



The Big Steer

Iowa Corn Fed
Prime Rib of Beef

Appetizers

French Fried Onions <i>thin sliced and lightly breaded</i>	9.95
Calamari <i>lightly fried and tossed with a sweet chili sauce</i>	13.95
Fried Mushrooms <i>lightly breaded with Italian flour</i>	11.95
Appetizer Platter <i>toasted cheese sticks, fried mushrooms and french fried onions</i>	18.95
Shrimp Cocktail <i>large chilled shrimp served with lemon and cocktail sauce</i>	15.95
Toasted Cheese Sticks <i>lightly breaded with Italian flour and herbs</i>	11.95
Maryland Crab Cakes <i>jumbo lump crab cakes made fresh to order. Served with red remoulade sauce</i>	16.95

Salads

Steak Salad <i>6 oz. prime grade sirloin slices atop mixed greens, red onions, tomatoes, mixed sliced vegetables and topped with Danish bleu cheese crumbles</i>	23.95
Wedge Salad <i>crisp wedge of iceberg lettuce topped with balsamic glaze, thick cut smoked bacon, tomatoes, crumbled Danish bleu cheese, red onions and Danish bleu cheese dressing</i>	10.95

Pasta

Served with garlic bread & one side

Baked Cavatelli & Meat Sauce <i>pasta casserole including beef, pork and Italian sausage with marinara sauce and covered with melted mozzarella cheese</i>	24.95
Chicken Parmesan <i>boneless breast, tomato sauce, spices and imported cheese served with pasta</i>	24.95
Seafood Pasta <i>shrimp, fresh sea scallops and jumbo lump crab tossed in a white lobster cream sauce with spices</i>	27.95

Quality Iowa Pork

B.B.Q. Ribs <i>loin back ribs smothered in B.B.Q. sauce and cooked 'till they're ready to fall off the bone</i>	24.95
Iowa French Cut Pork Chop <i>12 oz. bone-in center cut loin chop. Char-broiled, light pink center</i>	26.95

Poultry

Chicken Deburgo <i>8 oz. boneless chicken breast sautéed in garlic butter, wine and seasonings</i>	24.95
Fried Chicken <i>back by popular demand. Fresh hand breaded 1/2 chicken fried golden brown</i>	24.95
Char-broiled Chicken Breast <i>served with a side of our house made B.B.Q. sauce</i>	24.95

Pork and Poultry dinners are served with our fresh baked bread and choice of two sides.

☞ **Our Specialty ~ Iowa's Finest Prime Rib of Beef** ☞

Prime Rib of Beef	12 oz.	35.95
	16 oz. Cattleman's cut.....	39.95

Prime Rib and Fried Shrimp	12 oz. with two jumbo prawns lightly breaded and fried golden brown	40.95
	substitute two pan seared fresh scallops for jumbo shrimp for market price	

Available with a side of our house made creamy jalapeño sauce, horseradish or creamy horseradish sauce.

Naturally Aged Certified Angus Beef

Rare	Red Cool Center	Medium Rare	Red Warm Center
Medium	Warm Pink Center	Medium Well	Slight Pink Center
Well Done	Cooked Throughout		

Top of Iowa Sirloin (U.S.D.A. Prime) ~ 6 oz.	28.95	~	12 oz.	34.95
---	--------------	---	---------------------	--------------

Italian Steak (U.S.D.A. Prime) ~ 6 oz.	31.95	~	12 oz.	37.95
<i>Top of Iowa sirloin sautéed in garlic butter, wine, Italian herbs and spices. Served with sautéed mushrooms</i>				

Porterhouse 24 oz. center cut, a classic for steak lovers.....	45.95
---	--------------

NY Strip ~ 12 oz.	34.95
<i>a very flavorful version of the KC strip cut from the center of the loin.</i>	

Rib Eye ~ 12 oz. served open face on toast	34.95	~	18 oz. bone-in	43.95
<i>abundant marbling makes this a rich and flavorful favorite</i>				

Filet ~ 6 oz.	36.95	~	8 oz.	40.95
----------------------------	--------------	---	--------------------	--------------

Filet and Stuffed Shrimp 6 oz. filet served with crab and cream cheese stuffed jumbo prawns in herbs and butter	42.95
--	--------------

Filet Deburgo ~ One 6 oz. filet	38.95	~	Two 4 oz. filets	42.95
<i>beef tenderloins sautéed in garlic butter, wine and seasonings</i>				

