



APPETIZERS

BACON WRAPPED SHRIMP SWEET AND SPICY CHILI SAUCE	14
SHRIMP COCKTAIL COCKTAIL SAUCE AND LEMON	14
PORTOBELLO FRIES WITH PEPPERCORN RANCH	12
RANGE CRAB CAKES WITH APPLE, FENNEL AND MANDARIN VINAIGRETTE SLAW	10
ARTICHOKE AND SPINACH DIP CORN TORTILLA CHIPS	9
BAKED ESCARGOT IN GARLIC BUTTER AND PUFF PASTRY	9
STEAK BRUSCHETTA BEEF TENDERLOIN AND ITALIAN TOMATO RELISH OVER CROSTINI	10
CLAMS CASINO FRESH LITTLE NECK CLAMS WITH SAVORY BREAD CRUMBS AND BACON	12
MEDITERRANEAN CHICKEN FLATBREAD WITH TENDER GRILLED CHICKEN, MOZZARELLA CHEESE AND BALSAMIC REDUCTION	9

SOUPS AND SALADS

CAESAR SALAD FRESH ROMAINE, PARMESAN CHEESE AND HOMEMADE CROUTONS	5
BIBB WEDGE SALAD BIBB LETTUCE WITH CRISP SMOKED BACON, BLEU CHEESE CRUMBLES AND OUR HOUSE RANCH	5
FRESH SPINACH SALAD WITH CANDIED PECANS AND BOURBON VINAIGRETTE	5
SALAD BAR PREMIUM FRESH ITEMS SO YOU CAN CREATE YOUR OWN	11
RANGE STEAK SOUP CHUNKS OF TENDER STEAK IN A SAVORY, RICH BROTH	5
LOADED BAKED POTATO SOUP TOPPED WITH BACON, CHEESE, SOUR CREAM AND FRESH CHIVES	5
FRENCH ONION SOUP TOPPED WITH CROUTONS AND SWISS CHEESE	5

SIDE ITEMS

AU GRATIN POTATOES	SAUTÉED BUTTON MUSHROOMS
BAKED POTATO	FRESH VEGETABLE DU JOUR
CREAMY PARMESAN MASHED POTATOES	FRESH STEAMED BROCCOLI
SEASONED FRENCH FRIES	SAUTÉED BABY SPINACH
LOADED BAKED SWEET POTATO	FRESH STEAMED ASPARAGUS
CHEDDAR MACARONI & CHEESE	SKILLET SAUTÉED CORN



STEAKS AND PRIME RIB

ALL STEAKS, PRIME RIB AND ENTREES INCLUDE:
SALAD BAR, CAESAR, SPINACH OR WEDGE SALAD AND TWO SIDE ITEMS

KANSAS CITY STRIP SIXTEEN OUNCE VOTED KANSAS CITY'S "BEST STRIP" BY <i>PITCH WEEKLY</i>	32
THE "GRAND PRIZE" SIXTEEN OUNCE CERTIFIED ANGUS BEEF KANSAS CITY STRIP BOURBON MARINATED, SEASONED AND TOPPED WITH HERB TRUFFLE BUTTER	36
PORTERHOUSE TWENTY-TWO OUNCE RICH FLAVOR OF THE STRIP AND TENDERNESS OF THE FILET	39
PRIME RIB SLOW-ROASTED AND SERVED WITH AU JUS AND HORSERADISH	
TWELVE OUNCE	26
EIGHTEEN OUNCE	32
FILET MIGNON OUR MOST TENDER CUT	
EIGHT OUNCE	34
TWELVE OUNCE	49
BEEF BURGUNDY BEEF TENDERLOIN MEDALLIONS SAUTÉED IN A BURGUNDY WINE SAUCE	36
THE OUTLAW TWENTY-SEVEN OUNCE BONE IN RIBEYE SEASONED WITH SOUTHWEST SPICES	49
RIBEYE FOURTEEN OUNCE WELL MARBLED FOR A FLAVORFUL CUT	32

ENTREES

CHICKEN POMMERY BONELESS SKINLESS AND SAUTÉED WITH WHOLE GRAIN MUSTARD CREAM	24
RANGE BBQ RIBS FULL SLAB HICKORY SMOKED AND SERVED WITH OUR SAVORY BARBECUE SAUCE	26
RACK OF LAMB SEASONED WITH CHIMICHURRI AND ROASTED TO PERFECTION	34
KUROBOTA PORK CHOP TEN OUNCE HERB MARINATED AND SERVED WITH WHOLE GRAIN MUSTARD SAUCE	24
TWIN COLD WATER LOBSTER TAILS DRAWN BUTTER AND LEMON	49
WHOLE MAINE LOBSTER BROILED OR STEAMED	44
ALASKAN KING CRAB LEGS ONE AND A HALF POUNDS DRAWN BUTTER AND LEMON	MARKET PRICE
JUMBO BREADED PRAWNS GIANT PRAWNS, HAND BREADED AND FRIED CRISP	39
SEA SCALLOPS PAN-SEARED AND SERVED WITH SAFFRON BUTTER	34
WALNUT BLACKENED SALMON WITH KAHLUA® CREAM SAUCE	26

ADD TO ANY ENTREE: SHRIMP SCAMPI 14 LOBSTER TAIL 25 GRILLED SHRIMP 14