

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

**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 Filet*
6 oz
wild mushroom risotto
68.95

Snake River Farms Wagyu Coulotte*
10 oz
garlic butter
45.95

Veal Chop*
14 oz
cherry smoked sea salt
55.95

Colorado Lamb Chops*
celery root purée, chimichurri
54.95

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

Pan Fried Chicken

sage & rosemary encrusted, sautéed mushrooms,
pearl onions, cider grain mustard cream
28.95

Broiled Salmon

pistachio cream, gremolata, fresh fig,
balsamic pearls
37.95

Pan Seared Scallops

purple cauliflower purée, creamed leeks, crispy
pancetta
39.95

Blackened Ahi*

red Thai curry coconut cream
35.95

Charred Black Cod

sautéed spinach, honey roasted carrots,
brown butter béchamel
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

Barbecued Baby Back Ribs

baked in our homemade sauce
34.95

Steak Frites

8 oz. angus hanger steak, chimichurri,
french fries, truffle aioli
39.95

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