Filet Tips Deburgo 8 oz. beef tenderloin tips sautéed in garlic butter, wine, and seasonings. <i>served over wild rice & one side.....</i>	34.95
--	--------------

Filet and Fried Shrimp 6 oz. filet served with two jumbo prawns lightly breaded and golden fried	41.95
---	--------------

Mixed Grill 4 oz. filet, two pan seared fresh scallops and a Maryland crab cake	39.95
--	--------------

Seafood Specialities

Fresh Atlantic Salmon wild caught salmon char-broiled and served with fresh mango salsa.....	26.95
---	--------------

Baked Orange Roughy Fish 8 oz. Australian white fish coated with lemon pepper, butter and other spices.....	26.95
--	--------------

Fried Shrimp jumbo prawns lightly breaded and golden fried	26.95
---	--------------

Broiled Shrimp jumbo prawns served in garlic butter, herbs and spices.....	26.95
---	--------------

Broiled Seafood Combo three jumbo prawns and three pan seared fresh sea scallops served in garlic butter, herbs and spices	39.95
<i>substitute three pan seared fresh scallops for jumbo shrimp for market price</i>	

Lobster Tail ~ 6 oz. ~ 10 oz. ~ 12 oz.	market price
<i>we serve only South African cold water white lobster; lemon and hot butter</i>	

Lobster Tail and Steak a 6 oz. South African cold water lobster tail served with our 6 oz. choice filet.....	market price
---	--------------

Beef and Seafood dinners are served with our fresh baked bread and choice of two sides.

Specialty Sandwiches

Served with your choice of one side.

French Dip 8 oz. *of our famous prime rib sliced thin, topped with mozzarella cheese and served with au jus* **26.95**

Consuming raw or under cooked meats, seafood, shellfish, eggs or poultry may increase your risk of food borne illness. For those who have allergies, please inform your server before ordering, and we will be happy to discuss any necessary changes.

Sides

<i>Baked Potato</i>	<i>Soup: French Onion</i>	<i>Side of Spaghettini</i>
<i>Hash Browns</i>	<i>Soup of the Day</i>	<i>Apple Sauce</i>
<i>French Fries</i>	<i>Cheesy Potato Bacon</i>	<i>Cottage Cheese</i>
<i>Garlic Mashed Potatoes with Beef Gravy</i>	<i>Fresh Crisp Side Salad</i>	<i>Wild Rice</i>

Premium Sides (\$2.95 extra per side)

<i>Cheesy Corn</i>	<i>6 Cheese Mac & Cheese</i>	<i>Loaded Baked Potato: shredded cheddar cheese, thick cut smoked bacon and chopped green onions</i>
<i>Asparagus</i>	<i>Au Gratin Potatoes</i>	
<i>Steamed Broccoli</i>	<i>Twice Baked Potato</i>	

Salad Dressings

<i>House- Creamy Garlic Parmesan French</i>	<i>Hidden Valley Ranch Italian Caesar</i>	<i>Imported Danish Bleu Cheese Balsamic Vinaigrette</i>
	<i>(extra dressings add .75 cents)</i>	

Beverages

Coffee, Hot Tea, Iced Tea, Raspberry Tea *(free refills)* **2.95**

Milk *(White or Chocolate) (one free refill)* **2.95**

Lemonade *(free refills)* **2.95**

Pop *(Pepsi, Diet Pepsi, Mt. Dew, Diet Mt. Dew, Sierra Mist, Dr. Pepper, Root Beer) (free refills)* **2.95**

Dessert

Check with your server for other Seasonal Favorites.

Ice Cream Sundaes *(Chocolate or Strawberry)* **5.95**

Freshly Prepared Gourmet Cheesecake *with Strawberry, Chocolate, Caramel, or Red Raspberry topping* **7.95**

Heath Bar Triple Chocolate Cake *with whipped cream frosting, Heath Bar pieces, Fudge Chocolate, and Caramel*..... **7.95**

Apple Pie ala mode *warm apple pie served with soft serve ice cream on the side* **7.95**

Crème Brûlée *cream custard with caramelized sugar top*..... **7.95**

Lemon Cake *made with fresh lemon juice topped with whipped cream frosting and garnished with raspberry sauce* **7.95**

Salted Caramel Cookie *fresh baked salted caramel cookie topped with vanilla ice cream, rich chocolate syrup and caramel sauce*..... **7.95**

Try One Of Our Awesome Specialty Ice Cream Drinks

18% service charge added to all parties of five or more.
Pre-approved checks only. Gift certificates available.