

Gluten Free Menu

Steak and Shrimp

8 oz. Beef Tenderloin and 3 Shrimp Scampi. 21.99

Filet of Beef Tenderloin

8 oz. filet cut from the center of the barrel. 19.99

Chargrilled Rib Eye

A generous 14 oz. cut of well marbled USDA choice Black Angus beef. 19.99

Top Sirloin

A 10 oz. cut of USDA choice sirloin. 16.99

Oven Roasted Prime Rib of Beef

Slow roasted for optimal flavor and tenderness. Available Friday & Saturday evenings. Queen Cut 18.99 King Cut 21.99

Smothered Sirloin Tips

Chargrilled sirloin tips topped with sautéed yellow onions and mushrooms, covered in Swiss and baked to golden brown. 17.99

BBQ Ribs

Tender back ribs gently rubbed, slow smoked, then basted in BBQ sauce. Full Rack 18.99 Half Rack 13.99

Pork Chops

Twin 8oz. chargrilled hand cut chops. 14.99 Single 10.99

Chargrilled Chicken Breasts

Twin breasts of chicken chargrilled. 14.99

Shrimp Scampi

Jumbo black tiger shrimp baked in butter and garlic. 15.99

Lobster

Twin tails oven broiled, served with drawn butter. 24.99

Atlantic Salmon

Your choice of grilled, blackened or cedar planked. 16.99

Mock Lobster

A flaky cod fillet broiled and served with melted butter. Single 10.99 Double 14.99

Entrée selections are served with your choice of starch: baked potato, baby red skin garlic mashed potatoes or white rice. All selections include our soup and salad bar.