

APPETIZERS FOR SHARING

Fresh Shucked Oysters

O JAMES RIVER O BLUE POINT O OTTER COVE

3.50 each

THICK CUT ONION RINGS	8.95
ELLSWORTH CREAMERIES "CAVEMAN" CURDS <i>with smoked tomato ketchup</i> ...	9.95
ARTICHOKE & ROASTED PEPPER DIP	9.95
TUNA TARTARE	12.95
<i>Abi tuna served with chili-soy vinaigrette and wonton crisps</i>	
COCONUT SHRIMP <i>with spicy homemade chutney</i>	13.95
CALAMARI <i>with sweet peppers</i>	12.95
SEA SCALLOPS 'BENEDICT' <i>applewood smoked bacon, hollandaise</i>	14.95
LUMP CRAB CAKES <i>with roasted corn relish and spicy mustard mayo</i>	15.95
BUFFALO SHRIMP <i>with jicama slaw</i>	14.95
JUMBO SHRIMP COCKTAIL <i>with fresh grated horseradish</i>	16.95

FOR THE TABLE

HOT APPETIZER SAMPLER

Coconut Shrimp, Cheese Curds, Crab Cake, Onion Rings

20.95

SOUPS & SALADS

STEAKHOUSE CHILICUP 4.95 .BOWL 7.95
FRENCH ONION SOUPCUP 4.95 .CROCK 7.95
CAESAR SALAD7.95
SPINACH AND GOAT CHEESE SALAD7.95
THE CHOPPED SALAD7.95
<i>chopped bacon, tomatoes, carrots, radish, red pepper, green beans, iceberg, red onion & romaine with green goddess dressing topped with bleu cheese crumbles</i>	
STEAKHOUSE WEDGE7.95
<i>Our signature salad! Topped w/ bacon and crumbled bleu cheese with your choice of dressing</i>	
SEAFOOD COBB SALAD	17.95
<i>shrimp, crab, avocado, tomato, hard boiled egg, chopped bacon and scallion with citrus-herb vinaigrette</i>	
GRILLED TENDERLOIN STEAK SALAD	17.95
<i>baby field greens with tomatoes, red onion, red peppers, bleu cheese & balsamic vinaigrette</i>	

Dressing Choices: French, Buttermilk Ranch, Bleu Cheese, Green Goddess, Balsamic Vinaigrette, Caesar, Thousand Island, honey lavender or citrus vinaigrette

BURGERS & SANDWICHES

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

CLASSIC PRIME BURGER 9.95 <i>add cheese \$1 add smoked bacon \$2</i>	THREE NAPKIN STACK BURGER 14.95 <i>thick cut bacon, steakhouse chili, cheddar & an onion ring</i>
KNIFE AND FORK CHICKEN CLUB 12.95	TENDERLOIN STEAK SANDWICH 16.95 <i>sauteed tenderloin and sweet onions on a ciabatta bun with basil mayonnaise, red pepper and swiss cheese</i>
PRIME RIB FRENCH DIP 16.95	



TENDER PRICES FOR TOUGH TIMES

SUNDAY SUPPER Fried Chicken Dinner with sweet corn and coleslaw \$12.95	MONDAY 10 DOLLAR BOTTLES OF WINE	TUESDAY Pot Roast with carrots, celery and potatoes \$12.95	WEDNESDAY BBQ Surf n Turf skewers of jumbo shrimp and pork tenderloin \$12.95	THURSDAY Pub-Style Fish & Chips beer battered cod filets with Old Bay spiced wedge fries \$12.95
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AVAILABLE WHILE SUPPLIES LAST

11-8/11



FILET MIGNON

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

FILET MIGNON	34.95	BLEU CHEESE CRUSTED FILET	37.95
		<i>naturally aged with a bleu cheese crust</i>	
HORSERADISH CRUSTED FILET	36.95	FILET AMERICAN	36.95
<i>topped with creamy horseradish and toasted bread crumbs</i>		<i>topped with Tilamook sharp cheddar and smoked bacon</i>	
MUSHROOM CAPPED FILET	37.95	FILET "OSKAR"	39.95
<i>broiled with an exotic mushroom and fresh herb crust</i>		<i>topped with a lump crab cake and asparagus with Béarnaise sauce</i>	

for the lighter appetite - try our **PETITE FILET . . . 29.95**
"I am a woman hear me chew"

Steak Sauces, Butters & Toppings

Bleu Cheese Sauce • Brandied Green Peppercorn Sauce • Mushroom Sauce • Horseradish Cream 2.50

Béarnaise Sauce add 2.95 • Applewood Smoked Bacon add 2.95

ADDITIONAL STEAKS & MEATS

CHICKEN OREGANATA	17.95	AGED CHOICE SIRLOIN	29.95
ALMOND WILD RICE PORKCHOP	19.95	AGED RIBEYE	38.95
<i>with a rich mushroom gravy</i>		BONE-IN NEW YORK STRIP	38.95
FLAT IRON STEAK	22.95		
<i>Marinated in rosemary balsamic with shallot butter</i>			

Salt Crusted Prime Rib*

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

QUEEN'S CUT (10 OZ) 25.95	KING'S CUT (16 OZ) 31.95	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 are also available simply grilled or broiled with fresh lemon and olive oil. Walleye is available broiled or fried

PISTACHIO CRUSTED WALLEYE	24.95	CORN CRUSTED SEA BASS	29.95
<i>with lemon-dill butter sauce</i>		<i>with asparagus, mushrooms, and lemon buerre blanc sauce</i>	
FRESH SCOTTISH SALMON	25.95	AUSTRALIAN 16 OZ LOBSTER TAIL	54.95
<i>horseradish crust and mustard buerre blanc sauce</i>		<i>tender and sweet cold water lobster broiled and served with drawn butter</i>	
FRESH MAHI-MAHI	28.95	HALF TAIL	28.95
<i>with asparagus risotto and red cream sauce</i>			

TABLE SIZED ACCESSORIES

Served family style 9.95 *Available for One 6.95

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

LOADED MASHED POTATOES

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

SINGLE 7.95	REGULAR 9.95	LARGE 12.95
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HAND CUT PARMESAN FRIES	5.95	HASH BROWNS	11.95
<i>with bearnaise sauce</i>		HASH BROWNS WITH ONIONS	12.95
IDAHO ONE POUND BAKED	7.95	HASH BROWNS BLUE STYLE	13.95
		<i>Applewood Smoked Bacon, Tabasco, Onion and Bleu Cheese</i>	

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. There is a risk associated with consuming raw seafood or other raw protein.