

Shrimp Scampi
gratin & garlic butter
14.95

Baked Brie
blackberry jam, roasted pecans, basil,
toasted baguette
13.95

Crab Cake
citrus aioli
17.95

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, toasted baguette
13.95

APPETIZERS

PIZZA FROM OUR WOOD BURNING OVEN

Pesto Chicken
chicken, pesto, roasted red pepper, goat cheese,
sliced almonds
14.95

Shrimp Bianca
shrimp, alfredo, mozzarella, bacon, tomato, corn,
chives, cilantro
14.95

Spicy Mediterranean
sausage, marinara, kalamata olive, pepperoncini,
tomato, feta, basil, balsamic
14.95

Traditional Pizza
pepperoni, sausage, cheese or margherita
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

Baby Kale Caesar*
baby kale, marinated olives, pepperoncini,
fresh grated parmesan

Entrée Salad
Pair your choice of meat or fish with any of our salads.
Choose blackened or grilled: chicken, Scottish 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
french, thousand island, creamy herb, balsamic
vinaigrette and à la carte blue cheese. 2.95
4.95

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
40.95 | 45.95

Bone-In Rib Chop*

dry-aged, 18 oz
65.95

New York Strip*

dry-aged, 14 oz
54.95

Filet*

7 oz | 9 oz
47.95 | 52.95

Australian Wagyu*

6 oz filet
wild mushroom risotto
68.95

Veal Chop*

14 oz
cherry smoked sea salt
55.95

Colorado Lamb Chops*

celery root purée, pomegranate chimichurri
54.95

8 oz. Top Sirloin*

garlic butter
36.95

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

Bruschetta Chicken

pan fried, house made bruschetta, feta, basil,
balsamic reduction

28.95

Orange Thai Chili Scottish Salmon

citrus miso beurre blanc

36.95

Pan Seared Scallops

sherry cream

38.95

Blackened Ahi*

red Thai curry coconut cream

35.95

Mediterranean Sea Bass

pan seared, skin on, sautéed summer
vegetables, lemon caper aioli

39.95

Broiled Lobster

two 5-6 oz. tails

61.95

Shellfish Medley

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

42.95

Shrimp Scampi

gratin baked, garlic cream sauce, linguini

37.95

Cajun Alfredo

CHICKEN 28.95 | SHRIMP 37.95

creole alfredo, andouille sausage, bell peppers,
onions, linguini

Broiled Shrimp

cucumber, red fresno pepper, red onion, cilantro,
salsa verde

36.95

Barbecued Baby Back Ribs

baked in our homemade sauce

34.95

STEAK & ENTRÉE ENHANCERS

6 oz Lobster Tail

28.95

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

16.95

3 - Firecracker Shrimp

14.95

Field's Style

baked parmesan cheese topped with
fresh mushrooms, sautéed in garlic butter

6.95

Sautéed Mushrooms - 4.95

Caramelized Onions - 3.95

Bordelaise Sauce - 4.95

Garlic Butter - 3.95

Blackening - 1.95