

## Appetizers

### **Portobello Mushroom Fries**

Breaded Portobello Mushroom Slices served with a BBQ Ranch Bistro Sauce  
**\$9**

### **Garlic Artichoke Dip**

Creamy style dip with roasted garlic & artichoke hearts. Served with fried pita bread.  
**\$9**

### **Crab Cake**

Pan fried Maryland Crab Cake, full of Sweet Jumbo Lump crab meat, served with our own Cajun Remoulade  
**\$10**

### **Golden Calamari**

Classic breaded Calamari with warm tomato relish  
**\$10**

### **“Three Fires” Shrimp**

Bacon-wrapped shrimp served with Sweet Onion Straws, BBQ horseradish sauces  
**\$10**

### **Shrimp Cocktail**

Five jumbo shrimp with our own spicy cocktail sauce  
**\$9**

## Soups & Salads

### **French Onion Soup**

Classic recipe with handmade crostini and melted Swiss & Mozzarella cheeses.  
**\$5**

### **Steak Soup**

Steak & vegetables in a savory beef broth  
**\$5**

### **KC Strip Steak Salad**

Chopped greens tossed in a Thai ginger dressing, 6 oz of Black Angus KC Strip, pineapple chunks, blue cheese crumbles, tomatoes, & crunchy Asian noodles  
**\$15**

### **Caesar Salad**

Chopped romaine hearts with French bread croutons & Parmesan cheese. Tossed in our own Caesar dressing.  
**\$5**

Add Grilled Chicken **\$7**

Add Grilled Shrimp **\$9**

**All entrées include a choice of two side dishes. Additional side dishes are \$4 each.**

## Fish & Seafood

### **Makers Mark Grilled Salmon**

Salmon filet grilled to perfection & served with our signature Makers Mark Bourbon Sauce  
**\$22**

### **King Crab Legs**

One pound of King crab legs served with drawn butter  
**\$40**

### **Pan Fried Walleye**

Lightly breaded filet sautéed with lemon & butter Served with a chipotle aioli  
**\$20**

### **Jumbo Fried Shrimp**

Hand-breaded with our own cocktail sauce  
**\$20**

### **Lobster Tail**

Canadian lobster tail baked in garlic butter & white wine with drawn butter  
**Single Tail \$35**

All steaks & seafood may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## From the Grill...

### **Kobe Beef Burger**

Tender full - flavored Gourmet Kobe Beef burger aged cheddar cheese, lettuce, onion & tomato.  
**\$14**

### **Sterling Silver Grilled Ribeye**

12 oz tender well-marbled ribeye Served with Chefs Peppercorn Cream Sauce  
**\$26**

### **Black Angus Porterhouse**

16 oz well-marbled porterhouse steak Served with Chefs signature Red Wine Shallot Butter  
**\$34**

Add Sweet Vermouth Sautéed Mushrooms or Sautéed Onions  
**\$1.00**

### **Black Angus K.C. Strip**

12 oz tender KC Strip steak with Chefs own Manhattan Cognac Sauce  
**\$25**

### **Sterling Silver Filet Mignon**

8 oz. steak lean with delicate Marbling with Chefs Café de Paris Butter  
**\$30**

## Signature Dishes

### Makers Mark

#### Pan Seared Pork Chops

Two 8 oz bone in pork chops, in a Makers Mark, Molasses & Honey marinade

**\$18**

### Pan Seared Basil Chicken

Two lightly breaded chicken breast, pan seared & smothered with a tomato basil cream sauce

**\$18**

### BBQ Baby Back Ribs

Applewood Smoked Sterling Silver baby back ribs with our own zesty BBQ Sauce.

**Half Rack \$14**

**Full Rack \$24**

### Slow Roasted Prime Rib

Garlic - rosemary rub with horseradish cream & natural jus

While supplies last.

**Queen Cut \$22**

**King Cut \$28**

### Steak Oscar

Pan seared 6 oz Black Angus KC Strip topped with lobster, asparagus tips and creamy béarnaise sauce

**\$22**

### Grilled Chicken Breast

Bone-in chicken breast served with our own zesty BBQ sauce.

**\$18**

### Chicken Fried Steak

Hand breaded Black Angus beef steak with country gravy

**\$16**

## Combination Plates

### KC Strip and King Crab

6 oz. Black Angus KC Strip paired with a half pound of king crab legs

**\$47**

### KC Strip and Lobster Tail

6 oz. Black Angus KC Strip paired with a half pound Canadian lobster tail

**\$47**

### BBQ Ribs & Chicken

Half rack of Sterling Silver Baby Back ribs with bone-in chicken breast

**\$28**

### Steak & Shrimp

12 oz. Sterling Silver grilled ribeye with 4 jumbo shrimp sautéed in garlic butter

**\$33**

## Add-Ons

**8 oz. Lobster Tail**

**\$32**

**1 Pound King Crab Legs**

**\$34**

**1/4 Pound Shrimp**

**\$10**

**All entrees include a choice of two side dishes. Additional side dishes are \$4 each.**

## Sides

### House Salad

Choice of Ranch, Bleu Cheese, French, 1000 Island, Honey Mustard, Raspberry Vinaigrette or our own Lemon Garlic Vinaigrette.

**Loaded Baked Potato**

**Steak Fries**

**Sour Cream & Chive**

**Mashed Potatoes**

**Vegetable of the Day**

**3 Fires Onion Rings**

**Creamed Spinach**

**Sweet Potato Mash**

**Green Chili  
Mac & Cheese**

**A gratuity of 18% will be added to parties of eight or more**