ADDITITES(

Crab meat, red peppers, egg, breadcrumbs Remoulade

† IUMBO SHRIMP COCKTAIL 16

Cocktail sauce (4PC)

† 1LB MUSSELS 15

Chili-mustard cream sauce, fresh basil, butter grilled baquette

* † BBO LAMB CHOPS 18

NZ lamb, red wine bbq

† BACON DATES 13 Sweet balsania

BAKED WILD BAY SCALLOPS 14

Lemon champagne vinaigrette, herb-garlic panko

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† CREAMED SWEET CORN O'BRIEN Bell pepper, onion, fresh basil, spinach

† ROASTED GARLIC SAUTEED GREEN BEANS

† HERB ROASTED RED POTATOES

TOASTED ANCIENT GRAIN BLEND Roasted tomato & spinach

† BUTTER GRILLED ASPARAGUS

† HOUSE STEAK FRIES

† SMASHED GOLD POTATOES

† PORT WINE GLAZED MUSHROOMS & ONIONS

CREAMY MAC & CHEESE Topped with breadcrumbs

† SYMBOL SIGNIFIES GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE

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† SPINACH SALAD 8

Mushroom, radish, red onion, egg, garlic croutons Tossed with warm bacon dressing

† MIXED GREENS SALAD 8

Carrot, heirloom cherry tomato, garlic croutons Tossed with HW ranch

† CAESAR SALAD 8 Romaine, garlic croutons, parmesan

Tossed with caesar dressing Add anchovy (4PC) 2

STEAKS SEAFOOD SPIRITS

CHEF'S SOUP OF THE DAY 8

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Proudly serving Certified Angus Beef



Steaks & Seafood inclusive of: cup of soup or side salad

* † 12oz SLOW ROASTED PRIME RIB 44 Served with creamed horseradish & au jus

Available Friday, Saturday, Sunday Limited Availability 1.....

* † 7oz CENTER CUT FILET MIGNON 43 CHEF'S CATCH MP

* † TWIN PETITES 37 Two 3oz filets

* † 22oz BONE-IN RIBEYE 58

* † 14oz BONELESS RIBEYE 45

* † 12oz SIRLOIN CAP-STRIP 39

* † GRILLED ATLANTIC SALMON 31

Sweet dijon glaze, creamed sweet corn o'brien, fresh basil, wilted spinach

PENNE SEAFOOD 32

Crab, shrimp, salmon, spiced tomato butter Grilled baguette

CRAB CAKES 33 Crab meat, red peppers, egg, breadcrumbs Remoulade

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† 4oz Grilled Lobster Tail Drawn Butter	20
† Grilled Jumbo Shrimp	9
† Red Wine Steak Sauce	4
† Peppercorn Cream Sauce	4

† Steak Au Poivre † Caramelized Blue Cheese † Drawn Butter Black Truffle Crust Parmesan Crust

Horseradish Crust

† SEARED STEAK TIPS 34

Herb marinated filet-ribeye-sirloin, roasted garlic

smashed potatoes, peppercorn pan sauce

STEAK MEATLOAF 27 Chef's made to order meatloaf Zesty sauce, roasted garlic green beans, crispy potato cake

* † AGED STEAK BURGER 19

Bacon, aged cheddar, grilled red onion, tomato, lettuce, pickles, house steak fries GRILLED CHICKEN PARMESAN 25 Grilled 6oz lemon garlic-herb rub breast, masala

spiced grain blend, spinach, roasted tomato, grilled naan bread

FISH AND CHIPS 26 Garlic-panko crusted wild cod, house steak fries,

tartar sauce Malt vinegar available upon request

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DT ((TDT)

6 EACH

6

4

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6

3

† CREME BRULEE BAKED S'MORE PIE

† CHOCOLATE TORTE

GOOEY BUTTER CHEESECAKE

APPLE WALNUT CRISP

add vanilla ice cream +3