

APPETIZERS FOR SHARING

Fresh Shucked Oysters

O JAMES RIVER O BLUE POINT O QUILCENE BAY
2.95 each

THICK CUT ONION RINGS	7.95
FARIBAUT CREAMERIES "CAVEMAN" CURDS	8.95
ARTICHOKE & ROASTED PEPPER DIP	8.95
WAGYU "KOBE" SLIDERS <i>Three "One Bite Wonders"</i>	9.95
<i>A breed of Japanese beef known world-wide for its tenderness and flavor</i>	
COCONUT SHRIMP <i>with spicy homemade chutney</i>	10.95
CALAMARI <i>with sweet peppers</i>	12.95
SEA SCALLOPS 'BENEDICT' <i>applewood smoked bacon, hollandaise</i>	12.95
LUMP CRAB CAKE <i>with roasted corn relish and spicy mustard mayo</i>	12.95
OYSTERS ROCKEFELLER	14.95
JUMBO SHRIMP COCKTAIL <i>with fresh grated horseradish</i>	14.95

FOR THE TABLE
HOT APPETIZER SAMPLER <i>Coconut Shrimp, Cheese Curds, Crab Cake, Onion Rings</i> 18.95

SOUPS & SALADS

STEAKHOUSE CHILI	CUP 4.95	BOWL 7.95
FRENCH ONION SOUP	CUP 4.95	CROCK 7.95
CAESAR SALAD	4.95	
SPINACH AND APPLEWOOD BACON SALAD	4.95	
THE CHOPPED SALAD	4.95	
<i>chopped bacon, grape tomatoes, carrots, radish, red pepper, green beans, iceberg & romaine with green goddess dressing</i>		
STEAKHOUSE WEDGE	4.95	
<i>Our signature salad! Topped w/ bacon and crumbled blue cheese with your choice of dressing</i>		
GRILLED CHICKEN COBB SALAD	14.95	
<i>avocado, tomato, hard boiled egg, chopped bacon & red onion with choice of dressing</i>		
GRILLED TENDERLOIN STEAK SALAD	16.95	
<i>baby field greens with cherry tomatoes, red onion, red peppers, bleu cheese & balsamic vinaigrette</i>		
<i>Dressing Choices: French, Buttermilk Ranch, Blue Cheese, Green Goddess, Dijon Vinaigrette, Caesar, or Thousand Island</i>		

BURGERS & SANDWICHES

ground fresh, never frozen, USDA prime midwestern beef served on a fresh baked bun with hand-cut Idaho russet fries

BASIC PRIME BURGER	8.95	<i>thick cut bacon, steakhouse chili, cheddar & an onion ring</i>
<i>add cheese \$1 add smoked bacon \$2</i>		
KNIFE AND FORK CHICKEN CLUB	12.95	
PRIME RIB FRENCH DIP	14.95	
THREE NAPKIN STACK BURGER	14.95	
SHORT RIB & SCALLOP SLIDERS	15.95	<i>seared scallops & tender braised short ribs on mini buns</i>



TENDER PRICES FOR TOUGH TIMES

<p>SUNDAY SUPPER</p> <p>FRIED CHICKEN DINNER</p> <p>with sweet corn and coleslaw</p> <p>\$ 8.95</p>	<p>MONDAY</p> <p>10 WINES</p> <p>10 BOTTLES</p> <p>FOR</p> <p>10 DOLLARS</p>	<p>TUESDAY</p> <p>Pot Roast</p> <p>with carrots celery and potatoes</p> <p>\$10</p>	<p>WEDNESDAY</p> <p>BBQ</p> <p>Surf n' Turf</p> <p>skewers of jumbo shrimp and pork tenderloin</p> <p>\$10</p>	<p>THURSDAY</p> <p>Pub-Style Fish & Chips</p> <p>beer battered cod filets with Old-Bay spiced wedge fries</p> <p>\$10</p>
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FILET MIGNON

USDA Choice, hand-selected, center-cut and naturally-aged for tenderness and flavor.

