



We are proud to consistently serve only the finest quality of hand selected meat and seafood available in the Midwest. All of our steaks are cut from 120 day corn-fed certified angus steer and aged for a minimum of 28 days for maximum flavor and tenderness. Our seafood is hand harvested and delivered fresh daily. We are committed to making your dining experience a memorable one.

HORS D'OEUVRES

Shrimp Cocktail: <i>lemon, cocktail sauce</i>	17
Calamari: <i>remoulade, cocktail sauce</i>	20
Baked Brie: <i>apricot preserves, candied pecans</i>	15
Bruschetta: <i>crostini, boursin cheese, marinated roasted tomatoes, micro basil</i>	14
High Roller Bacon: <i>house cut pork belly with orange chutney</i>	20
Crab Cake: <i>harissa aioli, remoulade</i>	21
Gnocchi & Short Rib: <i>italian pasta, braised short rib</i>	16
Seared Tuna: <i>sesame crusted, crispy rice cake, wasabi cream sauce</i>	30

SOUPS & SALADS

Spinach: <i>red onion, candied pecans, dried cherries, Maytag bleu, warm bacon vinaigrette</i>	12
House: <i>Iceberg, red onion, cucumber, cherry tomato, crouton</i>	12
Wedge: <i>Iceberg, house bleu cheese dressing, red onion, bacon, cherry tomatoes</i>	14
Caesar: <i>romaine, shaved parmesan, crouton</i>	12
French Onion Soup: <i>crostini, gruyere cheese</i>	10
Soup Du Jour	10
Crab & Lobster Bisque: <i>crostini, crab meat</i>	14

SIDES

Baked Potato	9	Grilled Asparagus	9
Mushrooms & Onions	10	Garlic Mashed Potatoes	9
Creamed Spinach	10	Garlic Parmesan Fries	9
Mac & Cheese	10	Steamed Broccoli	9
Grilled Carrots	9	Brussel Sprouts	9

DESSERTS

NY Style Cheesecake	12	5 Layer Chocolate Cake	10
Carrot Cake	10	Graeters Ice Cream	10
Creme Brulée	13	Caramel Apple Bread Pudding	12



BEEF

8oz filet Mignon:	55
22oz Ribeye:	70
14oz New York Strip:	50
Braised Short Rib: <i>chevre mashed potatoes, carrots</i>	35
Bleu Burger: <i>grilled onion, bleu cheese aioli, gruyere cheese, brioche bun</i>	24

PORK, LAMB & PASTA

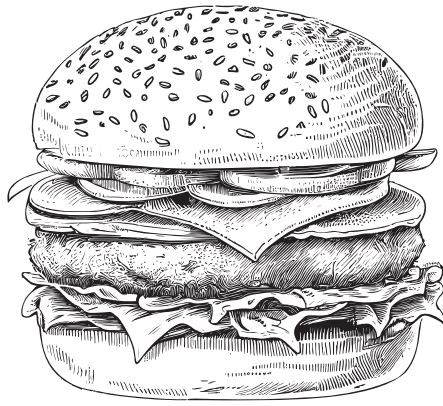
Two 12oz Duroc Bone-in Pork Chops:	40
Three 5oz New Zealand Lamb Chops: <i>Chimichurri Sauce, cojita carrots</i>	50
Beef Bourguignon: <i>pappardelle pasta</i>	27
Pasta Alfredo:	20
<i>add chicken:</i>	12
<i>add shrimp:</i>	20
<i>add scallops:</i>	35

SEAFOOD

Halibut: <i>seared with crispy pancetta brussels sprouts, pineapple salsa</i>	40
Kvaroy Salmon: <i>seared with summer succotash, house thai chili sauce</i>	43
18oz Lobster tail: <i>butter, lemon, choice of side</i>	Market Price
Alaskan King Crab: <i>butter, lemon, choice of side</i>	Market Price
Seared Scallops: <i>sautéed kale, crispy pancetta, citrus beurre blanc</i>	55

ENHANCEMENTS

Bleu Cheese Crust	10	Baby Crab Cake	10
Oscar Style	15	Béarnaise	8
Half Lobster Tail	Market Price	Half Crab Legs	Market Price



*All burgers are served with Parmesan
Truffle fries and cooked to your
temperature of choice.*

GOURMET BURGERS

Bleu Burger **25**

*bleu cheese aioli, grilled onion, gruyere
cheese*

The Grand Jam Burger **25**

*bacon jam, roasted garlic aioli, goat
cheese*

The Waco Burger **24**

*fried onions, bacon, jalapeno, house bbq,
pepper jack cheese*

House Burger **22**

*lettuce, tomato, pickle, onion, american
cheese*

Sriracha Burger **24**

*bacon, fried jalapeno, sriracha aioli,
pepper jack cheese*

