Starters

Artichoke Spinach Dip	\$12
Thai Spring Rolls & Pot Stickers / Soy & Sweet Chili Sauce	\$11
Coconut Tiger Shrimp / Citrus Marmalade	\$15
Steamer Clams / French Style	\$18
Shrimp Stuffed Jalapeno Poppers / Spiced Huckleberry Sauce	\$13

Soups & Salads

House-Made New England Clam ChowderCup \$5 Bowl \$10
Chef's Soup Du JourCup \$4 Bowl \$8
Classic Caesar\$9 Add Chicken\$14 Add Shrimp\$16 Wedge Salad\$9
Chopped bacon, gorgonzola crumbles, tomatoes and onions. Served with house bleu cheese. Add Chicken\$14 Add Shrimp\$16

Indonesian Chicken Salad......\$18 Romaine, linguini, cilantro, onions, cucumbers, chilled sliced spicy chicken breast, tossed in a peanut vinaigrette. Topped with crushed peanuts.

Prime Cut Top Sirloin & Wedge Salad......\$27 Top Sirloin charbroiled to your desired temperature, balsamic drizzle, and bleu cheese dressing

Parties of 7 or more will be placed on one check.

A 20% service fee will be added to all parties of 7 or more.

Steaks / Ribs & Game

All entrees are served with house salad or soup du jour.
chef's vegetables and your choice of side
(Baked potato, Yukon garlic mashed potatoes, House made Mac & Cheese or Wild rice)
Upgrade to a small Caesar for \$4
Surf your steak with shrimp for \$8 (Scampi, Blackened, Grilled or Fried)
10 oz. Fresh Cracked Pepper Crusted New York\$42 Topped with Gorgonzola compound butter
14 oz. Ribeye\$48
Topped with roasted garlic, parmesan and peppercorn compound butter
8 oz. Prime Baseball Top Sirloin\$36
Topped with roasted garlic, parmesan and peppercorn compound butter
100% Kobe Cabernet Braised Short Ribs\$37
Four hour braised short ribs, topped with a natural jus
Kobe Country Hamburger Steak\$26 House breaded and pan fried to medium temperature, topped with mushroom demi
Chicken Fried Chicken\$19
House breaded and fried to perfection, topped with house country gravy

Prime Rib

(Served Friday & Saturday Only -Reservations Recommended) Herb and rock salt crusted, then slow roasted to perfection.
8 oz. Hens Cut \$27 12 oz. Rooster Cut \$37 16 oz. Saddle Cut \$45

> Notice: consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness.

From The Sea

All Seafood is served with house salad or soup du jour.	
Chef's vegetables and choice of side	
(Baked potato, Yukon garlic mashed potatoes, House Made Mac & Cheese or Wild rice)	
Fresh Norwegian Salmon\$3	34
Charbroiled and topped with our lemon pesto butter.	
Figer Shrimp Skewers \$2	26
Eight skewered shrimp, charbroiled and basted with lemon pesto dill butter.	
Blackened Cod\$2	27
Dusted with our house-made Cajun spice and seared to perfection.	

Pastas

All pastas are served with house salad or soup du jour	
Clams & Shrimp Linguini	\$29
Clams and shrimp sauteed down in a lemon, garlic, butter sauce, with onions and he tomatoes and topped with parmesan	
Chicken Marsala	\$24
Lightly floured chicken breast sautéed with garlic and mushrooms in our marsala crear Served over linguine or wild rice.	n sauce.
Prime Top Sirloin Stroganoff	\$32
Mushrooms, garlic and onions sauteed down in our house stroganoff sauce, tossed with pasta and topped with our medium rare top sirloin, sour cream and chives.	ı orchette
Chicken Parmesan	\$26
Topped with our house marinara sauce and mozzarella, baked to perfection.	
Steak Yakisoba	\$24
Thin sliced new York strip stir fried with chef's choice vegetables. In our house Drago and tossed with Japanese ramen noodles and topped with tossed sesame seeds and green	
Pasta Bolognese	\$27
Ground Kobe beef short ribs, and Italian sausage simmered in our house Bolognese	801100

Ground Kobe beef, short ribs, and Italian sausage simmered in our house Bolognese sauce. Laid over linguini and topped with mozzarella and baked to perfection.

Burgers / Sandwiches

Served with your choice of cheese, lettuce, tomato, onion and pickles. (Cheddar, Bleu cheese, Ghost pepper jack, American, Mozzarella, Muenster or Swiss) Upgrade to sweet fries or onion rings for \$2 Add Fried egg \$3 Add Bacon \$4 Add Mushrooms \$3 Grilled Onions \$3 Substitute Gluten Free Bun \$1

8 oz. 100% Kobe House Burger\$1	8
Cod Sandwich\$1	5
Tempura battered, fried to perfection and topped with cheddar cheese	
Ribeye Stacker\$1	9
Thinly sliced choice Ribeye pan fried with grilled onions, mushrooms and three cheese sauce. Served on a baguette roll with Au-jus	F.
Southern Chicken\$1	5
Lightly breaded chicken breast topped with cheddar cheese.	
Cajun it up for \$3 (Cajun dust, jalapenos and ghost pepper)	
Beyond Meat Vegan Burger\$15	5
Plant Based Breaded Chicken Sandwich\$1	3

Baskets

Made to order

Upgrade to sweet fries or onion rings 2

Shrimp & Chips	\$18
Cod & Chips	\$20
Chicken Fingers & Chips	\$15
Coconut Shrimp & Chips	\$20