

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	23.49
Standard Cut* three quarters of a pound.....	26.99
House Cut* a pound and a quarter, served with the bone.....	31.49

Steaks

Our midwestern corn-fed beef is aged in house and hand cut daily by Chef Stoup.

Top Sirloin* center cut Angus top sirloin	18.99	
Whiskey Peppercorn Top Sirloin* accented with black peppercorns over whiskey cream sauce	19.99	
Marinated Top Sirloin* center cut Angus top sirloin, teriyaki glaze with fresh pineapple, onion strings	19.49	
Stuffed Top Sirloin* mushroom stuffing, bacon wrapped and topped with sautéed forest mushrooms	19.99	
Steak Neil* New York strip steak, sautéed mushrooms, onions, bacon, bleu cheese, hollandaise sauce	24.49	
New York Strip* juicy and flavorful Angus beef	Classic cut 10 oz	22.99
	Jack's cut 14 oz	27.99
Filet Mignon* our most tender steak	Classic cut 7 oz.....	25.49
	Jack's cut 10 oz	30.49
Brie Stuffed Filet Mignon* classic cut Filet, brie cheese, topped with crispy shallot butter	26.99	
Ribeye* tender, juicy, and flavorful	Classic cut 10 oz	22.99
	Jack's cut 14 oz	27.99
Black and Bleu Ribeye* Cajun spice rubbed, served with bleu cheese butter and onion strings	23.99	
Porterhouse* the best of Angus beef, the Filet Mignon and New York strip, a full pound and a quarter	31.49	

Sauces and Toppings

Béarnaise Sauce a classic sauce flavored with fresh tarragon	2.99
Hollandaise Sauce a classic preparation.....	2.49
Whiskey Peppercorn Sauce creamed whiskey sauce with green and black peppercorns.....	2.99
Sautéed Forest Mushrooms fresh sliced mushrooms sautéed in garlic butter.....	2.99
Sautéed Red Onions fresh red onions sautéed with garlic butter	2.49
Bleu Cheese Crumbles add to any steak.....	2.49
Neil Style add to any steak. Sautéed mushrooms, onions, bacon, bleu cheese and hollandaise	3.25
Westwood Style add to any steak or fish. Crab meat and hollandaise sauce	3.25
Oscar Style add to any steak or fish. Crab meat, asparagus and Béarnaise sauce.....	3.25

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	6.25
	Tempura lightly battered and served with our house made cocktail sauce	6.25
	Coconut lightly battered with coconut and served with our house recipe Dragon sauce	6.25
Alaskan King Crab Legs* ² / ₃ pound steamed, shaved and served with clarified butter	MKT	
Lobster Tail* 5-6 ounce tail steamed and served with clarified butter	MKT	

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.