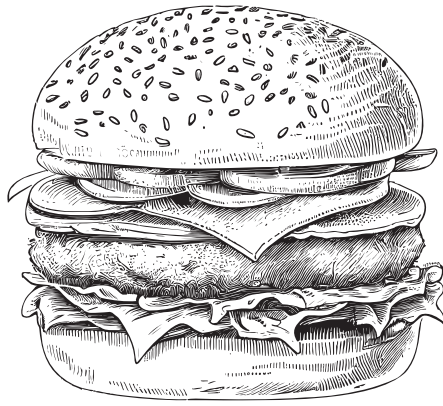
Two 6 oz. Duroc Pork Chops: <i>maple mustard glaze</i>	42
Willow Bend Lamb Chops: <i>Poblano grits, roasted cauliflower, Chimichurri sauce</i>	50
Pasta Alfredo:	20
<i>add chicken:</i>	12
<i>add shrimp:</i>	20
<i>add scallops:</i>	35

## SEAFOOD

Halibut: <i>herb crust, brussel sprout hash</i>	42
Kvaroy Salmon: <i>sautéed spinach, orzo pasta, sun-dried tomato sauce</i>	45
18oz Lobster tail: <i>butter, lemon, choice of side</i>	Market Price
Alaskan King Crab: <i>butter, lemon, choice of side</i>	Market Price
Seared Scallops: <i>butternut squash risotto, pomegranate beurre blanc</i>	55

## ENHANCEMENTS

Bleu Cheese Crust	10	Baby Crab Cake	10
Oscar Style	15	Béarnaise	8
Half Lobster Tail	Market Price	Half Crab Legs	Market Price



*All burgers are served with Parmesan  
Truffle fries and cooked to your  
temperature of choice.*

## **GOURMET BURGERS**

**Bleu Burger** 25

*bleu cheese aioli, grilled onion, gruyere  
cheese*

**The Grand Jam Burger** 25

*bacon jam, roasted garlic aioli, goat  
cheese*

**The Waco Burger** 24

*fried onions, bacon, jalapeno, house bbq,  
pepper jack cheese*

**House Burger** 22

*lettuce, tomato, pickle, onion, american  
cheese*

**Sriracha Burger** 24

*bacon, fried jalapeno, sriracha aioli,  
pepper jack cheese*

