

## **Appetizers**

French Fried Onions thin sliced and lightly breaded	9.95
Calamari lightly fried and tossed with a sweet chilli sauce	13.95
Fried Mushrooms lightly breaded with Italian flour	10.95
Appetizer Platter toasted cheese sticks, fried mushrooms and french fried onions	18.95
<b>Shrimp Cocktail</b> large chilled shrimp served with lemon and cocktail sauce	14.95
Toasted Cheese Sticks lightly breaded with Italian flour and herbs	10.95
Maryland Crab Cakes jumbo lump crabcakes made fresh to order. Served with red remoulade sauce	16.95
Salads	
<b>Steak Salad</b> 6 oz. prime grade sirloin slices atop mixed greens, red onion, tomatoes, mixed sliced vegetables and topped with Danish bleu cheese crumbles	23.95
<b>Wedge Salad</b> 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	10.95
Pasta Served with garlic bread	
Chicken Parmesan boneless breast, tomato sauce, spices and imported cheese served with pasta	24.95
<b>Seafood Pasta</b> shrimp, fresh sea scallops and jumbo lump crab tossed in a white lobster cream sauce with spices	27.95
Quality Iowa Pork	
<b>B.B.Q. Ribs</b> loin back ribs smothered in B.B.Q. sauce and cooked 'till they're ready to fall off the bone	24.95
lowa French Cut Pork Chop 12 oz. bone-in center cut loin chop. Char-broiled, light pink center	26.95
Poultry	
Chicken Deburgo 8 oz. boneless chicken breast sautéed in garlic butter, wine and seasonings	24.95
<b>Fried Chicken</b> back by popular demand, Fresh hand breaded 1/2 chicken fried golden brown	24.95
<b>B.B.Q. Chicken &amp; Ribs</b> a combination platter with our grilled BBQ chicken breast and fall off the bone BBQ ribs	28.95
Pork and Poultry dinners served with our fresh baked bread and choice of two sides	

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

Prime Rib of Beef	10 oz. served open face on Italian bread with au jus	33.95
	12 oz	
	16 oz. Cattleman's cut	
Prime Rib and Fried Shrimp	10 oz. with two jumbo prawns lightly breaded and fried golden brownsubstitute two pan seared fresh scallops for jumbo shrimp for \$5.95	38.95

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
Italian Steak (U.S.D.A. Prime) $\sim 6$ oz
top of lowa sirloin sautéed in garlic butter, wine, Italian herbs and spices. Served with sautéed mushrooms
Porterhouse 24 oz., center cut, a classic for steak lovers
NY Strip ~ 12 oz
a very flavorful version of the KC strip. Cut from the center of the loin.
Rib Eye ~ 12 oz. served open face on toast
Filet ~ 6 oz36.95 ~ 8 oz40.9
Filet and Stuffed Shrimp 6 oz. filet served with crab and cream cheese stuffed jumbo prawns in herbs and butter 42.9
Filet Deburgo ~ One 6 oz. filet
<b>Filet Tips Deburgo</b> 8 oz. beef tenderlion tips sautéed in garlic butter, wine, and seasonings.  Served over wild rice & one side
Steak and Fried Shrimp 6 oz. filet served with two jumbo prawns lightly breaded and golden fried
Mixed Grill 4 oz. filet, two pan seared fresh scallops and Maryland crab cake
Seafood Specialities
Fresh Atlantic Salmon wild caught salmon char-broiled and served with fresh mango salsa
Baked Orange Roughy Fish 8 oz. Australian white fish coated with lemon pepper, butter and other spices 26.9
Fried Shrimp jumbo prawns lightly breaded and golden fried
Broiled Shrimp jumbo prawns served in garlic butter, herbs and spices
Broiled Seafood Combo three jumbo prawns and three pan seared fresh sea scallops served in garlic butter, herbs and spices
substitute three pan seared fresh scallops for jumbo shrimp for \$6.95
<b>Lobster Tail</b> ~ <b>6 oz.</b> ~ <b>10 oz.</b> ~ <b>12 oz.</b> <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 filetmarket prid

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

## **Specialty Sandwiches**Served with your choice of one side.

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** Fresh Crisp Side Salad Hash Browns Side of Spaghettini Soup: French Onion French Fries Sweet Potato Cassrole Vegetable Beef **Garlic Mashed Potatoes** Wild Rice with Beef Gravy Cheesy Potato Bacon Apple Sauce Cottage Cheese **Baked Potato Premium Sides** (\$2.95 extra per side) 6 Cheese Mac & Cheese Cheesy Corn Loaded Baked Potato: **Augratin Potatoes** Shredded Cheddar Cheese, thick **Asparagus** Mixed Vegetable Medley Twice Baked Potato cut smoked bacon and chopped green onions **Salad Dressings** House- Creamy Garlic Parmesan Hidden Valley Ranch Imported Danish Bleu Cheese **French** Italian Balsamic Vinaigrette Caesar (extra dressings add .75 cents) **Beverages Coffee, Hot Tea, Iced Tea, Raspberry Tea** (free refills) 2.95 Milk (White or Chocolate) (one free refill) 2.95 Lemonade (free refill's) 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 Gourment Cheesecake with Strawberry, Wild Cherry, Blueberry, 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 7.95 Crème Brûlée cream custard with caramelized sugar top **Reeses Peanut Butter Mousse Pie** creamy peanut butter mousee on a rich thick dark chocolate crust...... 7.95 Salted Caramel Cookie fresh baked salted caramel cookie topped with vanilla ice cream, rich



chocolate syrup and caramel sause .....

7.95

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