

~ starters~

Crab-Stuffed Mushrooms lump crabmeat stuffing, topped with Monterey Jack cheese	8
Hot & Spicy Shrimp a half dozen large shrimp sautéed in Cajun pepper sauce with garlic toast	10
Jumbo Shrimp Cocktail with cocktail sauce	9
Ahi sushi grade ahi seared with Cajun spices & sesame seeds & served with a wasabi cream sauce	11
Artichoke Dip hearts blended with cream cheese, Parmesan & Monterey Jack, served with toast points	8
Potato Skins crispy skins topped with melted Monterey Jack & Cheddar cheese, bacon bits & scallions	8
Chipotle Mac & Cheese Gruyere & Monterey Jack cheeses with a chipotle adobe sauce	7
Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with ancho chili mayonnaise	9
Gouda Croquets Gouda & Parmesan rolled with shredded potatoes & drizzled with ancho chili sauce	7
Cajun Lamb Chops four chops dusted with Cajun spice and grilled	12
Appetizer Sampler lump crabmeat-stuffed mushrooms, potato skins & calamari	11
Hunter Trio skewers of BBQ chicken, tender teriyaki steak & grilled shrimp	11

~ sides & sauces ~

Béarnaise Sauce a classic sauce flavored with fresh tarragon	4
Hollandaise Sauce a classic preparation	4
Whiskey Peppercorn Sauce green peppercorns in a creamed brown sauce finished with bourbon	4
Sautéed Mushrooms sliced fresh, sautéed in a creamy garlic butter sauce	3
Sautéed Onions in Garlic red onions sliced, sautéed with a hint of garlic	3
Sautéed Mushrooms & Onions sliced fresh, sautéed in a creamy garlic butter sauce	3
Steak Neil Topping sautéed mushrooms, onions, bacon & bleu cheese	4

~ seafood ~

Shrimp Scampi Linguine tender shrimp sautéed in garlic lemon sauce & served over linguine	19
Beer Battered Shrimp jumbo butterflied shrimp with house made cocktail sauce	20
Flame Broiled Salmon seasoned fillet of salmon, flame broiled & topped with a hint of garlic	20
Australian Lobster Tail a 10-12 oz Lobster tail brushed with butter & steamed	MKT
Alaskan Crab Legs 1 ¼ lb. steamed & served with clarified butter	28
Catch of the Day selection and preparation vary daily	MKT

Entrees include your choice of Soup de Jour, a Classic Caesar Salad or our Tableside Salad Bar, and two of the following sides:

Wild Rice Pilaf Au Gratin Potatoes Baked Potato Steamed Broccoli
Mashed Potatoes Crispy Fried Onion Rings Seasonal Vegetables

~ steaks ~

New York Strip juicy and flavorful Angus beef	Standard cut	20	Hunter cut	26
Filet Mignon our most tender steak	Standard cut	23	Hunter cut	29
Top Sirloin center cut Angus top sirloin is flame broiled to the peak of tenderness				19
Whiskey Peppercorn Top Sirloin cracked black peppercorns & whiskey peppercorn sauce				20
Stuffed Top Sirloin bacon wrapped, stuffed with mushroom duxelle, finished with sautéed mushrooms				20
Black & Bleu Ribeye Cajun spices, seared, then served on mashed potatoes with bleu cheese butter				23
Steak Neil New York steak with sautéed mushrooms, onions, bacon, bleu cheese & hollandaise sauce				23
Porterhouse the best of Angus beef; the Filet Mignon & the New York strip, a full pound and a half				30

~ 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	22
Standard Cut three quarters of a pound	24
Hunter Cut a pound and a quarter, served with the bone	28

~ chicken, ribs & chops ~

Forest Mushroom Chicken boneless breast, topped with a savory mushroom sauce	17
Chicken & Sundried Tomatoes in Parmesan breadcrumbs, with Proscuitto, Provolone & pesto	19
Chicken & Broccoli Linguine served in an herb cream sauce with Parmesan cheese	19
BBQ Baby Back Ribs slow roasted, fall-off-the-bone tender ribs, glazed with our classic BBQ sauce	23
Grilled Lamb Chops four extra thick chops grilled & served over a rosemary-mint glaze	28

~ combinations ~

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

Shrimp Scampi 3 jumbo prawns sautéed with tomatoes, shallots & garlic in a white butter sauce	7
Shrimp Tempura 3 jumbo butterflied prawns lightly battered, served with our own cocktail sauce	7
Alaskan King Crab Legs ½ order split and steamed	14
Australian Lobster Tail 5-6 oz tail, basted with butter and steamed	MKT