

STARTERS Try one of our starters as a perfect premeal enhancement. Portions are large enough to share. For large parties we recommend the appetizer sampler.

- **Vidalia French Onion Soup** \$4.95
W/gruyere swiss, parmesan cheese & fried onion strings
- **Lobster Bisque** \$7.95
Creamed lobster consomme w/sherry lace
- **Soup Of The Day** \$4.25
Ask Your Server
- **Iced Shrimp Cocktail** \$9.50
Five large shrimp served chilled w/cocktail sauce
- **Hot & Spicy Shrimp** \$10.50
Tail-On Rock Shrimp In Butter, Cajun Spice & Hot Sauce
- **Potato Skins** \$8.95
Jack & cheddar cheese,bacon bits, green onion, sour cream, & salsa
- **Fried Okra** \$7.95
Served w/cocktail & ancho chile mayo
- **Fried Calamari** \$9.95
Sweet red peppers & onions w/ancho chile mayo
- **Cajun Lamb Chops** \$16.95
Grilled w/cajun spice, served w/ranch dressing
- **Crab Stuffed Mushrooms** \$10.95
6 Buttom Mushrooms Stuffed W/Crab Meat & Duxelle, Topped W/ Jack & Parmesan
- **Oysters Rockefeller Delectable Oysters (5)** \$13.95
Baked Golden Brown, Pernod & Spinach Mix, Parmensan Topping
- **Appetizer Sampler** \$32.95
Calamari, potato skins, chicken tenders, and crab stuffed mushroom

PASTAS **Hunter Carbonara** \$17.95 *Pancetta ham sauteed with sun dried tomato and garlic, tossed with fettuccini and shredded Parmesan*
Fettuccine Primavera \$13.95 *Tossed W/ Sun Dried Tomato & Garlic, Tossed W/ Fettuccini And Parmesan. Add Chicken \$2.00*

SEAFOOD & FRESH FISH

- **Cedar Plank Salmon** \$20.95
Oven roasted w/a pacific northwest citrus glaze, served w/house rice pilaf & fresh vegetable.
- **Rainbow Trout Almondine** \$17.95
Butterflied boneless filet sauteed, topped w/toasted almonds, served w/house rice pilaf & fresh vegetable.
- **Grilled Shrimp** \$18.95
{6} Basted with cajun butter, served on a bed of house rice pilaf, with fresh vegetable.
- **Baked Shrimp La Costa** \$21.95
{6} Blended cheese stuffed, bacon wrapped and covered w/white bechamel sauce. Served w/house rice pilaf & fresh vegetable.
- **Tempura Fried Shrimp** \$18.95
{6} Served w/house rice pilaf, fresh vegetable, & cocktail sauce.
- **Cold Water Lobster Tail Market**
10-11Oz. Served w/house rice pilaf, fresh vegetable & drawn butter

Dinner - all served w/fresh baked sour dough & choice of soup of the day, or tableside salad bar service and choice of potato, house rice or fresh vegetable.

STEAKS & CHOPS Our steaks are generously cut and trimmed by hand, the "Old Fashioned" way, to our exacting standards, from the highest grade of perfectly aged beef

Rare Very red, cool center. • Medium Rare Red, warm center. • Medium Pink center. • Medium Well Slightly pink center. • Well Broiled throughout, no pink.

- **House Chicago Cut Ribeye** \$32.95
Our Most Flavorful 18oz Bone-In Rib Chop
- **Porterhouse** \$35.95
A Full 26oz Cut
- **Kansas City Strip** \$25.95
18oz Classic Cut Bone-In Club Steak
- **New York** \$23.95
Classic Cut Strip Steak 11oz
- **Filet Mignon**
7oz \$24.95 10oz \$29.95 Our Most Tender Cut
- **Top Sirloin** \$19.95
Juicy & Flavorful 12oz
- **Pork Chop "Ditka" Cut** \$18.95
2-Bone {13oz} Prime Rack Chop W/Carmeled Onions
- **Rack Of Lamb** \$34.95
Oven Roasted W/Rosemary, Garlic, & Thyme, Served W/Mint Jelly
- **Lamb Chops** \$34.95
Char Broiled Double Cut Lamb Chops Served W/Mint Jelly
- **Twin Filets** \$24.95
Two Filet Medallions Topped W/ Whiskey Peppercorn Sauce Laid On Baguette Bread Slices

PRIME RIB Our specialty, the finest midwest corn fed beef, seared in an herb crust and slow roasted to ensure the most tender flavorful prime rib available.

- **Petite Cut 10oz** \$22.95
- **Standard Cut 12oz** \$24.95
- **House Favorite 18oz** \$29.95
- **Hunter Cut 22oz** \$34.95

CHICKEN & RIBS

- **Chicken Oscar** \$21.95
Two broiled single breasts topped w/crab, asparagus, & bernaise sauce
- **Panko Chicken Cordon Bleu** \$17.95
Boneless breast stuffed w/blended cheese & sliced hormel cure 81 ham, sauteed and served w/white bechamel sauce
- **Forest Mushroom Chicken** \$17.95
Two broiled boneless breasts topped w/whiskey peppercorn sauce
- **Baby Back Pork Ribs**
*Half Slab \$18.95 Full Slab \$26.00
Slow roasted, glazed w/ our special bbq sauce*

INCLUSIONS Turn your entrée into a "Combo" with the addition of shrimp, crab legs, or a cold water lobster tail.

- **Shrimp Tempura** \$6.95
3 Jumbo shrimp
- **Shrimp La Costa** \$7.95
3 Jumbo bacon wrapped stuffed shrimp
- **1/2 Rack Baby Back Ribs** \$10.95
Combo your steak
- **Cold Water Lobster Tail Market**
10-11Oz, served with drawn butter

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness