



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

Jumbo Lump Crab Cakes 19.95
mustard sauce, lemon

Shrimp Scampi 25.95
4 jumbo shrimp, garlic butter,
wild mushrooms, oven dried tomatoes,
linguini, white wine, lemon butter sauce

Short Rib Linguini 24.95
braised short rib, wild mushrooms,
oven dried tomatoes, demi cream sauce

Grilled Iowa Pork Chop 25.95
14 oz double bone-in, maple syrup brine,
fuji apples, gouda hashbrowns, beef au jus

Peppermint Bark Cheesecake 9.95
hot fudge, oreo cookie crust,
fresh whipped cream

Featured Wine

Chateau Ste Michelle

12 | 17 | 46

Cabernet Sauvignon

2021 Indian Wells
Columbia Valley

Rose

2022 Indian Wells
Columbia Valley

PRIME RIB after 5pm

Friday & Saturday

seared & slowly roasted over rock salt,
mashed potatoes, beef au jus,
horseradish cream

Queen Cut 36.95 **King Cut** 43.95

** consuming raw or undercooked seafood, meat,
poultry and eggs may cause foodborne illness.