


## APPETIZERS FOR SHARING

<b>SCALLOPS BENEDICT</b> . . . . .	19.95
<i>applewood-smoked bacon, hollandaise, brioche</i>	
 <b>CALAMARI</b> . . . . .	15.95
<i>sweet peppers, lemon aioli</i>	
 <b>BOURBON MAPLE GLAZED BACON</b> . . . . .	17.95
<i>sweet corn purée, spoonbread, jalapeños</i>	
<b>COCONUT SHRIMP*</b> . . . . .	16.95
<i>spicy ginger pineapple chutney</i>	
<b>JUMBO SHRIMP COCKTAIL</b> . . . . .	19.95
<i>cocktail sauce &amp; fresh horseradish</i>	

## ENTRÉE SALADS

<b>SEAFOOD COBB SALAD</b> . . . . .	21.95
<i>king crab, shrimp, avocado, tomato, hard boiled egg, chopped bacon &amp; scallion with citrus-herb vinaigrette</i>	
<b>GRILLED PRIME STEAK SALAD*</b> . . . . .	19.95
<i>baby field greens with tomatoes, red onion, red peppers, blue cheese &amp; balsamic vinaigrette</i>	

## SOUPS & SIDE SALADS

<b>SWEET CORN LOBSTER CHOWDER</b> . . . . .	CUP 8.95 . . . BOWL 13.95
<i>fresh lobster, jalapeno &amp; creme fraiche</i>	
<b>THE DINNER SALAD</b> . . . . .	8.95
<i>iceberg lettuce, cherry tomatoes, cucumber, red onion &amp; your choice of housemade dressing</i>	
 <b>BLT ICEBERG WEDGE</b> . . . . .	12.95
<i>crumbled blue cheese, tomato, scallion, applewood-smoked bacon with your choice of housemade dressing</i>	
<b>CAESAR SALAD</b> . . . . .	10.95
<i>romaine with classic Caesar dressing, shaved parmesan, soft boiled egg and herbed butter croutons</i>	

## BURGERS & SANDWICHES

with hand-cut parmesan fries or a side salad

<b>CLASSIC BURGER*</b> . . . . .	14.95
<i>add cheese \$1 add applewood-smoked bacon \$2</i>	
<b>KNIFE AND FORK CHICKEN CLUB</b> . . . . .	14.95
<b>PRIME RIB FRENCH DIP*</b> . . . . .	19.95

## FILET MIGNON

hand-selected, center-cut and naturally-aged for tenderness and flavor

<b>FILET MIGNON*</b> . . . . .	39.95	<b>BLUE CHEESE CRUSTED FILET*</b> . . . . .	42.95
<i>topped with creamy horseradish &amp; toasted bread crumbs</i>		<i>naturally aged with a blue cheese crust</i>	
<b>HORSERADISH CRUSTED FILET*</b> . . . . .	42.95	<b>FILET AMERICAN*</b> . . . . .	43.95
<i>broiled with a mushroom &amp; fresh herb crust</i>		<i>topped with Tillamook cheddar &amp; applewood-smoked bacon</i>	

for the lighter appetite - try our **PETITE FILET\*** . . . . . 30.95

### Steak Sauces & Enhancements

Béarnaise Sauce • Hollandaise • Shallot Demi • Horseradish Cream 2.95 each

## PITTSBURGH BLUE PROPRIETARY STEAKS

<b>BONE-IN NY STRIP*</b> . . . . .	42.95	<b>AGED RIBEYE*</b> . . . . .	44.95	<b>PORTERHOUSE*</b> . . . . .	51.95
<b>BONE-IN FILET*</b> . . . . .	59.95	<b>COWBOY RIBEYE*</b> . . . . .	51.95	<b>AGED SIRLOIN*</b> . . . . .	33.95

### Herb Crusted Prime Rib\*

Twenty-one day aged Midwest-Raised Prime Rib, slowly roasted under a mountain of seasoned salt

<b>QUEEN'S CUT</b>	<b>KING'S CUT</b>	<b>KING'S MOTHER-IN-LAW'S CUT</b>
(10 OZ) 32.95	(16 OZ) 39.95	(24 OZ) 45.95

Served with Au Jus & Horseradish Sauce  
Served until we run out

## OTHER ENTRÉES

<b>OVEN ROASTED CHICKEN</b> . . . . .	24.95	<b>PISTACHIO CRUSTED WALLEYE*</b> . . . . .	32.95
<i>rosemary-lemon pan jus</i>		<i>lemon-dill butter sauce</i>	
<b>CEDAR PLANK ROASTED SALMON*</b> . . . . .	33.95	<b>CRAB LEGS*</b> . . . . .	MARKET
<i>horseradish-parmesan crust, whole-grain mustard sauce</i>		<i>with drawn butter</i>	
<b>WILD MUSHROOM RAVIOLI</b> . . . . .	21.95	<b>SOY MISO GLAZED SEA BASS*</b> . . . . .	38.95
<i>mushroom-parmesan ravioli, spinach, roasted red pepper &amp; balsamic reduction</i>		<i>sesame green beans, pickled ginger</i>	

all seafood offerings are also available simply broiled with fresh lemon & olive oil.

