

dinner menu

3pm - 10pm

Appetizers

Potato Skins – Crispy Bacon, Melted Cheddar Cheese, Artichoke Hearts, and Green Onions served bubbly hot with your choice of Ranch Dressing or Chipotle Mayonnaise.	\$7
Alaskan Halibut Corn Dogs – Fresh Halibut Chunks with a Tempura Batter served with a Dijon Aioli.	\$7
Chicken Wings – Bone-in or Boneless Wings served with Honey Barbeque, Sweet Thai Chili, or Smoking Hot Wing Sauce.	\$7
Blooming Onion – A Sweet Onion, Lightly Breaded served with our Zesty Cajun Ranch Sauce.	\$8
Lump Crab & Lobster Cakes – Served with House Tartar or Cocktail Sauce.	\$9
Ultimate Shrimp Cocktail – Large Shrimp served with Cocktail Sauce.	\$8
Hot Spinach & Artichoke Dip – Served with a Heaping Portion of our Crisp Tortilla Chips.	\$7
Shrimp Divine – Jumbo Shrimp Stuffed with Lump Crab and a Lemon Caper Cream Sauce.	\$10
Maple Bacon and Tomato Flatbread – Maple Bacon, Sliced Tomatoes, Fresh Basil, Mozzarella, and Parmesan Cheese, with our Pesto Aioli.	\$7

Soups and Salads

Upgrade Your Salad –add Grilled Chicken or Chilled Shrimp for \$5

Soup du Jour – Chef's Choice daily.	\$5
Classic French Onion Soup – Topped with Garlic Croutons and Gruyere Cheese.	\$5
Traditional Caesar Salad – Served in our Signature Parmesan Cheese Bowl.	\$5
Steakhouse Salad – Crisp Romaine Lettuce, Diced Tomato, Mandarin Oranges, Cucumbers and Croutons.	\$5
Asian Chicken Salad – Romaine Lettuce, Grilled Chicken, Shredded Cabbage, Sliced Red Peppers, Mandarin Oranges, Cashews and served with our Toasted Sesame Dressing.	\$7

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From Our Butcher Block to Your Table

All Entrée Selections come with your choice of Starch and Vegetable; Pasta Dishes are served with Choice of Vegetable. Add two Jumbo Fried Shrimp for \$6 or a 6 oz. Cold Water Lobster Tail for \$14 to any Steak

Top Sirloin – 6 oz. Sirloin is Cut Fresh and Broiled to Perfection.	\$16
Filet Mignon – 8 oz. Filet is Tender and Juicy	\$20
New York Strip – Our 12oz. Strip is Perfectly Marbled and Charbroiled.	\$18
Ribeye – 12 oz. Ribeye is aged to Perfection and Charbroiled.	\$20
T-bone – 16 oz. T-bone	\$23
Steak and Shrimp – 6 oz. Top Sirloin Steak plus Jumbo Fried Shrimp.	\$20
Smoked Baby Back Ribs – Served with Black Raspberry Glaze or Honey Barbeque Sauce.	\$19
Prime Rib – (Available Fridays and Saturdays)	\$24

Seafood

Live Maine Lobster – Choose from our Lobster Tank	6-10 lbs. 1.75 - 2 lbs.	\$125 \$60
Twin Cold Water Lobster Tails – Two - 6 oz. Cold Water Lobster Tails, Cracked, and served with Clarified Butter.		\$28
Alaskan King Crab – Red Alaskan King Crab, Steamed and Served with Clarified Butter.		\$25
Japanese Salmon – 8 oz. of Pan Seared Salmon Filet Glazed with a South Seas Marinade.		\$19
Walleye Filet – Pan Broiled or Crab Stuffed.		\$19
Breaded Colossal Fried Shrimp – Golden Fried Shrimp.		\$20

Pasta and Chicken

Shrimp Scampi – Served over Penne Pasta with a Garlic Cream Sauce.	\$20
Linguine Alfredo – Your choice of Shrimp and Sea Scallops or Grilled Chicken.	\$18
Chicken Picante – Served with Lemon Caper Cream Sauce.	\$17