

APPETIZERS

Blue Lump Crab Cakes

A traditionally delicious combination of blue lump crab, a perfect blend of spices baked crispy and moist with a refreshing accompaniment of chive cilantro cream and a light cajun dusting
twelve

Tuscan Caramelized Onion Bruschetta

A foundation of three roasted garlic crostinis, layered with thin sliced Italian sausage, sweet caramelized onion, candied walnuts and bubbly provolone cheese and paired with a zesty Tuscan relish
eleven

Colossal Shrimp Cocktail

Four colossal shrimp gently flavored then chilled to serve with fresh cocktail sauce, horseradish orange marmalade, and a spicy midori honeydew sauce
thirteen

Stuffed Portabella

Two hearty portabella mushrooms layered with a blend of garlic, tomato, onion and basil, then sprinkled with bread-crumbs, blanketed with smoked gouda cheese and roasted, coupled with a buttery yellow sweet pepper coulis
twelve

Lobster Wontons

Three wontons with a creamy filling of lobster and sweet corn, wrapped and lightly coated in cornmeal, deep fried golden and served with a marriage of roasted garlic cream and sweet-spicy chile sauce
eleven

SOUP

Lobster Bisque with Sherry

The rich flavors of lobster, cream, butter, a carefully selected bouquet of spices and sherry
nine

French Onion with Gruyere & Provolone

Perfectly caramelized onions and tradition, topped with toasted parmesan bread and golden speckled gruyere and provolone cheese
seven

Featured Soup

The Chef's selection will be presented by your server
seven

Flight of Soups

A sampling of all three of the soups
ten

SALADS

The Wedge Salad

A petite, light head of baby iceberg lettuce, quartered and served with blue cheese-ranch dressing, peppered bacon bits and two color cherry tomatoes
seven

Caesar Salad

Romaine lettuce and parmigiano-reggiano served in a toasted parmesan tuile with a creamy caesar dressing and a dash of tart balsamic syrup
eight

Sweet Poppyseed Spinach Salad

Refreshing baby spinach, combined with dried cranberries, candied walnuts and an encrusted fried wedge of brie cheese, folded with a sweet poppyseed vinaigrette
eight

Fresh Mozzarella & Heirloom Tomato Salad

Layers of thick cut fresh mozzarella and naturally grown multi-colored tomato, leaves of basil and finished with sweet red pepper and balsamic syrup
eight

House Salad

Traditional mesculin mix with roma tomatoes and choice of dressing.
six

CONSUMER ADVISORY

"The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness."

FOR FURTHER INFORMATION, CONTACT YOUR PHYSICIAN OR PUBLIC HEALTH DEPARTMENT

STEAKS & CHOPS

All of our steaks are Certified Angus Beef®



Filet Mignon
12 oz - thirty-six
8 oz - thirty

Fillet Royale
Wild mushroom-lobster stuffing
12 oz - thirty-eight

Baby Back Ribs
A full rack dry rubbed
with smoked hickory BBQ sauce
and chipotle lime BBQ sauce
twenty-five

New York Strip
12 oz - thirty

New York Strip
16 oz - thirty-nine

Bone-In New York Strip
20 oz - forty

Berkshire Pork Chops
All natural heirloom, double bone-in
pork chops from Berkshire Farms—
the "Certified Black Angus" of pork
twenty-four

Prime Rib
12 oz - thirty
16 oz - thirty-five
20 oz - forty

Bone-In Ribeye
24 oz - forty-eight

Porterhouse
24 oz - forty-five

Optional steak seasonings of Mesquite and Montreal available upon request

Medallions of Beef

Two 4 oz filet mignon sautéed to your liking with fresh shallots, deglazed to save the flavors and coated with merlot herb demiglace finished with scallions and a hint of thyme
twenty-five

STEAK & SEAFOOD COMPLIMENTS

three

Iowa Maytag Bleu Cheese
Wild Mushroom Bordelaise
Garlic & Parsley Butter
Citrus Champagne Butter

ACCOMPANIMENTS

five

Buttermilk & Scallion Mashed Potatoes
Seasonal Fresh Vegetable Maytag Bleu Cheese Potatoes
Sea Salt Crusted Baked Potato
Roasted Baby Bakers Sautéed Wild Mushrooms
Fresh Grilled or Steamed Asparagus

SEAFOOD/AQUACULTURE

Steamed King Crab Legs
16 oz - twenty-eight

Steamed South African
Twin Lobster Tails
fifty-two

Sautéed Walleye
A full filet, coated with pecan breading, sautéed to seal
in the flavor and overlaid by a citron lime butter
twenty-three

Grilled Salmon
Slow grilled to preserve moisture and flavor
and lightly basted with garlic herb butter
twenty-three

Oriental Ahi Tuna
Grilled to your liking and basted in an oriental spicy chile
sauce with hints of ginger and smoked sesame
twenty-three

Sea Scallops Gratin
Seven jumbo sea scallops, sautéed to caramelize,
laced with white wine, garlic, shallots, and generously
topped with breadcrumbs, baked to perfection
and finished with parmesan and parsley
twenty-eight

Fresh Fish Feature
The feature selection will be presented by your server
Cooking options: grilled, sautéed, broiled, blackened
market

Scampi Pasta de la Mer

Rustic striped ravioli stuffed with North Atlantic lobster, married with roasted butternut squash filled sage ravioli
and three jumbo shrimp prepared scampi style, laced with fresh garlic and basil
twenty-eight

ENTREES

Mediterranean Chicken
Grilled breast capped with fresh pesto then
topped with shredded parmesan and golden roasted,
served on a bed of thin sliced pan fried herb coated
potatoes with asparagus and carrots
twenty-five

Jumer's Roasted Duck a L'Orange
Maple Farms semi-boneless half duck lightly basted
with Jumer's orange glaze, caramelized and
served with wild mushroom wild rice
twenty-eight

Pacific Style Salmon
Salmon glazed in clove infused maple syrup,
baked, paired with potato clam cakes
and amaretto pineapple salsa
twenty-five

Surf & Turf

Butter poached South African lobster tail and a 4 oz filet mignon,
pan seared to your liking and served with a maple pumpkin polenta
forty-five

Braised Pork/Osso Buco
Slow roasted and full flavored pork shank, with a white
wine, orange, garlic and nutmeg reduction sauce and sau-
téed Italian sausage, roasted apples and Israeli
couscous, finished with diced heirloom tomatoes
twenty-four

Chicken Marsala
Ten ounces of chicken, tenderized, lightly floured
and sautéed with a blend of mushrooms and garlic
and served in a creamy marsala sauce
twenty-three

Colorado Prime Lamb Chops
Sixteen ounce rack coated with traditional seasonings,
pan seared to temp and paired with brown sugar sweet
potato custard and grilled asparagus
thirty-six