

Steakhouse



10300

FINE DINING SINCE 2011

APPETIZERS

STEAK BITES 15

Bite size beef tenderloin sauteed with blackened dry rub seasoning.
Served with a chipotle mayo sauce.

SHRIMP COCKTAIL 18

chilled shrimp, delicately poached and served with a bold, house-crafted cocktail sauce and fresh citrus.

Soups & Salads

FRESHLY MADE IN-HOUSE SOUP OF THE DAY 4

Ask your server for details on today's soup of the day.

FRENCH ONION 6

Served on a cast iron crock with croutons and melted swiss and provolone cheese.

STEAK SALAD 17

Mixed greens with dried cranberries, pecans, sliced pear, topped with beef filet cooked medium.

CAESAR SALAD 12

Fresh chopped romaine with grated parmesan cheese, garlic croutons and Caesar dressing. With grilled chicken breast.

FROM THE WATER

SHRIMP LIMONCELLO 20

Sautéed tiger shrimp with lemon, white wine reduction and heavy cream sauce.

SEARED FILET OF SALMON 30

Pan crusted salmon with chive cream sauce. With micro mixed greens with balsamic.

WALLEYE 25

Wild caught eight-ounce pan-seared featuring a crisp golden exterior and a moist, flaky center, finished with a light lemon butter sauce to enhance its naturally sweet, clean flavor.

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ENTREES

FILET MIGNON 35

Ten-ounce filet of beef tenderloin. Grill marked and sautéed to temperature. Topped with herb compound butter.

PETITE FILET MIGNON 20

Five-ounce beef tenderloin filet. Cooked to your temperature. Topped with herb compound butter.

GRILLED NEW ZEALAND RACK OF LAMB 30

Full rack of lamb, up eight bones. Grilled over open flame with rosemary thyme honey glaze and served with mint jelly.

STEAK AU POIVRE 40

Ten- ounce beef filet seared and cooked to your temperature then finished with capers and pan demi sauce.

PRIME TIME STEAK SANDWICH 20

Tender beef filet on toasted sourdough bread, spread with bruschetta cream cheese, topped with grilled onions, sauteed mushrooms and provolone cheese and lettuce tomato,

ACCOMPANIMENTS

BAKED POTATO 2

SAUTEED MUSHROOMS 3

SAUTEED VEGETABLES 3

CHARRED BROCCOLINI WITH LEMON ZEST 5

GRILLED ASPARAGUS WITH SHAVED PARMESAN 5

DESSERT

SUGAR FREE OPTIONS ARE AVAILABLE UPON REQUEST.

CREME BRULEE 12

Sweet brûlée custard with toasted sugar and strawberry garnish.

KEY LIME PIE 12

Nice portion of house made Key Lime pie.