

**APPETIZERS**

<b>Spinach Artichoke Dip</b>	<b>14</b>
housemade blend of italian cheeses & spinach	
<b>Fried Mushrooms</b>	<b>14</b>
baby portobellas breaded & fried	
<b>Potato Skins</b>	<b>12</b>
russet potatoes topped with bacon & cheddar	
<b>Onion Haystack</b>	<b>12</b>
thin sliced onions breaded, seasoned, & fried	
<b>Shrimp Cocktail</b>	<b>12</b>
6 shrimp served with housemade cocktail sauce	
<b>French Onion Soup</b>	<b>10</b>
caramalized onions in broth topped with gruyere	

**STEAKS**

Includes 2 sides

<b>Prime Filet</b>	<b>50</b>
8 oz hand cut prime filet	
<b>Prime NY Strip</b>	<b>45</b>
14 oz hand cut prime strip	
<b>Prime Ribeye</b>	<b>42</b>
16 oz hand cut ribeye	
<b>Prime Sirloin</b>	<b>28</b>
12 oz hand cut sirloin	
<b>Enhance your Steak</b>	<b>3</b>
Sauteed mushrooms, sauteed onions, crumbled blue cheese, bernaise sauce, creamy peppercorn, or red wine reduction	

**ENTREES**

Includes 2 sides

<b>Chicken Marsala</b>	<b>22</b>
pan seared chicken thighs in a marsala wine sauce with mushrooms over mashed potatoes	
<b>Nordic Salmon</b>	<b>28</b>
skin on salmon, seared & finished with bernaise	
<b>Pork Chop</b>	<b>24</b>
bone in pork chop with bourbon peach glaze	
<b>Angus Prime Rib</b> Friday & Saturday Only	<b>42</b>
16 oz bone in prime rib with au jus	