

appetizers

PROSCIUTTO	10
fresh cantaloupe, thinly sliced parma ham, extra virgin olive oil	
CALAMARI FRITTI	9
crispy squid, spicy marinara	
JUMBO SHRIMP COCKTAIL	12
fresh prawns, house-made cocktail sauce	
OYSTERS ON THE HALF SHELL	12
half a dozen oysters, champagne mignonette	
BLUE CRAB CAKES	12
celery cabbage slaw, rémoulade sauce	
PANKO CRUSTED CRISPY SHRIMP	10
served with honey dijon mustard	
OYSTERS ROCKEFELLER	12
fresh shucked oysters, fresh spinach, hollandaise, pernod	

soups

FRENCH ONION	5
gruyère, crouton	
SEASONAL	4
chef’s daily selection	

salads

ICEBERG WEDGE	6
blue cheese crumbles, shaved red onion, choice of dressing	
TRADITIONAL CAESAR	8
romaine lettuce, parmesan, croutons, garlic anchovy dressing	
SEASONAL GREENS	6
market greens, choice of dressing	
“CHICAGO STYLE” GARBAGE SALAD	8
chopped iceberg lettuce, tomato, artichoke hearts, kalamata olives, marinated mushrooms, genoa salami, cucumber, sweet onions, garbanzo beans and cheddar cheese served with a lemon vinaigrette dressing	

the grill

PORK CHOP	24
double cut rib chop	
FILET MIGNON 8oz	26
NEW YORK STRIP STEAK 14oz	28
PORTERHOUSE 20oz	28
SURF & TURF	49
half pound alaskan king crab legs, 8oz filet mignon	

STEAK TEMPERATURE GUIDE

RARE	very red, cool center
MEDIUM-RARE	red, warm center
MEDIUM	pink, hot center
MEDIUM-WELL	hint of pink, hot center
WELL DONE	no pink, hot center

We cannot guarantee the tenderness of steaks ordered well done.

entrées

SHRIMP SCAMPI		23
linguini, garlic white wine sauce		
FRESH ATLANTIC SALMON		22
lemon dill beurre blanc		
FRESH WATER WALLEYE PIKE		18
grilled or deep fried		
PANKO CRUSTED CRISPY SHRIMP		21
honey dijon mustard		
ALASKAN KING CRAB BY THE POUND		50
drawn butter, lemon		
FREE RANGE CHICKEN BREAST		19
wild mushroom sauté, pan jus		
ROAST PRIME RIB of BEEF	12 oz. Queen Cut	23
au jus	18 oz. King Cut	29
STEAK DIANE		26
sliced tenderloin of beef, cognac mustard cream sauce		
TOURNEDOS OF BEEF ROSSINI		28
seared twin filet mignonettes, pâté foie gras, madeira demi-glace		

SAUCES	2 each	GRILL ADDITIONS	5 each
house-made steak sauce		caramelized onions	
chimichurri		crispy onion strings	
bordelaise		blue cheese	
béarnaise			
cognac mustard			
green peppercorn cream			

sides

PERSONAL PORTION	5	SHARING PORTION	9
ASPARAGUS	steamed or grilled, hollandaise		
SAUTÉED MUSHROOMS	wild and domestic blend, cabernet butter		
FRESH SPINACH	creamed or sautéed, garlic, olive oil		
ONION RINGS	beer battered, crispy & golden		
CREAMED CORN	roasted fresh corn, white cheddar		
MACARONI & CHEESE	pasta shells, creamy cheese sauce		
FRESH CUT FRIES	hand cut, twice fried		
GARLIC MASHED POTATOES	roasted garlic, buttermilk		
SWEET POTATO FRIES	honey chipotle aioli		
JUMBO BAKED IDAHO POTATO	sour cream, butter, chives (personal portion only)		5

SAN PELLEGRINO	4	ACQUA PANNA	4
SPLIT PLATE CHARGE			9

18% GRATUITY ADDED TO PARTIES OF EIGHT OR MORE
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions.