

## *A p p e t i z e r s*

<b>Crab Stuffed Mushrooms</b> crabmeat stuffing, Monterey jack cheese .....	9.45
<b>Hot &amp; Spicy Shrimp</b> half dozen jumbo shrimp sautéed in Cajun pepper butter, garlic toast .....	9.99
<b>Jumbo Shrimp Cocktail</b> with our own house made cocktail sauce .....	9.99
<b>Coconut Shrimp</b> with our own house recipe Dragon sauce .....	9.45
<b>Maryland Crab Cakes</b> seared and served with ancho chili aioli .....	9.45
<b>Sweet &amp; Spicy Tips</b> Filet tips in a sweet chipotle rub served with a Creamy Garlic Sauce .....	8.99
<b>Potato Skins</b> Monterey jack and cheddar cheese, bacon, and scallions .....	9.45
<b>Calamari Fritti</b> lightly fried with green peppers, red peppers and onions, drizzled with ancho chili aioli .....	9.99
<b>French Onion Soup</b> sweet onions, melted provolone cheese with crispy onion strings .....	6.45
<b>Mountain Jack's Sampler</b> crab stuffed mushrooms, potato skins, hot & spicy shrimp .....	12.99

## *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   Mashed Potatoes   Wild Rice  
Au Gratin Potatoes   Sautéed Green Beans  
Sautéed Asparagus (add \$2.99)*

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

<b>Forest Mushroom Chicken</b> charbroiled boneless breasts, topped with a savory mushroom sauce .....	20.45
<b>Chicken Kiev Linguini</b> seared parmesan chicken breast, Monterey jack cheese, asparagus, and red peppers, cream sauce .....	19.99
<b>BBQ Baby Back Ribs*</b> slow roasted with our award winning BBQ sauce	<b>Half Rack</b> ..... 21.99
	<b>Full Rack</b> ..... 24.99
<b>Bone-In Pork Chop*</b> thick cut seasoned and charbroiled to order .....	20.99
<b>Grilled Lamb Chops*</b> four double cut chops with rosemary mint glaze .....	30.99

## *S e a f o o d*

<b>Salmon &amp; Grilled Shrimp Pasta</b> .....	20.99
Salmon and grilled shrimp in a cream sauce with broccoli and a hint of pepper butter. Served with linguine	
<b>Grilled Salmon*</b> fresh grilled salmon brushed with our own garlic butter .....	22.45
<b>Whiskey Creek Salmon*</b> fresh marinated salmon filet served with a sweet whiskey glaze .....	23.45
<b>Shrimp Tempura*</b> six jumbo shrimp lightly battered with house made cocktail sauce .....	21.45
<b>Coconut Shrimp</b> *six jumbo shrimp with tempura batter and coconut, served with our Dragon sauce .....	21.99
<b>Baked Walleye *</b> with seasoned breadcrumbs and a lemon Chablis butter sauce .....	21.45
<b>Lobster Tail*</b> 10-12 ounce tail steamed and served with clarified butter .....	MKT