

Appetizers

Cheesy Garlic Artichoke Dip

with garlic toast 10.95

Bayou Shrimp

sautéed in spicy cream sauce 13.95

Jumbo Shrimp Cocktail

with house made cocktail sauce 12.95

Chicken Tenders

with fries, side of ranch 10.95

Oysters on the Half Shell

full dozen 21.95 half dozen 11.95

Seared Ahi*

pepper crusted tuna, wasabi, ginger 13.95

Fried Cheese Raviolis

with marinara sauce 9.95

Breaded Calamari Steak

with grilled onions, chipotle sauce 11.95

Nuggets*

sirloin cubes in hoisin sauce, wasabi, ginger 12.95

Relish Tray

celery, carrots, tomatoes, cucumber 3.95

Oysters Rockefeller

baked oysters with bacon, mixed greens, onion, bread crumbs, anisette sauce

full dozen 25.95 half dozen 13.95

Salads

house made dressings:

blue cheese, ranch, 1000 island, garlic parmesan, Italian, cabernet sauvignon, honey mustard, french

add: sirloin steak* 6.95, chicken breast 4.95, sauteed shrimp 6.95, fresh fish at market price

Montana House Salad

iceberg, romaine, cabbage, carrot garnished with tomato, cucumber, grated cheese 8.95

Caesar Salad

romaine with croutons, parmesan cheese, garlic parmesan dressing 9.95

Waldorf Salad

field greens with walnuts, red grapes, blue cheese crumbles, cabernet sauvignon dressing 10.95

Classics

served with dinner salad or cup of soup and choice of one entrée side

Steak Nuggets*

top sirloin cubes hand cut in house 14.95

Chicken Fried Steak

hand cut and breaded in house then deep fried, with country gravy 12.95

Ground Steak*

top sirloin cut and ground in house 12.95

Entrées

served with dinner salad or cup of soup and choice of one side:

baked potato, garlic mashed potato, sautéed mixed vegetables, rice pilaf, house made french fries

substitute: small caesar salad 2.00 or small waldorf salad 3.00

specialty side: twice baked potato, sweet potato fries, onion rings, cheese & bacon topped baker add 2.00 each

Steaks

upper choice angus beef hand cut in house

Ribeye*

well marbled, juicy, flame grilled

18oz cut 31.95

New York*

flavorful, full bodied texture, flame grilled

16oz cut 27.95

Whiskey N.Y.*

marinated in kentucky whiskey and brown sugar

16oz cut 28.95

Filet*

most tender cut, flame grilled

plain or bacon wrapped

8oz cut 28.95 6oz cut 24.95

Top Sirloin*

naturally lean, yet flavorful

16oz cut 22.95 8oz cut 15.95

Prime Rib*

(friday and saturday only – quantity limited)

slow roasted, sliced to order

18oz cut 31.95 12oz cut 25.95

Pork & Poultry

Pork Loin Back Ribs

slow roasted then flame grilled, choose bbq or teriyaki sauce

full rack 25.95 half rack 18.95

Pork Chop

large flame grilled bone-in chop, choose plain or zesty italian sauce 17.95

Stuffed Chicken Breast

cheesy artichoke and garlic stuffing, covered with mushroom demi-glaze 18.95

Grilled Chicken Breast

choose bbq or teriyaki sauce 14.95

Fresh Fish

Garlic Crusted Halibut

mild, lean and flaky 26.95

Chilean Sea Bass

rich, tender and moist 28.95

Scottish Salmon

farm- raised, mild and firm 21.95

Seafood

New England Sea Scallops

large sautéed scallops topped with browned butter 21.95

Seafood Sauté

fresh fish, scallops and shrimp in a light cream sauce 22.95

Jumbo Shrimp

choose fried, scampi, coconut or bacon wrapped 19.95

Red King Crab Legs

16oz large legs market price

Australian Lobster Tail

16oz market price

Atlantic Lobster Tail

7-8oz 29.95

Desserts

Cheesecake Factory™ Cheesecake

with huckleberry topping 7.95

Mud Pie

coffee ice cream, cookie crust, fudge topping 6.95

Warm Apple Crisp

topped with vanilla ice cream 6.95

Ala Carte

sautéed onions, baked potato, garlic mashed potato, sautéed vegetables, french fries, rice pilaf 2.95 each
sautéed mushrooms, twice baked potato, sweet potato fries, onion rings, cheese & bacon topped baker 3.95 each
split plate charge 5.00

*Items are cooked to order and current Mohave County Health Department guidelines require us to inform patrons that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.