



## STARTERS



### Pan Seared Lobster Cake

With Dijon rémoulade

12

### Braised Beef Short Rib Sliders

With green apple horseradish slaw

10

### Steak & Smoked Cheddar Potato Skins

With sour cream and scallions

9

### Applewood Bacon Jalapeño

Wrapped Prawns

With guava barbecue sauce and roasted lemon

12

### Blue Corn Crusted Lollipop Chicken Wings

With watermelon buffalo sauce

and blue cheese dressing

10

### Crackling Calamari

With chili tartar sauce and cilantro pesto

11

### Spinach Artichoke Dip

With roasted poblano chilis and grilled flatbread

10

### P B B & J Crostini

Toasted baguette with peanut butter,

bacon, bleu cheese and jalapeño jelly

8

## SALADS & SOUPS



### Kansas Chopped Salad with Grilled Chicken or Beef Tenderloin Tips\*

Seasonal greens tossed with smoked cheddar, avocado, other market fresh ingredients and your choice of dressing

12

### Blackened Corn & Beef

Tenderloin Chowder

9

### Asian Roasted Chicken Salad

With candied chili macadamia nuts

11

### French Onion Soup Au Gratin

Cast iron skillet filled with a savory broth and smothered with melted Gruyère cheese

8

### Traditional Hearts of Romaine

Caesar Salad

With garlic croutons

10

Add blackened chicken,

shrimp or tenderloin tips\*

3

## FROM THE PASTURE



All of our beef is Midwestern corn fed 100% USDA Choice

### Pepper Crusted Filet of Beef\*

With McCall's smoked cheddar potato

croquettes and sauce poivre

31

### Grilled Choice 1lb. Porterhouse Steak\*

With caramelized onions

30

### Coffee Rubbed Center Cut N.Y. Strip\*

With bleu cheese butter

29

### Chargrilled Boneless Rib Eye Steak\*

With wild mushroom sauce

29

### Chili Roasted St. Louis Ribs

With potato straws and cilantro pesto

23

### Ranch Style Center Cut Bone-In Pork Loin

With green apple potato gratin

21

### Horseradish Crusted

1lb. Ground Chuck Steak \*

With a grilled beefsteak tomato, mushrooms

and red wine reduction

19

### Smoked Teriyaki Grilled

Semi-Boneless Half Chicken

With grilled pineapple and tempura Maui onion

19

### Cajun Chicken & Andouille Sausage

Penne Pasta

With roasted garlic tomato concassé

19

## FROM THE POND



### Petite Twin Lobster Tails

With a grilled lobster risotto cake

29

### Garlic Seared Prawns, Beef Tenderloin Tips

& Andouille Sausage Skewers\*

With grilled peppers and onions

29

### Blackened Hawaiian Ono

With roasted pineapple and mango salsa

26

### Pesto Green Curry Seafood Fettuccini

With lobster, shrimp and seasonal fish

25

### Potato Crusted Scottish Salmon\*

With citrus chive butter

23

### Market Fresh Fish & Chips

With lime dusted sweet potato fries

and spiced tartar sauce

19

## ADDITIONS



6

### McCall's Smoked Cheddar Croquettes

Jumbo Idaho Baked Potato with Traditional Fixin's

Creamed Spinach with Roasted Poblano Chilis

Buttermilk Mashed Potatoes

### Grilled Lobster Risotto Cake

Blue Lake Green Beans with Macadamia Nuts

Wild Mushroom Cassolette with Horseradish Butter

McCall's Chopped Salad

### Crispy Potato Straws

Lime Dusted Sweet Potato Fries

Green Apple Potato Gratin

Grilled Corn on the Cob Wedges

Parties of six or more 18% gratuity added.

\*Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.