

## 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.*

<b>Petite Cut*</b> half a pound .....	25. <sup>99</sup>
<b>Standard Cut*</b> three quarters of a pound .....	28. <sup>99</sup>
<b>House Cut*</b> a pound and a quarter, served with the bone .....	33. <sup>99</sup>

## Steaks

*Our Midwestern corn-fed beef is aged in house and hand cut daily.*

<b>Top Sirloin*</b> center cut Angus top sirloin .....	21. <sup>99</sup>
<b>Whiskey Peppercorn Top Sirloin*</b> accented with black peppercorns over whiskey cream sauce .....	22. <sup>99</sup>
<b>Steak Neil*</b> New York strip steak, sautéed mushrooms, onions, bacon, bleu cheese, hollandaise sauce .....	28. <sup>99</sup>
<b>New York Strip*</b> juicy and flavorful Angus beef    Classic cut 12 oz .....	25. <sup>99</sup>
<b>Filet Mignon*</b> our most tender steak    Classic cut 7 oz .....	26. <sup>99</sup>
Jack's cut 10 oz .....	31. <sup>99</sup>
<b>Brie Stuffed Filet Mignon*</b> classic cut Filet, brie cheese, topped with crispy shallot butter .....	27. <sup>99</sup>
<b>Ribeye*</b> tender, juicy, and flavorful    Classic cut 10 oz .....	24. <sup>99</sup>
Jack's cut 14 oz .....	29. <sup>99</sup>
<b>Black and Bleu Ribeye*</b> Cajun spice rubbed, served with bleu cheese butter and onion strings .....	25. <sup>99</sup>
<b>Porterhouse*</b> the best of Angus beef, the Filet Mignon and New York strip, a full pound and a quarter .....	34. <sup>99</sup>

## Sauces and Toppings

<b>Béarnaise Sauce</b> a classic sauce flavored with fresh tarragon .....	2. <sup>99</sup>
<b>Hollandaise Sauce</b> a classic preparation .....	2. <sup>49</sup>
<b>Whiskey Peppercorn Sauce</b> creamed whiskey sauce with green and black peppercorns .....	2. <sup>99</sup>
<b>Sautéed Forest Mushrooms</b> fresh sliced mushrooms sautéed in garlic butter .....	2. <sup>99</sup>
<b>Sautéed Red Onions</b> fresh red onions sautéed with garlic butter .....	2. <sup>49</sup>
<b>Bleu Cheese Crumbles</b> add to any steak .....	2. <sup>99</sup>
<b>Neil Style</b> add to any steak. Sautéed mushrooms, onions, bacon, bleu cheese and hollandaise .....	3. <sup>99</sup>
<b>Westwood Style</b> add to any steak or fish. Crab meat and hollandaise sauce .....	3. <sup>99</sup>
<b>Oscar Style</b> add to any steak or fish. Crab meat, asparagus and Béarnaise sauce .....	3. <sup>99</sup>

## Combinations

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

<b>Jumbo Shrimp*</b> 3 shrimp	<b>Scampi Style</b> sautéed with tomatoes, shallots, and garlic in white wine butter sauce ....	6. <sup>45</sup>
	<b>Tempura</b> lightly battered and served with our house made cocktail sauce .....	6. <sup>45</sup>