## TABLE SIZED ACCESSORIES

Served family style 13.95

Available for one 9.95

ASPARAGUS/HOLLANDAISE  
CREAMED SPINACH

PAN ROASTED MUSHROOMS  
CREAMED SWEET CORN

GROWN-UP MAC & CHEESE  
GREEN BEANS AMANDINE

### LOADED MASHED POTATOES

Applewood-Smoked Bacon, Sour Cream, Cheddar Cheese, & Green Onions

**SINGLE 9.95** (serves 1-2)     **LARGE 13.95** (serves 3-4)

<b>HAND-CUT PARMESAN FRIES</b> . . . . .	6.95	<b>HASH BROWNS</b> . . . . .	13.95
<i>Béarnaise sauce</i>		<b>HASH BROWNS WITH ONION</b> . . . . . 14.95	
		 <b>HASH BROWNS BLUE STYLE</b> . . . . .	15.95
		<i>applewood-smoked bacon, tabasco, onion, &amp; blue cheese</i>	

## WINES BY THE GLASS

### REDS

	PINOT NOIR	Glass	Bottle
IMAGERY <i>(California, 2017)</i>		\$11	\$40
EOLA <i>(Monterey, California, 2017)</i>		\$15	\$51

#### INTERESTING REDS

FELINO, MALBEC <i>(Mendoza, Argentina, 2018)</i>		\$13	\$48
BENZINGER MERLOT <i>(Sonoma County, California, 2017)</i>		\$11	\$40
EMMOLO <i>(Napa Valley, California, 2017)</i>		\$18	\$68

#### OLD WORLD

PIO CESARE BARBARA D'ALBA <i>(Italy, 2017)</i>		\$14	\$52
DELAS "SAINT ESPRIT" <i>(Rhône, France, 2017)</i>		\$11	\$40

#### CABERNET

HESS SELECT. <i>(North Coast, California, 2016)</i>		\$12	\$44
SIMI <i>(Alexander Valley, California, 2016)</i>		\$15	\$56

### WHITES

#### BLANCS & PINOTS

	Glass	Bottle
SILENI, SAUVIGNON BLANC <i>(Marlborough, New Zealand, 2019)</i>	\$12	\$44
A TO Z, PINOT GRIS <i>(Oregon, 2018)</i>	\$11	\$40
SANTA MARGHERITA, PINOT GRIGIO <i>(Italy, 2019)</i>	\$15	\$56

#### CHARDONNAY

JOEL GOTT, UNOAKED <i>(North Coast, California, 2018)</i>		\$12	\$44
FERRARI CORANO <i>(Sonoma County, California, 2017)</i>		\$15	\$56

#### INTERESTING WHITES/ROSÉ

ST. GABRIEL, RIESLING <i>(Mosel, Germany, 2018)</i>		\$10	\$36
FLUER DE PRAIRIE <i>(Provence, France, 2018)</i>		\$12	\$44

#### BUBBLES

DEFAVRI, PROSECCO <i>(Italy)</i>		\$10	\$35
STORRA <i>(California)</i>		\$13	\$42

## HOUSE COCKTAILS

### WHISKEY

PB OLD FASHIONED buffalo trace / turbinado syrup / angostura bitters / orange	\$13
BLUE CARRE high west double rye / cooper & kings brandy / cocchi di torino vermouth / benedictine / Peychaud's angostura	\$14
MADAGASCAR MANHATTAN crown royal vanilla / old overholt rye / carpano antica vermouth / cherry bark vanilla bitters	\$14

### VODKA & RUM

BLUSHING BLUE COSMO citrus vodka / orange liqueur / lime / simple syrup white cranberry - peach juice / flowered cube	\$13
BLACKBERRY MOJITO MARTINI bacardi limon / fresh mint / lime / blackberry pureé	\$13
WATERMELON MOJITO bacardi limon / mint / lime / fresh watermelon pureé	\$13

### GIN

IN THE THICKET bombay sapphire gin / raspberry / basil / lemon juice simple syrup	\$12
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## WINES BY THE BOTTLE

### REDS

#### PINOT NOIR

##### WILLAMETTE VALLEY

ST. INNOCENT 'TEMPERANCE HILL'	2015	\$88
DOMAINE SERENE 'EVENSTAD'	2015	\$130

##### CALIFORNIA

MAC MURRAY RANCH Central Coast	2016	\$50
MEIOMI Monterey	2017	\$50
J Russian River Valley	2016	\$85

