



APPETIZERS

CHEESE CURDS 9.95

Deep fried & served with marinara.

*SHRIMP COCKTAIL 11.95

Four jumbo shrimp served with cocktail sauce & lemon.

CHICKEN WINGS 11.50

Served regular, buffalo or in sweet chili sauce.

DEEP FRIED CALAMARI 7.50

Flash fried & served with cocktail sauce and lemon wedge.

PRIME RIB FLATBREAD 12.95

Tender prime rib, roasted tomato, fresh herb, mozzarella & aged balsamic.

SALADS/SOUPS

SOUP OF THE DAY 5.00 Cup 6.00 Bowl

Ask your server about today's homemade soup.

**HOUSE SIDE SALAD 4.95

Fresh baby greens with tomato, cucumber & croutons.

**DINNER SALAD 7.95 11.95 Chicken 14.95 Shrimp

Fresh baby greens with tomato, cucumber & croutons.

DRESSING CHOICES

French, Ranch, Bleu Cheese, Parmesan peppercorn, Oil & Vinegar

SPECIALTIES

*BBQ RIBS 22.95 1/2 29.95 Full

Baby-back ribs slow roasted with essence of hickory & apple. Your choice of side dish.

*GRILLED CHICKEN BREAST 21.95

Flame-grilled chicken breast finished with BBQ sauce, Cajun or Lemon Pepper seasonings. Served with your choice of side dish & the vegetable du jour.

*LONG ISLAND DUCK 29.95

Roasted duckling topped with a raspberry demi-glaze served with your choice of side dish.

FETTUCINI ALFREDO 17.95 Chicken 21.95 Shrimp 24.95

Wide pasta tossed with our homemade parmesan cream sauce. Served with garlic toast. No side dish.

**ZOODLE ANTI-PASTA 19.95 23.95 Chicken 25.95

Shrimp

Homemade zucchini noodles tossed in a tomato sauce with mushrooms, peppers, onion & shaved parmesan. Served with garlic toast. No side dish.

STEAKS

*RIBEYE 31.95

12 oz. cut from the prime rib & grilled the way you like it.

*PEPPERED RIBEYE 34.95

With sauteed onions & mushrooms finished in a browned-butter peppercorn sauce.

*PETITE FILET 25.95

5 oz. tenderloin filet grilled to perfection.

*TWIN FILETS 34.95

Two 5 oz tenderloin filets grilled to perfection.

*NEW YORK STRIP 33.95

The King of Steaks! 14 oz.

*PRIME RIB 10 oz. 26.95 14 oz. 33.95

Specially seasoned and slow-roasted served with au jus & creamy horseradish sauce.

SIDE CHOICES:

Baked Potato, French Fries, Mashed Yukon Gold, Au Gratin or Vegetable du Jour

FROM THE WATERS

*TWIN TAILS 46.95

Two 6 oz. cold water lobster tails broiled to perfection.

CANADIAN WALLEYE 27.95

Served *broiled almandine or pan-fried.

SHRIMP 25.95

Five large scampied shrimp.

SIDE CHOICES

Baked Potato, French Fries, Mashed Yukon Gold, Au Gratin or Vegetable du Jour

COMBINATIONS

*STEAK & SHRIMP 33.95

petite tenderloin with three large scampied shrimp. NO SUBSTITUTIONS.

*STEAK & LOBSTER 44.95

Petite tenderloin with a 6 oz. broiled lobster tail. NO SUBSTITUTIONS.

*PRIME & LOBSTER 45.95

10 oz. prime with a 6 oz. broiled lobster tail. NO SUBSTITUTIONS.

*PRIME & SHRIMP 37.95

10 oz. prime with three large scampied shrimp. NO SUBSTITUTIONS.

SIDE CHOICES

Baked Potato, French Fries, Mashed Yukon Gold, Au Gratin or Vegetable du Jour

ALL ENTREES SERVED WITH DINNER ROLL & SOUP OR SALAD

ASK ABOUT DESSERT