



APPETIZERS

CRISPY CHEESE CURDS

Ellsworth white cheddar cheese curds in a golden ale beer batter. Served with smoky bacon ranch & marinara 16

FIRECRACKER CAULIFLOWER

Cauliflower florets in a golden ale beer batter, topped with sweet chili sauce, sesame seeds, & green onions. Served with cilantro lime crema 13

PRIME BONE-IN WINGS

One pound of crispy bone-in chicken wings, cooked to a golden finish & tossed in your choice of signature sauce. Served with ranch or blue cheese dressing 16

Sauce Choices:

Naked
Buffalo
BBQ
Sweet Chili
Parmesan Truffle
What the Dill
Bourbon Glaze

BUFFALO BRUSSELS SPROUTS

Crispy Brussels sprouts drizzled in buffalo sauce, topped with bacon, blue cheese crumbles, blue cheese dressing, & green onions 10

CREAMY SPINACH BACON DIP

A perfect blend of rich, creamy cheeses, crispy bacon, & tender spinach. Topped with bacon crumbles & green onions. Served with eight garlic herb butter crostini 14

SALADS & SOUP

ADD: Grilled Chicken 6 | Shrimp 12 | Grilled Salmon 16 | Wagyu Baseball 25

CAESAR SALAD

Romaine, parmesan, pepperoncini, & sweetie pepper drops, tossed in creamy Caesar dressing. Served with a lemon wedge & garlic herb buttered crostini
Side 7 Entree 14

CRANBERRY WALNUT SALAD

Romaine & spring greens topped with dried cranberries, crumbled cheese, mandarin oranges, & candied walnuts. Served with orange vinaigrette
Side 9 Entree 16

HOUSE SALAD

Fresh spring greens, cherry tomatoes, red onions, cucumbers, parmesan, & choice of dressing
Side 8 Entree 15

SOUP OF THE DAY

Cup 4 Bowl 8

BURGERS & SANDWICHES

Served with Fries | Sub Tots 2 | Sub Soup 2 | Sub Salad 3

AMERICANA BURGER

6oz beef patty topped with cheddar cheese, lettuce, tomato, smoked bacon, & mayo. Served on a toasted brioche bun 16

FRENCH DIP

Tender herb-crusted tri-tip with melted provolone, garlic aioli, & onion tangles on a toasted hoagie. Served with au jus 18
Add sautéed mushrooms 1

WHAT THE DILL CHICKEN

Grilled chicken breast topped with dill pickles, lettuce, provolone cheese, & dill aioli on a toasted brioche bun 15

UMAMI BURGER

6oz beef patty with house-made umami seasoning, topped with melted Gouda cheese, bacon onion jam, spring mix, & a parmesan crisp. Served on a toasted brioche bun 19

PRIME MELT

Choice of -
6oz beef patty or grilled chicken
Topped with melted cheddar & provolone cheeses. Served on a toasted brioche bun 13

GRILLED CHICKEN CAESAR

Grilled chicken breast on a toasted brioche bun with romaine lettuce, parmesan cheese, pepperoncini, pepper jack cheese, & creamy Caesar dressing 16

LUXE STEAK BURGER

Half-pound aged steak patty ground in-house, stacked with smoked bacon, melted pepper jack cheese, romaine, onion tangles, cheese curds, mayo, & barbecue sauce. Served on a toasted brioche bun 27

JUST SMOTHER IT

Choice of -
6oz beef patty or grilled chicken
Smothered with sautéed mushrooms & onions, provolone cheese & steak sauce. Served on a toasted brioche bun 15

ROYAL CRIMSON CHICKEN

Grilled chicken breast piled high with smoked bacon, lettuce, pickles, provolone cheese, crispy fries, & smoky bacon ranch on a toasted brioche bun 21

SIGNATURE ENTREES

Served with Choice of Two Sides Unless Otherwise Noted

ROASTED SALMON

Roasted Atlantic salmon with your choice of blackened seasoning or maple honey mustard glaze served on the side 34

DILL BUTTER SALMON

Roasted Atlantic salmon basted in a creamy dill butter sauce & finished with fresh herbs 34

MISO COD

Pan-seared cod filet basted with rich miso butter, creating a delicate balance of savory umami & buttery flavor 25

STEAKHOUSE POT PIE

A hearty pot pie filled with savory beef baked beneath a golden crust. Served with choice of house or Caesar salad 15

GRILLED PORK CHOP

Pork chop marinated in a blend of savory herbs & seasonings, flame-grilled to juicy perfection 23

BOURBON PORK CHOP

Tender pork chop grilled to perfection & finished with a brown sugar bourbon glaze 24

WHISKEY BBQ CHICKEN

Two grilled chicken breasts smothered in a savory whiskey barbecue sauce & grilled to perfection 23

CREAMY CHICKEN CAESAR

Two grilled chicken breasts topped in a creamy parmesan Caesar sauce & blistered cherry tomatoes 26

TERIYAKI RICE BOWL

Wagyu baseball steak over seasoned rice with sautéed peppers, onions, & mushrooms, finished with teriyaki, sweet chili, & green onions 39

SIGNATURE STEAKS

Aged In-House | Choice of Two Sides

6 oz WAGYU BASEBALL TOP SIRLOIN 35

7 oz PREMIUM ANGUS FILET 69

10 oz DENVER CUT 41

16 oz T-BONE 49

16 oz NEW YORK STRIP 53

18 oz WET-AGED RIBEYE 59

35 oz DRY-AGED BONE-IN COWBOY RIBEYE 120

Share the Experience

Our Cowboy Ribeye is perfect for 2-4 guests to enjoy together

Looking to try more than one steak? Ask your server about our Family Style Steak Experience

Select your steaks & we'll serve them sliced with two shareable sides, perfect for passing around the table

STEAK SAUCES

- HOUSE STEAK SAUCE 3
- SHERRY MUSHROOMS 5
- HORSERADISH AIOLI 2
- CHIMICHURRI 4

ACCOMPANIMENTS

- SAUTÉED ONIONS 3
- SAUTÉED MUSHROOMS 3
- GORGONZOLA CHEESE 4
- SHRIMP SKEWER 12

PASTA

Served with Two Garlic & Herb Buttered Baguette Slices

ADD: Grilled Chicken 6 | Shrimp 12 | Grilled Salmon 16 | Wagyu Baseball 25

FETTUCCINE ALFREDO

Fettuccine tossed in a rich, house-made Alfredo cream sauce & finished with Parmesan cheese. Served with garlic herb crostini 12

MAC & CHEESE

Cavatappi noodles tossed in smoked Gouda cheese sauce, topped with bacon & seasoned breadcrumbs 12

Make it Buffalo Mac 2

TUSCAN TORTELLINI

Tender cheese tortellini combined with sautéed spinach, blistered tomatoes, & mushrooms, finished in a velvety sherry cream sauce 16

SIDES

- | | | |
|------------------------|---------------|------------------------|
| HOUSE FRIES | TRUFFLE FRIES | GARLIC MASHED POTATOES |
| LOADED BAKED POTATO | MAC & CHEESE | SEASONAL VEGETABLES |
| STEAKHOUSE HASH BROWNS | CUP OF SOUP | NORTHWOODS RICE PILAF |