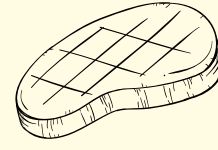


Steak & Chops

All steak and chops are served with your choice of potato and vegetable du jour.



USDA Prime New York Sirloin Strip Steak

10 oz. cut

5 oz. Manhattan cut

Grilled and topped with steakhouse mushrooms and haystack onions.

Au Poivre option:

Peppercorn-crusted and pan seared. Served with a demi glace accented with brandy and cream.

Certified Angus Beef Filet Mignon

6 oz.

8 oz.

A center-cut CAB tenderloin steak wrapped in Hickory smoked bacon and grilled. Finished with steakhouse mushrooms and haystack onions.

Grilled Center-Cut Pork Loin Chops

One chop

Two chops

Boneless 5 oz. pork loin chops grilled. Served with cider pan demi-glace and Apple chutney.

E.C.G.C.C

Tenderloin Steak Sandwich

A 5 oz. center-cut CAB tenderloin steak grilled and presented with toast points. Finished with steakhouse mushrooms and haystack onions.

Add ons:

Half Walleye

Half Gulf Shrimp

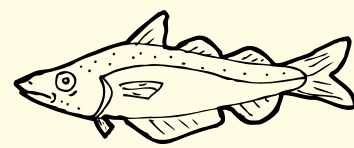
Coldwater Lobster Tail

Fish & Seafood Your Way

Served with your choice of potato and vegetable du jour.

Fish & seafood method of preparation:

Baked, Blackened, Sauteed, Batter-fried or Panko-Crusted



Canadian Walleye Pike

6-8 oz.

10-12 oz.

Jumbo Gulf Shrimp

Half

Full

Baked Cold Water Lobster Tails

One Tail

Two Tails