



*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>Shrimp Cocktail:</b> <i>lemon, cocktail sauce</i>	<b>17</b>
<b>Calamari:</b> <i>remoulade, cocktail sauce</i>	<b>18</b>
<b>Baked Brie:</b> <i>apricot preserves, candied pecans</i>	<b>15</b>
<b>Bruschetta:</b> <i>crostini, boursin cheese, marinated roasted tomatoes, micro basil</i>	<b>14</b>
<b>High Roller Bacon:</b> <i>house cut pork belly with orange chutney</i>	<b>20</b>
<b>Crab Cake:</b> <i>creamed corn, remoulade</i>	<b>19</b>

### **SOUPS & SALADS**

<b>Spinach:</b> <i>red onion, candied pecans, dried cherries, Maytag bleu, warm bacon vinaigrette</i>	<b>12</b>
<b>House:</b> <i>Iceberg, red onion, cucumber, cherry tomato, crouton</i>	<b>12</b>
<b>Wedge:</b> <i>Iceberg, house bleu cheese dressing, red onion, bacon, cherry tomatoes</i>	<b>14</b>
<b>Caesar:</b> <i>romaine, shaved parmesan, crouton</i>	<b>12</b>
<b>French Onion Soup:</b> <i>crostini, gruyere cheese</i>	<b>10</b>

### **SIDES**

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

### **DESSERTS**

<b>NY Style Cheesecake</b>	<b>12</b>	<b>5 Layer Chocolate Cake</b>	<b>12</b>
<b>Colossal Carrot Cake</b>	<b>12</b>	<b>Graeters Ice Cream</b>	<b>10</b>



## BEEF

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

## PORK, LAMB & PASTA

<b>Two 12oz Duroc Bone-in Pork Chops:</b>	<b>40</b>
<b>Three 5oz New Zealand Lamb Chops:</b> <i>Chimichurri Sauce</i>	<b>50</b>
<b>Pasta Ragù:</b> <i>authentic italian meat sauce, house cut pappardelle pasta, fresh grated parmesan</i>	<b>25</b>
<b>Pasta Alfredo:</b>	<b>20</b>
<i>add chicken:</i>	<b>12</b>
<i>add shrimp:</i>	<b>20</b>
<i>add scallops:</i>	<b>35</b>

## SEAFOOD

<b>Halibut:</b> <i>beurre blanc sauce, roasted potatoes, carrots</i>	<b>40</b>
<b>Salmon:</b> <i>Parmesan risotto, dill cream sauce</i>	<b>35</b>
<b>18oz Lobster tail:</b> <i>butter, lemon, choice of side</i>	<b>Market Price</b>
<b>Alaskan King Crab:</b> <i>butter, lemon, choice of side</i>	<b>Market Price</b>
<b>Seared Scallops:</b> <i>choice of side</i>	<b>50</b>

## ENHANCEMENTS

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