



STARTERS

Freshly Shucked Oysters On The Half Shell

*Oysters Chilled Over Ice

Shallot mignonette
and cocktail sauce

1/2 Dozen \$15 Dozen \$28

Oysters Rockefeller

Baked with spinach, white wine
and bread crumbs

1/2 Dozen \$16 Dozen \$30

Oysters Persain

Charbroiled with butter, garlic,
parmesan and parsley

1/2 Dozen \$16 Dozen \$30

Elk Sausage, Peppers & Cheese

Elk sausage, roasted peppers, mushrooms, melted mozzarella cheese, served with marinara sauce & toasted crostinis. \$15

Jumbo Prawn Cocktail

Fresh Jumbo Prawns, served with cocktail sauce and fresh horseradish. \$15

Coconut Prawns

Fresh Jumbo Prawns, deep-fried and served with the Chef's special Piña Colada sauce. \$16

Lump Crab Cakes

With whole-grain mustard sauce and chive oil. \$15

Crispy Calamari

Served with our spicy sweet & sour sauce and Shoyu beurre blanc. \$12

Clam Steamers

Short neck clams steamed in a white wine reduction, accompanied with toasted garlic bread. \$12

*Saku Block

Sesame crusted Sushi grade Ahi Tuna, lightly seared, Asian slaw, pickled cucumber, wasabi aioli, soy reduction. \$14

Soups And Salads

Lobster Bisque With Cognac

Served with lobster medallions and scallions. \$14

Caesar Salad

Crisp romaine hearts with Caesar dressing, garlic croutons and fresh Parmesan cheese. \$12
Add grilled Chicken Breast \$5 or grilled Prawns. \$7

Chef's Signature Salad

Butter lettuce, romaine hearts and mesclun greens tossed with your choice of dressing. \$10

Spinach Salad

Fresh spinach, pancetta, goat cheese, candied walnuts, dried cranberries with a citrus vinaigrette. \$14

Roasted Beet Salad

Slow roasted red beets, butter lettuce, toasted walnuts, goat cheese, dried cranberries with rosemary vinaigrette. \$13

Steak House Sides

Sautéed Mushrooms - Seasonal forest mushroom blend, extra virgin olive oil, garlic. \$7

Seasonal Vegetables - Fresh seasonal vegetables, extra virgin olive oil, garlic. \$7

Sautéed Spinach - Wilted spinach, extra virgin olive oil, garlic. \$6

Steak House Truffle Fries - Thick cut Russet potatoes, double fried with Truffle sea salt. \$7

Steamed Asparagus - Served with Hollandaise or Bleu Cheese crumbles. \$7

\$15 CORKAGE FEE \$10 SPLIT PLATE CHARGE PARTIES OF 6 OR MORE SUBJECT TO 20% GRATUITY

Steak House Manager - Matt Royce Steak House Executive Chef - John Armstrong

* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

*Our beef is Midwest, grass fed, grain-finished, USDA Certified Angus
It is aged a minimum of 31 days to ensure the finest tasting steaks available*

All entrées served with your choice of soup or salad

Specialties

Pan Seared Mountain Elk Medallions

Medallions of tenderloin served with a herbed root vegetable mash and finished with a blackberry-zinfandel. \$32

Steak Diane

Tournedos of beef tenderloin, pan seared, finished with shallots, mushrooms and garlic in a brandy Pernod sauce. Served with Yukon gold garlic mashed potatoes. \$30

Double Rib Colorado Lamb Chops

Spice rubbed lamb chops, rosemary bordelaise, served with herbed root vegetable mash, seasonal vegetables. \$38

Steaks & Prime Rib

Steaks, Prime Rib and Poultry, served with your choice of Baked Potato, Basmati Rice Pilaf or Yukon Gold Garlic Mashed Potatoes

Roasted Prime Rib

*20 oz. King's Cut \$38

*14 oz. Queen's Cut \$32

*10 oz. Jack's Cut \$26

Compliment any steak with one of our Chef recommended sauces

Cabernet Sauce

Shallot and Garlic

Béarnaise

Brandy Peppercorn

*Ribeye

14 oz. \$36 20 oz. \$45

*Dry Aged Ribeye

14 oz. \$36

*New York

14 oz. \$36

* Larger Cuts Available at \$2.50 per ounce

Add Seafood To Any Order

12 oz. Lobster Tail
1 lb Alaskan King Crab Legs

*Filet Mignon

7 oz. \$32 10 oz. \$38

Porterhouse

24 oz. \$44

Top Sirloin

8 oz. \$24

Chef's Signature Upgrades

- **Oscar Upgrade** – Lump Crab Cake, Rich Béarnaise, Asparagus \$9
- **Lobster Upgrade** – Lobster Medallions, Brandy Lobster Cream \$11
- **Scallop Upgrade** – Two Jumbo Sautéed Sea Scallops \$12
- **Prawn Upgrade** – Four Scampi or Hand Breaded Deep Fried Prawns \$8
- **Shaft's Bleu Cheese Upgrade** – Bleu Cheese and Cream Reduction Demi Glaze \$7

Poultry

Steak House Cordon Bleu

Mary's Chicken Breast, Mozzarella, Asiago, Parmesan and Prosciutto with a rich Mornay sauce. \$26

Crab Stuffed Chicken Oscar

Chicken breast, jumbo lump crab meat, with Béarnaise sauce and asparagus tips. \$28

Seafood

Scallops

Jumbo Sea Scallops, Nueske Bacon and mushroom cream sauce, basmati rice pilaf, seasonal vegetables. \$30

Jumbo Prawns Stuffed with Crab

Served with our chardonnay beurre blanc sauce, seasonal vegetables and basmati rice pilaf. \$29

Seafood Cioppino

Prawns, sea scallops, salmon, clams, crab, tomato herb broth and toasted crostinis. \$32

Cedar Plank Salmon

Charbroiled King Salmon, pesto compound butter, red pepper coulis, basmati rice pilaf and asparagus. \$26

Alaskan King Crab Legs

Served with drawn butter and lemon, seasonal roasted vegetables and your choice of baked potato, rice pilaf or garlic mashed potatoes. Market Price

Lobster Tail

Served with drawn butter and lemon, seasonal roasted vegetables, and your choice of baked potato, rice pilaf or garlic mashed potatoes. Market Price