

## entrees

### 8 OZ. KOBE SIRLOIN\*

Simple but delicious American Kobe steak, perfectly seasoned and served with your choice of fresh steamed vegetables or potato.

**GLUTEN FREE SELECTION**

### PRETZEL CHICKEN

Chicken breast coated in crushed pretzel is topped with smoked-gouda beer cheese, tomato bacon jam & scallions. Served with mashed potatoes and fresh steamed vegetables.

### SEAFOOD SCAMPI PASTA\* [add \$4]

Cavatappi pasta with delicious scallops, shrimp, and lobster. Tossed in a scampi cream sauce with sundried tomatoes and spinach. Served with a toasted baguette.

**GLUTEN FREE SELECTION**

### FILET MIGNON\* [add \$10]

Six ounces of Certified Angus center cut filet Mignon, that is topped with a prosciutto cream sauce, and served with garlic mashed potatoes and broccolini.

### BLACK KOBE NEW YORK STRIP\* [add \$25]

This ten-ounce cut is flavorful and tender, making it one of the most sought-after cuts of steak, served with your choice of potato or steamed vegetables, and a side of Chef-made garlic butter.

[limited quantities available]

**GLUTEN FREE SELECTION**

### WALLEYE PICCATA

An Italian inspired Parmesan crusted walleye with a lemon caper butter sauce and served with jasmine rice and broccolini.

**GLUTEN FREE SELECTION**

### 10 OZ. PRIME RIB\* [add \$4]

Ten ounces of our delicious, super slow-roasted Certified Angus Prime Rib. Served with Au Jus, our house made creamy horse radish sauce, and choice of potato or fresh steamed vegetables.

[limited quantities available]

### BALSAMIC CHICKEN

Two grilled chicken breasts topped with sun-dried tomato pesto, a melted Italian five-cheese blend, drizzled with reduced balsamic and finished with scallions. Served with garlic mashed potatoes & fresh steamed veggies.

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## shared desserts

### THE TRIO DESSERT [add \$4]

Mini brownies with salted caramel ice cream, mini turtle cheesecake, and velvety dark chocolate mousse garnished with an armaretto crème anglaise, a dollop of whipped cream, and a hazelnut cookie straw.

[sorry, no substitutions available]

### TRIPLE CHOCOLATE CHEESECAKE

Dark chocolate crust with bittersweet and milk chocolate cheesecake topped with chocolate ganache.

### RASPBERRY WHITE CHOCOLATE BUNDT CAKE

House-made raspberry white chocolate bunt cake spiked with white chocolate chips. Served with crème anglaise and raspberry sauce.

### CRÈME BRULEE

Rich, creamy vanilla custard topped with a layer of crispy caramelized sugar that is flamed to order.

**GLUTEN FREE SELECTION**