

*All entrées are seasoned with our secret blend of spices and seasonings.
These "LOM seasonings" add our signature flavor to every meal. (They do contain MSG)
If you're on a special diet, or prefer NO or light seasoning - please advise your server.
We take pride in providing the best service.*

Certified Angus Beef® Entrées

12 oz. Filet Mignon	16 oz. Ribeye
8 oz. Petite Filet Mignon	14 oz. New York Strip
16 oz. Prime Rib (while it lasts) Garlic-cruste ribeye, grilled to your desired temperature.	16 oz. Top Sirloin
	12 oz. Petite Top Sirloin

*Add sautéed mushrooms 3.00.
A plate charge of 14.00 is applied to split a dinner.*

Seafood Entrées

Scampi
Sautéed in our own wine and herb sauce.

Steak & Scampi
*6 oz. Certified Angus Beef® flat iron steak
paired with our scampi.*

Prawns
Steamed and served with drawn butter.

Steak & Prawns
*6 oz. Certified Angus Beef® flat iron steak
paired with our prawns.*

Breaded Prawns
Battered and deep-fried.

Steak & Breaded Prawns
*6 oz. Certified Angus Beef® flat iron steak
paired with our battered and deep-fried prawns.*

Alaskan King Crab - Market Price

Steak & Alaskan King Crab - Market Price
*6 oz. Certified Angus Beef® flat iron steak
paired with king crab.*

Lobster Tail - Market Price

Steak & Lobster Tail - Market Price
*6 oz. Certified Angus Beef® flat iron steak
paired with lobster.*

Temperature Chart

Blood Rare: Charred outside, cold inside • **Rare:** Charred outside, warm inside
Medium Rare: Still red in the middle • **Medium:** Pink all through
Medium Well: Some dull pink in the middle • **Well:** cooked throughout - not recommended

All dinners are served with:

Relish Tray, Mini Loaf of Bread, Your Choice of Shrimp Cocktail or Salad, and Wilcoxson's Ice Cream. Our Famous Twice-Baked Potato or Regular Baked Potato.

**(Honey Mustard, French, Mango Vinaigrette, Raspberry Vinaigrette, Oil & Balsamic Vinegar, Caesar)
Homemade Dressings: Ranch, Italian, 1000 Island, Blue Cheese**



The Certified Angus Beef® brand is Angus beef at its best®. There's no other choice for remarkably good taste, but don't take our word on it. Let your taste buds decide.

Appetizers

Steamed Blue Mussels

Steamed Clams

Walleye Fillet

Prepared poached or deep-fried.

Boneless Wings

Zucchini

Breaded Mushrooms

Side of Fries

Breaded Pickles

Escargot

Served in mushroom caps with our special sauce.

Fiesta Poppers

Onion Petals

House End-cut Finger Steak

1 oz. cuts of Certified Angus Beef® Ribeye, New York, Tenderloin and Top Sirloin.

Specialties

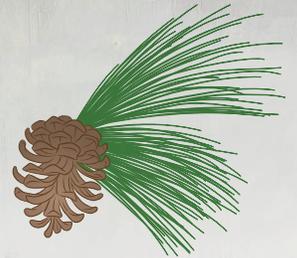
Duck A la Orange

Our "magic" recipe. Half duck smothered in our house-made orange sauce, cooked to a caramelized perfection.

Walleye Fillet

Prepared poached or deep-fried.

6 oz. Flat Iron & 2 Prawns



On The Lighter Side



All are served with fries.

Chicken Breast Sandwich

Steak Sandwich

Certified Angus Beef® flat iron on garlic toast.

1/4-pound Certified Angus Beef® Burger

Add American, cheddar, smoked gouda or pepper jack cheeses 1.00/Add bacon slice 1.00 / blue cheese crumbles 1.50

1/2-pound Certified Angus Beef® Burger

Add American, cheddar, smoked gouda or pepper jack cheeses 1.00/Add bacon slice 1.00 / blue cheese crumbles 1.50

Certified Angus Beef® Prime Rib Dip

Cod Fillet

Chicken Strips 6 oz. Kid Steak

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

