

Starters

- Artichoke Spinach Dip*.....\$13
- Italian Stuffed Mushrooms / Marinara Sauce*.....\$13
- Bang Bang Shrimp / Creamy Sambal Sriracha Sauce*.....\$16
- Chicken & Hatch Chile Flautas / House-made Red Enchilada Sauce*.....\$14
- Seattle Style Crab Cakes / Arugula Salad with Vinaigrette & Dill Lemon Aioli*.....\$19
- Jumbo Chicken Wings*.....Six - \$11 Twelve - \$20
Santa Fe Dry Rub, Thai Chili, BBQ, Buffalo

Soups & Salads

- House-Made New England Clam Chowder*.....Cup \$6 Bowl \$12
- Chef's Soup Du Jour*.....Cup \$4 Bowl \$8
- Classic Caesar*.....\$12
Add Chicken....\$18 *Add Shrimp*....\$20
- Wedge Salad*.....\$12
Chopped bacon, gorgonzola crumbles, tomatoes and onions. Served with house bleu cheese.
Add Chicken....\$18 *Add Shrimp*....\$20
- Flying Saddle Salad*.....\$22
House mixed greens topped with dried raisins, candied walnuts, gorgonzola crumbles, heirloom tomatoes, red onions, cucumbers, and crunchy chicken. Served with raspberry vinaigrette.

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 & Comfort Foods

All entrees are accompanied with a choice of two sides.

Soup, house salad, chef's vegetables, 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)*

<i>10 oz. Fresh Cracked Pepper Crusted New York</i>	<i>\$46</i>
<i>Topped with gorgonzola compound butter</i>	
<i>14 oz. Ribeye.....</i>	<i>\$52</i>
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
<i>8 oz. Prime Baseball Top Sirloin.....</i>	<i>\$39</i>
<i>Topped with roasted garlic, parmesan and peppercorn compound butter</i>	
<i>Chicken Cordon Bleu.....</i>	<i>\$32</i>
<i>Topped with a honey Dijon cream sauce</i>	
<i>Kobe Country Hamburger Steak.....</i>	<i>\$26</i>
<i>House breaded and pan fried to medium temperature, topped with mushroom demi</i>	
<i>Pork Schnitzel.....</i>	<i>\$29</i>
<i>Topped with a Guinness shallot mushroom sauce</i>	
<i>Chicken Fried Chicken.....</i>	<i>\$24</i>
<i>Topped with country gravy</i>	

Prime Rib

Prime Rib is accompanied with a choice of two sides.

Soup, house salad, chef's vegetables, baked potato, yukon garlic mashed potatoes, house made Mac & Cheese or wild rice.

(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 accompanied with a choice of two sides.

Soup, house salad, chef's vegetables, baked potato, yukon garlic mashed potatoes, house made Mac & Cheese or wild rice.

Upgrade to a small Caesar for \$4

Fresh Norwegian Salmon.....\$36

Charbroiled and topped with our lemon pesto butter.

Tiger Shrimp Skewers.....\$28

Eight skewered shrimp, charbroiled and basted with lemon pesto dill butter.

Crab Cake Plate.....\$29

Arugula salad with a lemon vinaigrette and a dill lemon aioli.

Blackened Cod.....\$29

Dusted with our house-made Cajun spice and seared to perfection.

Pastas

All pastas are served with house salad or soup du jour

Lobster & Shrimp Raviolis.....\$34

Spinach, mushrooms, tomatoes, and garlic in a light chardonnay alfredo.

Baked Bolognese Fettucine.....\$27

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.

Chicken Marsala.....\$27

Lightly floured chicken breast sautéed with garlic and mushrooms in our marsala cream sauce.

Served over linguine or wild rice.

Prime Top Sirloin Stroganoff.....\$34

Mushrooms, garlic and onions sauteed down in our house stroganoff sauce, tossed with orchette pasta and topped with our medium rare top sirloin, sour cream and chives.

Chicken Parmesan\$28

Topped with our house marinara sauce and mozzarella, baked to perfection.

Burgers / Sandwiches

Served with waffle fries, butter lettuce, heirloom tomato, onion and Kosher pickles. Topped with your choice of white cheddar, bleu cheese, ghost pepper jack, American, mozzarella, smoked gouda or Swiss cheese.

Upgrade to sweet fries or onion rings for \$2

Add fried egg \$3 Add bacon \$4 Add mushrooms \$3 Add Grilled onions \$3

Substitute gluten free bun \$2

8 oz. 100% Kobe House Burger.....\$22

Cod Sandwich.....\$18

Tempura battered, fried to perfection and topped with cheddar cheese

Ribeye Stacker.....\$22

Thinly sliced choice ribeye pan fried with grilled onions, mushrooms and three cheese sauce.

Served on a baguette roll with Au-jus

Southern Chicken.....\$17

Lightly breaded chicken breast topped with cheddar cheese.

Cajun it up for \$3 (Cajun dust, jalapenos and ghost pepper)

Classic Ryebeu.....\$19

House braised corn beef and sauerkraut piled high on marble rye with melted Swiss cheese and thousand island dressing.

Beyond Meat Vegan Burger.....\$15



Plant Based Breaded Chicken Sandwich.....\$13

Baskets

All baskets are made to order. Served with waffle fries and coleslaw.

Upgrade to sweet fries or onion rings \$2

Shrimp & Chips.....\$21

Cod & Chips.....\$23

Chicken Fingers & Chips.....\$16

Kids' Menu

Chicken Fingers & Fries \$9

6 oz Wranglers Steak & Fries

\$12

Pasta Marinara \$7

Grilled Cheese & Fries \$7

Burger & Fries \$8

Cheese Pizza \$7

Mac & Cheese \$6

Pasta Alfredo \$8

