

Shrimp Scampi
gratin & garlic butter
14.95

Baked Goat Cheese
roasted red bell pepper, basil pesto,
warm olive medley with toast points
12.95

Crab Cake
citrus aioli
16.95

Black & Blue Ahi*
blackened Hawaiian ahi
sautéed onion & bell pepper
soy dijon mustard sauce
14.95

Prawn Cocktail
cocktail sauce
14.95

Blackened Ribeye
thinly sliced, sautéed bell pepper & onion
bleu cheese & bordelaise sauce
16.95

Escargot
white wine, garlic butter, bacon, shallot,
parmesan with garlic toast
13.95

APPETIZERS

PIZZA FROM OUR WOOD BURNING OVEN

Maple Bacon Bourbon BBQ Chicken Pizza
chicken, bacon, cheddar, red onion
maple bourbon BBQ sauce
14.95

Greek Sausage Pizza
sausage, feta, red onion, grape tomatoes, olives
basil pesto
14.95

Margherita Pizza
fresh basil, Roma tomato, mozzarella & parmesan
marinara
14.95

Traditional Pizza
pepperoni, sausage or cheese
marinara
14.95

SALAD & SOUP

SALADS 11.95 OR 6.95 WITH ENTRÉE

Steakhouse Wedge
crumbled & creamy Stilton bleu cheese
crumbled bacon, topped with curled beets

Wilderness Salad
chiffonade of romaine, diced avocado, tomato,
bacon, egg, Stilton bleu cheese, chili shallot
dressing topped with fried potato threads

Caesar Salad*
traditional

Entrée Salad
Pair your choice of meat or fish with any of our salads.
Choose blackened or grilled: chicken, salmon,
ribeye* or thinly sliced blackened ahi*
22.95

**Premier
Lobster Bisque**
11.95

Spinach Salad
hot bacon dressing
4.95 | WITH ENTRÉE 2.95

Tossed Salad
included with entrée
4.95

DRESSING CHOICES
French, Creamy Herb, Thousand
Island, Balsamic Vinaigrette
a la carte Bleu Cheese 2.95

NO SEPARATE CHECKS. \$5.00 EXTRA PLATE CHARGE.
20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

ENTRÉES

INCLUDED WITH ENTRÉES & PRIME STEAKS:

tossed house salad & choice of baked potato, twice baked potato, french fries, risotto or vegetable.

Upgrade to our PREMIER POTATO: twice baked potato with jalapeño, bacon, onion & cheddar. 5.95

PRIME STEAKS

Slow Roasted Prime Rib

[WHEN AVAILABLE]

house cut 12 oz | premier cut 16 oz
35.95 | 40.95

Bone-In Rib Chop

dry-aged, 18 oz
53.95

Bone-In New York Strip

16 oz
51.95

New York Strip

dry-aged, 14 oz
48.95

Filet

7 oz | 9 oz
43.95 | 48.95

Colorado Lamb Chops

rosemary roasted fingerling potatoes
cranberry reduction
50.95

8 oz. Top Sirloin

garlic butter
34.95

*we are not responsible for the appearance or
flavor of medium well or well done steaks.*

Pan Fried Chicken

white wine & lemon dijon sauce,
roasted asparagus
25.95

Florentine Style

VEGETARIAN 20.95 | CHICKEN 25.95 | SHRIMP 36.95
spinach, mushroom, tomato & fontina
Florentine cream sauce over fettuccine

Broiled Sea Bass

lemon herb aioli
36.95

Baked Day Boat Diver Scallops

bacon, chardonnay, butter & scallions
36.95

Broiled Lobster

two 5-6 oz tails
61.95

Shellfish Medley

broiled shrimp, lobster & scallops
risotto & lobster cream sauce
(no substitutions)

39.95

Shrimp Scampi

gratin baked, garlic cream sauce over fettuccine
36.95

Firecracker Shrimp

deep fried with creamy sweet chili sauce
26.95

Salmon Newberg

panko encrusted, brandy cream sauce
34.95

Sesame Crusted Salmon

black & white sesame seeds
soy mirin reduction & sweet chili sauce
34.95

Veal Piccata

sautéed mushroom, caper & fresh lemon
dark veal demi-glace
29.95

Barbecued Baby Back Ribs

baked in our homemade sauce
34.95

STEAK & ENTRÉE ENHANCERS

6 oz Lobster Tail

27.95

3 - Scallops, Broiled Shrimp, or Shrimp Scampi over Fettuccine

14.95

3 - Firecracker Shrimp

14.95

Field's Style

baked parmesan cheese topped with
fresh mushroom, sautéed in garlic butter
6.95

Sautéed Mushrooms - 4.95

Caramelized Onions - 3.95

Bordelaise Sauce - 4.95

Blackening - 1.95