

STARTERS

CHURCH LADY DEVEILED EGGS	15
• house made deviled eggs with Nueske bacon garnish	
CHILLED COLOSSAL SHRIMP COCKTAIL	16
• 4 pieces served with house made cocktail	
OYSTERS CHILLINGHAM'S	16
• native charbroiled oysters topped with house cajun butter and parmesan cheese	
HOUSE STEAMED MUSSELS	15
• rotating seasonal recipe	
PORK BELLY CROSTINI	18
• House teriyaki glazed marinated pork belly on grilled Italian crostini	
CHARCUTERIE ANTIPASTO PRETZEL	35
• jumbo pretzel accompanied by chef selected meats and cheeses, olives, grilled artichokes, roasted red peppers and grapes served with whole grain mustard	
TRIPLE THICK BUTCHER CUT BACON	24
• 4 slices of Nueske applewood smoked bacon with bourbon dipping sauce	
STEAKHOUSE ONION RINGS	10
• served with a sweet & spicy dipping sauce	
SAUSAGE SAMPLER PLATTER	26
• Chef selection of sausages with pickles and mustard	

FOR LATER...

CHOCOLATE CAKE	12
• Rich chocolate cake with chocolate frosting	
CHEESECAKE	12
• ask about today's flavor	
WARM BREAD PUDDING	12
• Brioche bread, egg custard, bourbon cream sauce	
CRÈME BRÛLÉE	12
• House-made vanilla infused crème brûlée topped with fresh fruit	

SALADS

HOUSE SALAD \$12 FULL \$7 SIDE	
• romaine, cucumbers, tomato, red onion	
CAESAR SALAD \$12 FULL \$7 SIDE	
• romaine with house made garlic croutons and shaved parmesan	
WEDGE YOUR WAY IN	12
• iceberg wedge served with fresh blue cheese crumbles, grape tomatoes, applewood smoked bacon crumbles and house made blue cheese dressing	
WATERMELON FETA SALAD	13
• Spinach, chopped watermelon, feta cheese, chopped pecans, balsamic vinaigrette	
* ADD A PROTEIN TO YOUR SALAD	
• NY Strip \$18 Salmon \$17 Three Shrimp \$12 Three Scallops \$12	

SIDES MATTER

DUCK FAT POTATO HASH	9
BAKED POTATO	6
• with butter and sour cream	
BAKED SWEET POTATO	6
• with cinnamon brown sugar butter	
HAND CUT DOUBLE FRIED FRIES	8
ROASTED FINGERLING POTATOES	8
STEAKHOUSE ONION RINGS	10
THREE CHEESE MAC & CHEESE	12
CREAMED CORN	12
CREAMED SPINACH	12
GRILLED ASPARAGUS	12



THE MEATS

below served with side house or Caesar salad and choice of duck fat potato hash, baked potato, sweet potato, onion rings or double fried fries

* 10OZ FLAT IRON	32
• sliced and topped with chimichurri	
* 14OZ NEW YORK STRIP	38
* 8OZ FILET	58
* 16OZ RIBEYE	48
* 16OZ PRIME RIB (THURS - SAT)	46
• slow roasted served with au jus	
* 24 OZ PRIME RIB (THURS - SAT)	66
* 14OZ BONE IN PORK CHOP	37
• Stuffed with apple sage stuffing, topped with house-made apple jam, served with sautéed broccolini and blistered tomatoes	
* 10OZ CHILLINGHAM BURGER	22
• topped with cheddar and Nueske applewood smoked bacon, lettuce, tomato, red onion and pickle served with double fried fries	

WITH THE BONE

* 18OZ KANSAS CITY BONE-IN STRIP	52
* 18OZ T-BONE	53
* 22OZ PORTERHOUSE	68
* 22OZ BONE IN RIBEYE	70

SPECIALTY STEAKS

* 30 DAY DRY AGE - CHEF SELECTION	Market
* WAGYU SKIRT STEAK FRITES	50
• 9oz thin sliced Australian wagyu over house cut fries finished with bearnaise	
* TRAIL BOSS BOARD	185
• 8 oz. Filet, 16 oz ribeye and 14 oz NY strip and a link of sausage. Served with salad and 3 sides.	
* CATTLE BARON BOARD	600
• 9 premium steaks - 22 oz bone in ribeye, 16 oz ribeye, 22oz porterhouse, Wagyu Strip, 10 oz Flat Iron, 12 oz NY strip, 18 oz Kansas City Strip, 18 oz T-Bone, 8 oz Filet. Served with Salads and 4 Sides	

MEAT TEMPERATURE

• Rare (Cool, Red Center)
Medium Rare (Warm Red Center, hint of pink)
Medium (Warm Pink Center)
Medium Well (Some Pink in Center)
We do not support cooking our steaks beyond
Medium Well - that would be sacrilegious

STEAK ENHANCEMENTS

HORSERADISH CREAM	2
BÉARNAISE	2
ROASTED RED PEPPER CHIMICHURRI	2
DANISH BLUE CHEESE	5
SAUTÉED ONIONS	5
SAUTÉED MUSHROOMS	5
BONE MARROW BUTTER	6
ADD THREE SCALLOPS	13
ADD 3 BAKED STUFFED SHRIMP	14
OSCAR STYLE	15

OTHER ENTRÉES

below served with side house or Caesar salad

BAKED STUFFED SHRIMP	34
• Jumbo shrimp stuffed with house-made seafood stuffing, lemon caper butter sauce, blistered tomato, potato medley, and sautéed broccolini in truffle oil	
FAROE ISLAND SALMON	35
• Grilled salmon with honey bourbon glaze, with herb roasted fingerling potatoes and grilled asparagus	
SEAFOOD RISOTTO	46
• Arborio rice with cream and Parmesan cheese, mussels, shrimp, scallops, and salmon	
FRONTIER ROASTED DUCK BREAST	35
• Crispy skin-on herb roasted duck breast with blistered tomatoes, roasted red peppers, asparagus medley, and potato	
STRIP LOIN RAGU	41
• Fork Tender Shredded Strip In A Red Wine San Marzano Ragu with Fettuccine	
* RANCH HAND MAC & CHEESE	36
• 7 oz New York strip over cavatelli pasta, cheddar, fontina and Gouda cheeses, roasted red peppers. Add 3 Shrimp \$12 Add Crab \$14	

* ADVISORY

• This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.
20% gratuity added to parties of 6 or more.
Please inform your server of any allergies.