

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
37.95	42.95

Bone-In Rib Chop*

dry-aged, 18 oz
61.95

New York Strip*

dry-aged, 14 oz
51.95

Filet*

7 oz	9 oz
44.95	49.95

Veal Chop*

cherry smoked sea salt, 14 oz
52.95

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.*

Pan Fried Chicken

Deconstructed Cordon Bleu
prosciutto, pancetta fontina fondue, asparagus
26.95

Florentine Style

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

Buffalo Spiced Scottish Salmon

panko encrusted, blue cheese, cream
36.95

Cajun Shrimp

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

Pan Seared Scallops

sherry cream
36.95

Blackened Ahi*

red Thai curry coconut cream
35.95

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

Veal Piccata

sautéed mushroom, caper & fresh lemon
dark veal demi-glacé
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