

**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

**Southwest Steak Pizza**  
chili rubbed steak, cilantro, pepper, onion,  
tomato, chipotle lime cream  
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  
36.95 | 41.95

### Bone-In Rib Chop

dry-aged, 18 oz  
53.95

### Bone-In New York Strip

dry-aged 16 oz  
51.95

### New York Strip

dry-aged, 14 oz  
48.95

### Filet

7 oz | 9 oz  
45.95 | 50.95

### Colorado Lamb Chops

truffle parmesan risotto  
cherry port 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.*

## 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

### Pan Fried Chicken

roasted corn, cilantro, tomato, roasted red pepper,  
tomatillo garlic sauce  
26.95

### Florentine Style

VEGETARIAN 20.95 | CHICKEN 26.95 | SHRIMP 36.95  
spinach, mushroom, tomato & fontina  
Florentine cream sauce over fettuccine

### Cajun Shrimp

creole alfredo, andouille sausage, bell peppers,  
onions, fettuccine  
36.95

### Greek Stuffed Halibut

spinach, greek olives, roasted red pepper, feta,  
tomato basil garlic cream  
41.95

### 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)*

40.95

### Shrimp Scampi

gratin baked, garlic cream sauce over fettuccine  
36.95

### Firecracker Shrimp

deep fried with creamy sweet chili sauce  
26.95

### Broiled Salmon

blackberry champagne cream 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