



Entrées

Includes Choice of Rice, Baked Potato, Garlic Mash or Steak Fries

Roast Prime Rib

With Au Jus

18.95

New York Steak

Served with Battered Onion Rings

19.95

20oz Porterhouse

Center Cut From the Short Loin

20.95

Lamb Chops

with Mint Infused Jus

31.95

Filet Mignon

Broiled to Perfection

20.95

Alaskan King Crab

Drawn Butter & Lemon

31.95

Australian Lobster Tails

Drawn Butter & Lemon

Single 29.95 ~ Double 43.95

Sautéed Chicken Breast

Marsala or Lemon Beurre Blanc Sauce

15.95

BBQ Baby Back Ribs

Full Rack with Jack Daniels® Sauce

19.95

Shrimp Scampi

Garlic White Wine Sauce

Served over a Bed of Linguini

18.95

Fresh Atlantic Salmon

Infused Dill Oil

18.95

Walleyed Pike

Fresh from the Great Lakes

Grilled or Deep Fried

17.95

Seasonal Fresh Fish

Broiled, Grilled, Poached or Sautéed

Market Price

Combinations

	Filet Mignon	New York	Porterhouse
Shrimp Scampi	29.95	28.95	29.95
Crab Legs	34.95	33.95	34.95
Lobster Tail	46.95	45.95	46.95



Appetizers

Shrimp Cocktail

Horseradish Cocktail Sauce

8.95

Chef's Blue Crab Cakes

Remoulade Sauce

9.95

BBQ Baby Back Ribs

½ Rack with Jack Daniels® Sauce

8.95

Panko Crusted Fried Shrimp

Honey Dijon Mustard Sauce

8.95

Soups & Salads

French Onion Soup

Topped with Gruyere Cheese

4.95

Soup du Jour

Made Fresh Daily

4.25

Traditional Caesar

Sourdough Croutons

6.95

Iceberg Wedge

Choice of Dressing

5.50

Seasonal Greens

Choice of Dressing

5.50

Insalata Caprese

Beefsteak Tomatoes with Fresh Buffalo Mozzarella and Basil

6.95

“Chicago Style” Garbage Salad

Chopped Iceberg Lettuce, Tomato, Artichoke Hearts, Kalamata Olives, Marinated Mushrooms, Genoa Salami, Cucumber, Sweet Onions, Garbanzo Beans and Cheddar Cheese.

Lemon Vinaigrette Dressing.

6.95

Sides

4.95

**Fresh Seasonal
Vegetables**

**Sautéed
Mushrooms**

**Sautéed
Spinach**

Macaroni & Cheese

Creamed Corn

Enhancements

2.95

Bordelaise Sauce

Béarnaise Sauce

Green Peppercorn Sauce

San Pellegrino ~ Acqua Panna
Bottled Water