<p>FILET MIGNON 29.95</p> <p>HORSERADISH CRUSTED FILET 32.95 <i>topped with creamy horseradish and toasted bread crumbs</i></p> <p>MUSHROOM CAPPED FILET 33.95 <i>broiled with an exotic mushroom and fresh herb crust</i></p>	<p>BLEU CHEESE CRUSTED FILET 34.95 <i>naturally aged with a bleu cheese crust</i></p> <p>FILET AMERICAN 34.95 <i>topped with Tilamook sharp cheddar and smoked bacon</i></p> <p>FILET "OSKAR" 36.95 <i>topped with a lump crab cake and asparagus with Béarnaise sauce</i></p>
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for the lighter appetite - try our **PETITE FILET . . . 25.95**

Steak Sauces, Butters & Toppings

Bleu Cheese Sauce • Brandied Green Peppercorn Sauce • Mushroom Sauce • Horseradish Cream

Béarnaise Sauce *add 2.00* • Applewood Smoked Bacon *add 2.00*

ADDITIONAL STEAKS & MEATS

<p>CHICKEN OREGANATA 17.95</p> <p>WILD RICE STUFFED PORKCHOP 17.95 <i>with a rich mushroom gravy</i></p> <p>TERIYAKI SURF & TURF SKEWER 19.95 <i>jumbo shrimp & beef tenderloin kebab</i></p>	<p>DRY-AGED PRIME SIRLOIN 27.95</p> <p>DRY-AGED RIBEYE 34.95</p> <p>BONE-IN NEW YORK STRIP 36.95</p>
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Rock Salt Crusted Prime Rib*

Twenty-one day aged Kansas Prime ribs, slowly roasted under a mountain of rock salt to seal in natural juices.

QUEEN'S CUT (10 OZ) 19.95	KING'S CUT (16 OZ) 28.95	KING'S MOTHER-IN-LAW'S CUT (24 OZ) 34.95
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*Served with Au Jus and Horseradish Sauce *Served till we run out*

SPECIALTY SEAFOOD

Sustainable species flown in fresh daily are also available simple grilled or broiled with fresh lemon and olive oil. Walleye is available broiled or fried

<p>PECAN CRUSTED WALLEYE 19.95 <i>with an apple cider butter sauce</i></p> <p>FRESH SCOTTISH SALMON 24.95 <i>with potatoes, leeks, bacon & a dijon cream sauce</i></p> <p>PARMESAN CRUSTED ALASKAN HALIBUT 26.95 <i>served over sauteed spinach with roasted red pepper cream sauce</i></p>	<p>CORN CRUSTED SEA BASS 27.95 <i>with steamed asparagus, mushrooms, and lemon beurre blanc</i></p> <p>AUSTRALIAN 16 OZ LOBSTER TAIL 49.95 <i>tender and sweet cold water lobster broiled and served with drawn butter</i></p> <p style="text-align: right;">HALF TAIL . . . 24.95</p>
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TABLE SIZED ACCESSORIES

*Served family style for 2 or more 7.95 *Available for One 4.95*

BROCCOLI/HOLLANDAISE*	GREEN BEANS AMANDINE*	CREAM CORN*
ASPARAGUS/HOLLANDAISE	PAN ROASTED MUSHROOMS*	GROWN-UP MAC & CHEESE
	SPINACH & MUSHROOM GRATIN	

LOADED MASHED POTATOES

Applewood Smoked Bacon, Sour Cream, Cheddar Cheese and Green Onions

SINGLE 5.95	REGULAR 8.95	LARGE 12.95
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<p>HAND CUT PARMESAN FRIES 5.95</p> <p>IDAHO ONE POUND BAKED 6.95</p>	<p>HASH BROWNS 8.95 <i>with or without onions</i></p> <p>HASH BROWNS BLUE STYLE 9.95 <i>Applewood Smoked Bacon, Tabasco, Onion and Bleu Cheese</i></p>
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STEAK ORDERING GUIDE

Pittsburgh Blue—Charred Black Outside, Cold & Red Center

Blue—Cold, Red Center **Rare**—Very Red, Cool Center **Medium Rare**—Red, Warm Center **Medium**—Pink, Hot Center **Medium Well**—Dull Pink Center **Well**—Cooked Throughout

We recommend that medium well and well done Filet Mignon be butterflied. We are not responsible for steaks ordered well done.