

**- APPETIZERS -**

|                            |  |    |
|----------------------------|--|----|
| BLUE POINT OYSTERS         | Half Dozen, Cocktail Sauce                   | 13 |
| CRAB & SHRIMP CAKE         | Brown Mustard Mayo                           | 12 |
| CRISP CALAMARI             | Lightly Breaded, Louis Sauce                 | 12 |
| SHRIMP COCKTAIL            | Cocktail Sauce                               | 13 |
| ESCARGOT                   | Shell Broiled, Pesto, Garlic Toast           | 12 |
| SHRIMP DE JONGHE           | Garlic, Butter and Bread Crumbs              | 14 |
| FRENCH ONION SOUP          | Garlic Toast, Provolone                      | 5  |
| MARKET BASKET              | Battered Asparagus, Green Beans, Cauliflower | 9  |
| CRABBIES                   | Spicy Mango Sauce                            | 11 |
| BEER BATTERED CHEESE CURDS | Chipotle Ranch                               | 8  |
| STUFFED MUSHROOMS          | Spinach, Goat Cheese & Bacon                 | 9  |
| BEER BATTERED ONION RINGS  | Chipotle Ranch                               | 7  |
| PORK SHANKS                | Cherry Wood Smoked, House Made Sauce         | 12 |
| SWEDISH MEATBALLS          | Lingonberry Jam                              | 11 |
| FRIED INDIANA DUCK LEGS    | Tangy Lingonberry Jam                        | 11 |

|   |           |    |
|---|-----------|----|
| <b>AWARD WINNING</b>  |           |    |
| <b>SLOW ROASTED PRIME RIB OF BEEF</b>   |           |    |
| Served With Au Jus & Homemade Horseradish Sauce   |           |    |
| Modest Cut  | 14 ounces | 29 |
| House Cut   | 20 ounces | 39 |
| Heston Cut  | 2 pounds  | 60 |
| Our Award-Winning Prime Rib Takes Hours To Roast To Perfection.<br>Please Do Not Be Upset If We Occasionally Sell Out.<br>**No Sharing Please** |           |    |

**- PREMIUM BEEF SELECTIONS -**

|                       |   |    |
|-----------------------|---|----|
| NEW YORK STRIP        | 16 ounces, Onion Straws                               | 29 |
| FILET MIGNON          | 10 ounces, Sauteed Mushrooms                          | 37 |
| PEPPERCORN STEAK      | 8 ounces, USDA Prime Top Sirloin, Whiskey Cream Sauce | 26 |
| BLACK AND BLUE RIBEYE | 16 ounces, Blackened and Bleu Cheese Crusted          | 32 |

**- CHOPS & CHICKEN -**

|                        |  |    |
|------------------------|--|----|
| COLORADO LAMB CHOPS    | Two 8 Ounce Chops, Mint Sauce                      | 32 |
| PORK CHOPS             | Two 10 Ounce Chops, Fire Roasted Apple Chutney     | 23 |
| ORGANIC CHICKEN BREAST | Herb Marinated, Pan Seared with White Wine & Lemon | 18 |
| CHICKEN KIEV           | White Wine Cream Sauce                             | 17 |

**- SEAFOOD -**

|                         |  |    |
|-------------------------|--|----|
| LAKE PERCH              | Lightly Seasoned and Sautéed or Panko Fried                  | 25 |
| CANADIAN WALLEYE        | Lightly Seasoned and Sautéed or Panko Fried                  | 24 |
| SAUTEED COMBINATION     | Lake Perch and Canadian Walleye                              | 25 |
| SHRIMP DE JONGHE        | Garlic, Butter and Bread Crumbs                              | 23 |
| DIVER SCALLOPS          | Pan Seared, Lemon Butter                                     | 38 |
| COLD WATER LOBSTER TAIL | Six Ounces, Drawn Butter— Additional Lobster Tails \$20 each | 28 |
| ALASKAN KING CRAB LEGS  | 1 Pound, Split and Steamed                                   | 53 |
| FRIED JUMBO SHRIMP      | Panko Bread Crumb  | 19 |
| SUPPER CLUB FROG LEGS   | Cajun Fried  | 24 |

## HOUSE SMOKED BARBEQUE

Dry Rub Cherry Wood Smoke

|   |    |
|---|----|
| BABY BACK RIBS Full Slab                                  | 25 |
| CHICKEN & BABY BACK RIBS Half Chicken and -Half-Slab Ribs | 23 |
| BEEF BRISKET 14 ounces                                    | 20 |
| SMOKED SAMPLER Ribs, Chicken & Beef Brisket               | 27 |

\*\* House Made Sauces \*\*

### - COMBINATIONS -

All Combinations Served With 8 Ounce Prime Rib.

Substitute A 6 Ounce Filet With Sautéed Mushrooms Or 12 Ounce N.Y. Strip With Onion Straws

In Place Of Your Prime Rib For An Additional \$4

\*Any Combination Available Per Request\*

|  |    |
|--|----|
| BEEF & BRINE   | 31 |
| Shrimp De Jonghe and Choice of Beef  |    |
| LAND & LAKE  | 33 |
| Sautéed Lake Perch or Canadian Walleye and Choice of Beef                          |    |
| BEEF & CAKE  | 30 |
| Crab & Shrimp Cake and Choice of Beef  |    |
| STEER & SCALLOPS   | 43 |
| Sautéed Scallops and Choice of Beef  |    |
| SURF & TURF  | 42 |
| One Six Ounce Lobster Tail and Choice of Beef – Additional Lobster Tails \$20 each |    |
| HOOF & CLAW  | 51 |
| Split Crab Legs and Choice of Beef   |    |
| HOOF & HOP   | 34 |
| Supper Club Frog Legs and Choice of Beef   |    |
| BARNYARD   | 33 |
| Half Slab Barbequed Ribs and Choice of Beef  |    |
| LAND & SEA   | 29 |
| Fried Jumbo Shrimp and Choice of Beef  |    |

### - LIGHTER APPETITE -

|  |    |
|--|----|
| PETITE CUT PRIME RIB 8 ounces                                | 22 |
| CHOPPED STEAK 12 ounces, Mushroom Demi Glace                 | 18 |
| NEW YORK STRIP 12 ounces, Onion Straws                       | 25 |
| FILET MIGNON 6 ounces, Sautéed Mushrooms                     | 26 |
| BABY BACK RIBS Cherry Wood Smoked, Half Slab                 | 18 |
| PORK CHOP 10 ounces, Fire Roasted Apple Chutney              | 16 |
| COLORADO LAMB CHOP 8 ounces, Mint Sauce                      | 21 |
| LAKE PERCH Lightly Seasoned and Sautéed or Panko Fried       | 19 |
| CANADIAN WALLEYE Lightly Seasoned and Sautéed or Panko Fried | 18 |
| SHRIMP DE JONGHE Garlic, Butter and Bread Crumbs             | 16 |
| DIVER SCALLOPS Pan Seared, Lemon Butter                      | 28 |
| VEGETABLE SHEPHERD'S PIE Our Vegetarian Offering             | 16 |

Entrees Are Served With Heston Cheese And Crackers;

Choice Of Soup, Salad Or Cole Slaw.

Choice Of Potato, Rice or Vegetable.

**Twice Baked Crock Potato - \$3**

**Mac & Cheese - \$3**

20% 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.

HestonSupperClub.com