## Appetizers

Crab Stuffed Mushrooms crabmeat stuffing, Monterey jack cheese	8. <sup>99</sup>
Hot & Spicy Shrimp half dozen jumbo shrimp sautéed in Cajun pepper butter, garlic toast	8 <b>.</b> 99
Jumbo Shrimp Cocktail with our own house made cocktail sauce	8.99
Coconut Shrimp with our own house recipe Dragon sauce	8. <sup>99</sup>
Maryland Crab Cakes seared and served with ancho chili aioli	8. <sup>99</sup>
Dante's Inferno spicy tenderloin tips with our own ancho citrus dip	8.99
Potato Skins Monterey jack and cheddar cheese, bacon, and scallions	<b>7.<sup>99</sup></b>
Calamari Fritti lightly fried with green peppers, red peppers and onions, drizzled with ancho chili aioli	8. <sup>99</sup>
French Onion Soup sweet onions, melted provolone cheese with crispy onion strings	4.99
Mountain Jack's Sampler crab stuffed mushrooms, potato skins, hot & spicy shrimp	11.99

## Entrées Include

Entrées are served with fresh baked bread, our housemade soup of the day or your choice of our famous tableside salad bar or our classic Caesar salad.

Pasta dishes are served with garlic toast. For all other entrees, unless specified, choose two below:

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

## Chicken, Ribs and Chops

Forest Mushroom Chicken charbroiled boneless breasts, topped with a savory mus	shroom sauce	18.49	
Chicken Parmesan parmesan breadcrumbs, provolone, linguine in our own marinara s	sauce	18.99	
Chicken Kiev Linguini seared parmesan chicken breast, Monterey Jack cheese, asparagus, red peppers, cream sauce 18.99			
BBQ Baby Back Ribs* slow roasted with our award winning BBQ sauce	Half Rack	18.99	
	Full Rack	23.99	
Bone-In Pork Chop* thick cut seasoned and charbroiled to order		19.49	
Grilled Lamb Chops* four double cut chops with rosemary mint glaze		27.99	

## Seafood

Seafood Pasta tender shrimp and scallops tossed with our own tomato cream sauce and linguine	19.99
Grilled Salmon* fresh grilled salmon brushed with our own garlic butter.	20.99
Whiskey Creek Salmon* fresh marinated salmon filet served with a sweet whiskey glaze	21.99
Shrimp Tempura* six jumbo shrimp lightly battered with house made cocktail sauce.	20.99
Coconut Shrimp* six jumbo shrimp with tempura batter and coconut, served with our Dragon sauce	21.99
Baked Walleye* with seasoned breadcrumbs and a lemon Chablis butter sauce	20.99
Lobster Tail* 10-12 ounce tail steamed and served with clarified butter	MKT
Alaskan King Crab Legs* 1 1/4 lb. steamed, shaved and served with clarified butter	MKT

<sup>\*</sup>Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.\*