

A p p e t i z e r s

Crab Stuffed Mushrooms crabmeat stuffing, Monterey jack cheese	8. ⁹⁹
Hot & Spicy Shrimp half dozen jumbo shrimp sautéed in Cajun pepper butter, garlic toast	8. ⁹⁹
Jumbo Shrimp Cocktail with our own house made cocktail sauce	8. ⁹⁹
Coconut Shrimp with our own house recipe Dragon sauce	8. ⁹⁹
Maryland Crab Cakes seared and served with ancho chili aioli	8. ⁹⁹
Salmon Cakes seared and served with fresh dill sauce	6. ⁹⁹
Potato Skins Monterey jack and cheddar cheese, bacon, and scallions	6. ⁹⁹
Calamari Fritti lightly fried with green peppers, red peppers and onions, drizzled with ancho chili aioli	8. ⁹⁹
French Onion Soup sweet onions, melted provolone cheese with crispy onion strings	3. ⁹⁹
Mountain Jack's Sampler crab stuffed mushrooms, potato skins, hot & spicy shrimp	9. ⁹⁹

E n t r é e s I n c l u d e

Entrées are served with fresh baked bread, our homemade soup of the day or your choice of our famous tableside salad bar or our classic Caesar salad. Also choose two of the following:

*Baked Potato Steamed Broccoli Garlic Mashed Potatoes Wild Rice Pilaf
Au Gratin Potatoes Crispy Onion Strings Sautéed Green Beans*

C h i c k e n , R i b s a n d C h o p s

Forest Mushroom Chicken charbroiled boneless breasts, topped with a savory mushroom sauce	15. ⁹⁹
Chicken & Sundried Tomatoes parmesan breadcrumbs, prosciutto ham, provolone, tomato pesto over potatoes	16. ⁹⁹
Chicken Kiev Linguini seared parmesan chicken breast, Monterey jack cheese, asparagus, and red peppers	16. ⁹⁹
BBQ Baby Back Ribs slow roasted with our award winning BBQ sauce	Half Rack
	Full Rack
	16. ⁹⁹ 22. ⁹⁹
Bone-In Pork Chop thick cut seasoned and charbroiled to order	17. ⁹⁹
Grilled Lamb Chops four double cut chops with rosemary mint glaze	25. ⁹⁹

S e a f o o d

Seafood Linguine tender shrimp and scallops with sundried tomato cream sauce over linguine	19. ⁹⁹
Grilled Salmon fresh salmon, hint of garlic	18. ⁹⁹
Whiskey Creek Salmon fresh marinated salmon filet served with a sweet whiskey glaze	19. ⁹⁹
Shrimp Tempura six jumbo shrimp lightly battered with house made cocktail sauce	18. ⁹⁹
Coconut Shrimp six jumbo shrimp with tempura batter and coconut, served with our Dragon sauce	19. ⁹⁹
Baked Walleye with seasoned breadcrumbs and a lemon Chablis butter sauce	19. ⁹⁹
Lobster Tail 10-12 ounce tail steamed and served with clarified butter	MKT
Alaskan King Crab Legs 1 ¼ lb. steamed, shaved and served with clarified butter	27. ⁹⁹

An 18% gratuity is automatically added to parties of 8 and larger. Requests to remove this gratuity will be honored immediately and without question.

Prime Rib

Our Prime Rib is an award-winning specialty! The finest midwestern beef is herb crusted and slow roasted overnight to ensure the most tender Prime Rib you will ever taste! Served with a ruby port au jus and house made creamed horseradish sauce.

Petite Cut half a pound	19. ⁹⁹
Standard Cut three quarters of a pound	22. ⁹⁹
House Cut a pound and a quarter, served with the bone	26. ⁹⁹

Steaks

Our beef hand cut daily by Chef Stoup and is aged in house using only the finest Midwestern corn-fed beef.

Top Sirloin center cut Angus top sirloin	16. ⁹⁹
Whiskey Peppercorn Top Sirloin accented with black peppercorns over whiskey cream sauce	17. ⁹⁹
Marinated Top Sirloin center cut Angus top sirloin, teriyaki glaze with fresh pineapple and onion strings	17. ⁹⁹
Stuffed Top Sirloin mushroom stuffing, bacon wrapped and topped with sautéed forest mushrooms	17. ⁹⁹
Steak Neil New York strip steak, sautéed mushrooms, onions, bacon, bleu cheese, hollandaise sauce	21. ⁹⁹
New York Strip juicy and flavorful Angus beef	
Classic cut 10 oz	19. ⁹⁹
Jack's cut 14 oz	25. ⁹⁹
Filet Mignon our most tender steak	
Classic cut 7 oz	22. ⁹⁹
Jack's cut 10 oz	28. ⁹⁹
Brie Stuffed Filet Mignon classic cut Filet, brie cheese, topped with crispy shallot butter	24. ⁹⁹
Ribeye tender, juicy, and flavorful	20. ⁹⁹
Black and Bleu Ribeye Cajun spice rubbed, served with bleu cheese butter and onion strings	21. ⁹⁹
Texas Chili Ribeye Cajun spice rubbed with a sweet and spicy pepper relish	21. ⁹⁹
Porterhouse the best of Angus beef, the Filet Mignon and New York strip, a full pound and a quarter	28. ⁹⁹

Sauces and Toppings

Béarnaise Sauce a classic sauce flavored with fresh tarragon	2. ²⁹
Hollandaise Sauce a classic preparation	2. ²⁹
Whiskey Peppercorn Sauce creamed whiskey sauce with green and black peppercorns	2. ²⁹
Sautéed Forest Mushrooms fresh sliced mushrooms sautéed in garlic butter	2. ²⁹
Sautéed Red Onions fresh red onions sautéed with garlic butter	2. ²⁹
Bleu Cheese Crumbles add to any steak	1. ⁹⁹
Neil Style add to any steak. Sautéed mushrooms, onions, bacon, bleu cheese and hollandaise	2. ⁴⁹
Westwood Style add to any steak or fish. Crab meat and hollandaise sauce	2. ⁴⁹
Oscar Style add to any steak or fish. Crab meat, asparagus and Béarnaise sauce	2. ⁹⁹

Combinations

Create your own combination. Add any of these items to your entrée order.

Jumbo Shrimp 3 shrimp	Scampi Style sautéed with tomatoes, shallots, and garlic in white wine butter sauce	5. ⁹⁹
	Tempura lightly battered and served with our house made cocktail sauce	5. ⁹⁹
	Coconut lightly battered with coconut and served with our house recipe Dragon sauce	5. ⁹⁹
Alaskan King Crab Legs ² / ₃ pound steamed, shaved and served with clarified butter		13. ⁹⁹
Lobster Tail 5-6 ounce tail steamed and served with clarified butter		MKT