#### ZINFANDEL

PLUNGERHEAD Dry Creek, California	2016	\$50
TURLEY Old Vines, California	2017	\$70

#### MERLOT

GHOST PINES Sonoma County, California	2016	\$40
DUCKHORN Napa Valley, California	2016	\$115

#### OLD WORLD

##### FRANCE

DOMAINE DU VISSOUX 'PIERRE CHERMETTE' Beaujolais	2017	\$48
CHATEAU BOUTISSE St. Emilion, Bordeaux	2016	\$75
VIEUX TELEGRAPH Chateaufeuf du Pape	2014	\$175

#### MERITAGE/BLENDS

##### THE PRISONER

Napa Valley, California	2018	\$85
FRANCISCAN - MAGNIFICAT Napa Valley, California	2015	\$110
TABLAS CREEK - ESPRIT DE TABLAS Paso Robles, California	2014	\$130

#### SYRAH/MALBEC

##### BRAMARE MALBEC

Mendoza, Argentina	2016	\$70
STAGS' LEAP WINERY ESTATE PETITE SIRAH Napa Valley, California	2016	\$90

#### CABERNET

##### NAPA VALLEY

MOUNT VEEDER	2016	\$70
MARKHAM	2016	\$90
FREEMARK ABBEY	2014	\$95
FAUST	2017	\$110
ROMBAUER	2017	\$115
STAG'S LEAP WINE CELLARS Artemis	2016	\$120
CAYMUS	2018	\$185
SILVER OAK	2015	\$195

##### ALEXANDER VALLEY

FERRARI-CARANO	2016	\$85
JORDAN	2015	\$110

##### OTHER REGIONS

EARTHQUAKE Lodi, California	2016	\$45
AUSTIN HOPE Paso Robles, California	2018	\$60

### WHITES

#### CHARDONNAY

HESS Napa Valley, California	2017	\$50
TREFETHEN Oak Knoll District Napa Valley, CA	2013	\$63
ROMBAUER Carneros, California	2018	\$80
GRGICH HILLS ESTATE Napa Valley, California	2013	\$80
CAKEBREAD Napa Valley, California	2016	\$90

#### RIESLING

CHATEAU STE. MICHELLE Columbia Valley, Washington	2017	\$42
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#### UNIQUE WHITES

CUVEE DE SILEX VOUVRAY Loire, France	2017	\$44
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#### PINOT GRIS/GRIGIO

ST. INNOCENT 'VITAE SPRINGS' PINOT GRIS Willamette Valley, Oregon	2016	\$45
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#### SAUVIGNON BLANC

MARKHAM, SAUVIGNON BLANC Napa Valley, California	2018	\$42
ACUMEN Napa Valley, California	2017	\$65

#### CHAMPAGNE

DOMAINE CHANDON 'ETOILE' ROSE California	N/V	\$85
VEUVE CLICQUOT, 'YELLOW' Reims	N/V	\$140

\*\*\* CAPTAINS LIST AVAILABLE UPON REQUEST \*\*\*

VINTAGES SUBJECT TO CHANGE

## BEER & CIDER

### DRAFT BEER

INDEED MEXICAN HONEY LIGHT	\$7
STELLA ARTOIS	\$8
SUMMIT EPA	\$7
SURLY FURIOUS	\$7
CASTLE DANGER CREAM ALE	\$7
COORS LITE	\$6
LEINE'S SUMMER SHANDY	\$6
VOODOO RANGER JUICY HAZE	\$7
UTEPILS KFAN UNFILTERED BLONDE	\$6
BENT PADDLE BENT HOP	\$6
DESCHUTES FRESH SQUEEZE	\$6
ROTATING NITRO SELECTION	\$8

### BOTTLES

AMSTEL LIGHT	\$6	LEINE'S HONEYWEISS	\$6
BLUE MOON	\$5.5	LIFT BRIDGE FARM GIRL	\$7
BUDWEISER	\$5.5	MICHELOB ULTRA	\$6.5
BUD LIGHT	\$5.5	MILLER LITE	\$7
MICH GOLDEN LIGHT	\$6.5	SAM ADAMS	\$6.5
CORONA	\$6	BUCKLER (N/A)	\$5.5
FOUNDERS PORTER	\$7	O'DOULS AMBER (N/A)	\$5.5
GRAINBELT NORDEAST	\$6	WHITE CLAW HARD SELTZER (MANGO, BLACK CHERRY)	\$6
GUINNESS - Pub Can	\$7		
HEINEKEN	\$6		

## DRIVING DRINKS

LEMONADE \$3

## NON-ALCOHOLIC

AQUA PANNA (STILL)

500ml - \$4.25