



## APPETIZERS

### Crispy Flatbreads

Lavash crust, basil pesto, oven dried tomatoes, whole milk mozzarella and julienne fresh basil.

Original	8.95
Buffalo Chicken	10.95
Chicken & Portobello	10.95
Charred Pepperoni	10.95

Jumbo Shrimp Cocktail	13.95
Oysters on the Half Shell	10.95
Crab Cakes	16.95
Buffalo Shrimp	13.95
Steak House Onion Rings	7.95
Artichoke Dip	9.95
Sushi Grade Ahi Tuna	12.95
Seared Beef Tips with 3 dipping sauces	10.95
Jax Original N'Awlins Shrimp	10.95

Gorgonzola Cheese Bread	8.95
Szechuan Green Beans	9.95
Calamari	10.95

■ **HOT PLATTER** (serves 4-8) **69.95**  
 Crab cakes, artichoke dip, calamari, N'Awlins shrimp, seared beef tips, Scallop lollipops

■ **OCEAN PLATTER** (serves 4-8) **69.95**  
 shrimp cocktail (8), lobster cocktail, ahi tuna, crab dip, oysters on the half shell

## PASTAS & CHICKEN

Add Soup or Garden Salad for 3.00

Chicken Picatta <i>Seasoned chicken medallions, lemon caper sauce &amp; linguini tossed with tomatoes, white wine and garlic</i>	17.95	Cheese Ravioli <i>Jumbo tri-colored all natural ravioli filled with yellow pepper, fresh mozzarella and ricotta cheese</i>	18.95
Spaghettini Pomodoro <i>Diced Roma tomatoes, garlic, extra virgin olive oil</i>	9.95	Almond Crusted Chicken Dijon <i>with spaghettini pomodoro</i>	17.95
	with grilled chicken 14.95	Rotisserie Chicken <i>Half a rotisserie chicken, roasted new potatoes and Chef's vegetable</i>	17.95
	with grilled shrimp 16.95		

## MINNESOTA NICE

Add Soup or Garden Salad for 3.00

Chicken Pot Pie	12.95	Grilled Tenderloin Salad <i>roasted tomatoes, red onions, grilled portabella mushroom, Gorgonzola and a balsamic vinaigrette</i>	19.95
Prime Rib Sandwich <i>open-faced on ciabatta, sautéed onions, house cut fries</i>	16.95	Crab Salad <i>House made creamy crab salad over fresh greens tossed in house dressing with Roma tomato and lavash crisps</i>	16.95
Certified Angus Beef Burger <i>With Tillamook cheddar</i>	10.50	Beef Tournedos <i>Two USDA Choice tenderloin medallions set atop crostini, one topped with béarnaise and one topped with mushroom marsala, served with broiled parmesan tomato and roasted garlic mashed potatoes</i>	28.95
Grilled Meatloaf <i>House made meatloaf finished on the grill, topped with mushroom marsala sauce and served with roasted garlic mashed potatoes</i>	18.95		

## SALADS & SOUPS

Chicago Wedge <i>iceberg wedge, crumbled bacon, tomatoes, Bermuda onion, bleu cheese</i>	5.95	Strawberry Spinach	6.95
Garden Salad <i>Mixed greens, tomatoes, cucumber, carrots, croutons, shaved Regianno house vinaigrette</i>	3.95	Sliced Tomato & Onion Salad	6.95
Caesar Salad	4.95	Chop Salad	5.95
		Soup du Jour	4.50
		Boston Clam Chowder	5.00



## STEAKS & CHOPS

We are proud to serve only Certified Angus Beef® steaks and prime rib.  
 Rigorously inspected by the USDA, Certified Angus Beef® represents less than 8% of all beef.  
 Steaks and Chops are served with garlic mashed potatoes unless otherwise noted.  
 Add a Garden Salad or cup of Soup for 3.00.

**Prime Rib**  
 Hand rubbed with our own special seasoning and slow roasted to seal in all the flavor.  
 28.95  
 King Cut 33.95

Bone-in Steer Tenderloin <i>This unique cut from the steer tenderloin combines the flavor of the bone with the tenderness of the filet mignon to create what is known as . . . The Finest Steak Available.</i>	41.95	Filet Mignon	35.95
Porterhouse Lamb Chops <i>Twin chops with maple fig demi glace</i>	26.95	Filet Oscar <i>Tender filet topped with crab meat and asparagus, finished with béarnaise sauce</i>	42.95
Grilled Pork Chops <i>with special dry rub seasoning topped with crispy fried onions</i>	single 18.95 double 23.95	New York Strip	34.95
		New York Au Poivre <i>Peppercorn crusted and served with cognac cream sauce</i>	35.95
		Smothered Rib Eye <i>Char crusted and topped with sautéed mushrooms and onions served on crispy hash browns</i>	38.95

**ADD SOME SIZZLE TO YOUR STEAK**

Char Crust Seasoning	1.75
Sautéed Onions	1.95
Sautéed Mushrooms	1.95
Crispy Fried Onions	1.95
Bearnaise	2.00
Au Poivre Style	2.00
Bleu Cheese Crust <i>with Amablu from Faribault</i>	2.50

**SURF & TURF**

Prime Rib and . . .	
Crab Legs	45.95
Sea Scallops	38.95
Broiled Shrimp	37.95
Substitute Filet Mignon for 8.00	

## SEAFOOD

Chilean Sea Bass <i>Brandy garlic glaze, Asian vegetables</i>	Market	Crab Stuffed Shrimp <i>Oven broiled, topped with citrus beurre blanc, served with Chef's vegetable</i>	25.95
Salmon in a Paper Bag <i>Fresh salmon filet with citrus, white wine and spices wrapped in parchment and baked, served with roasted new potatoes</i>	22.95	Sesame Seared Ahi Tuna <i>with Szechuan vegetables</i>	22.95
Sautéed Walleye <i>Lightly crusted served with roasted new potatoes</i>	22.95	Crab Legs <i>One and a half pounds of Premium Alaskan King Crab, served with Chef's vegetable.</i>	50.95
Pan Seared Scallops <i>With sautéed garlic spinach and herb butter sauce</i>	25.95		

## SIDES

Hash Browns	3.95	Baked Potato	2.95
Au Gratin Potatoes	3.95	Loaded Baked Potato	3.95
Broiled Parmesan Tomatoes	4.95	Chef's Vegetable	2.95
Asparagus / Béarnaise	5.95	Roasted New Potatoes	3.95
Four Cheese Mac-n-Cheese	6.95		