

- APPETIZERS -

CRAB & SHRIMP CAKE, Brown Mustard Mayonnaise	11.00
CRISP CALAMARI, Lightly Breaded, Louis Sauce	7.00
BLUE POINT OYSTERS, Half Dozen, Cocktail Sauce	10.00
CHILLED SHRIMP COCKTAIL, Cocktail Sauce	10.00
ONION RINGS, Buttermilk Battered, Spicy Ranch Sauce	5.00
ESCARGOT, Shell Broiled, Pesto, Garlic Toast	9.50
SHRIMP DE JONGHE, Garlic, Butter and Bread Crumbs	11.00
FRENCH ONION SOUP, Garlic Toast, Provolone	5.00
FROG LEGS, Southern Fried	9.00
SAUTEED BABY PORTOBELLOS, Shaved Parmesan	6.00
BUFFALO SHRIMP, Blue Cheese Dressing	9.00
MARKET BASKET, Battered Asparagus, Green Beans, Portobello Mushrooms and Onion Rings	8.00
OYSTER ROCKEFELLER, Baked with Spinach and Parmesan	12.00

- SUPPER CLUB SIDES -

TWICE BAKED "CROCK" POTATO	CREAMED SPINACH
STEAMED BROCCOLI WITH HOLLANDAISE	SPECIALTY SALAD

**AWARD WINNING
SLOW ROASTED PRIME RIB OF BEEF**

Served With Au Jus & Homemade Horseradish Sauce

"The Heston Cut"	40 ounces	48.00
House Cut	22 ounces	34.00
Modest Cut	14 ounces	24.00

Our Award-Winning Prime Rib Takes Hours To Roast To Perfection.
Please Do Not Be Upset If We Occasionally Sell Out.

****No Sharing Please****

PREMIUM BEEF SELECTIONS

NEW YORK STRIP, Onion Straws	16 ounces	27.00
FILET MIGNON, Portobello Mushrooms	6 ounces	22.00
	12 ounces	34.00
TOP BUTT SIRLOIN, Onion Straws	10 ounces	21.00
MAYTAG BLACK AND BLUE RIBEYE, Onion Straws	16 ounces	27.00

CHOPS, RIBS, & CHICKEN

COLORADO LAMB CHOPS, Two 8 Ounce Cuts, Mint Sauce	29.00
PORK CHOPS, Two 10Ounce Cuts, Fire Roasted Apple Chutney	21.00
BARBEQUED PORK BACK RIBS, Slow Cooked, Full Slab	22.00
GRILLED CHICKEN BREAST, Lemon Herb Marinated	16.00
CHICKEN KIEV, Herb Butter Stuffed, Light Cream Sauce	16.00
CHICKEN POMADORA, Spinach Tomato Cream Sauce	17.00

SEAFOOD

SUPPER CLUB FROG LEGS, Cajun Fried	20.00
LAKE PERCH, Lightly Seasoned, Sautéed	19.00
CANADIAN WALLEYE, Lightly Seasoned, Sautéed	19.00
SAUTEED COMBINATION, Lake Perch and Canadian Walleye	19.00
SHRIMP DE JONGHE, Garlic, Butter and Bread Crumbs	20.00
SEA SCALLOPS, Butter Sautéed, Citrus Crème	25.00
SEAFOOD PLATTER, Sautéed Scallops, Frog Legs, Lake Perch and Canadian Walleye	38.00
SOUTH AFRICAN LOBSTER TAIL, Half Pound, Drawn Butter	35.00
ALASKAN KING CRAB LEGS, 1 ¼ Pound, Steamed Split, Drawn Butter	36.50
FRIED JUMBO SHRIMP, Panko Bread Crumb	17.00

COMBINATIONS

All Combinations Served With 8 Ounce Prime Rib.
Substitute A 6 Ounce Filet Or 10 Ounce Top Sirloin In Place Of Your Prime Rib
For An Additional \$2.50

Any Combination Available Per Request

BEEF & BRINE	26.00
Shrimp De Jonghe and Choice of Beef	
LAND & LAKE	27.00
Sautéed Lake Perch or Canadian Walleye and Choice of Beef	
BEEF & CAKE	25.50
Crab & Shrimp Cake and Choice of Beef	
STEER & SCALLOPS	34.00
Sautéed Scallops and Choice of Beef	
HOOF & HOP	27.50
Supper Club Frog Legs and Choice of Beef	
SURF & TURF	49.00
Broiled Lobster Tail and Choice of Beef	
HOOF & CLAW	36.00
Split Crab Legs and Choice of Beef	
BARNYARD	26.50
Half Slab Barbequed Ribs and Choice of Beef	
LAND & SEA	26.00
Fried Jumbo Shrimp and Choice of Beef	

LIGHTER APPETITE

PETITE CUT PRIME RIB, 8 Ounces	18.00
BARBEQUED PORK BACK RIBS, Slow Cooked, Half Slab	15.00
PORK CHOP, 10 Ounce Cut, Fire Roasted Apple Chutney	15.00
COLORADO LAMB CHOP, 8 Ounce Cut, Mint Sauce	20.00
LAKE PERCH, Lightly Seasoned, Sautéed	15.00
CANADIAN WALLEYE, Lightly Seasoned, Sautéed	15.00
SHRIMP DE JONGHE, Garlic, Butter and Bread Crumbs	15.00

Entrees Are Served With Heston Cheese And Crackers And House Baked Bread.
Choice Of Soup, Salad Or Cole Slaw.

Choice Of Baked Potato, Horseradish Mashers, Rice Pilaf,
Boiled Red Potatoes, Steak Fries, Or Vegetable of the Day.

18% Gratuity For Parties Of 8 Or More Will Be Added To Your Guest Check

We Are Happy To Separate Checks, Please Be Aware This Takes Extra Time And Your Patience Is Appreciated.

Consuming Raw Or Uncooked Meats Or Seafood May Increase Your Risk Of Food Borne Illness.

We Proudly Fry In Zero Trans Fat Oil For Your Health.