

## Beef & Seafood

All Steaks are served with warm house bread, salad or soup and choice of two sides

We proudly serve DemKota Ranch Beef USDA Prime Grade Elite Black Angus beef sourced from our local farmers and feeders that is aged and cut in house.

**Bacon Wrapped Filet Mignon** 7oz 35

**Ribeye** 12oz 36

**Top Sirloin** 8oz 22

**Manhattan Filet** center cut fully trimmed strip steak 8oz 29

**Steak and Crab Cake** Manhattan filet crowned with a jumbo crab cake, asparagus and asiago mashed potato 38

**Honey Pepper Salmon** Honey pepper glazed pan roasted salmon with mango chutney 25 (GF)

**Canadian Walleye** Wild caught canadian walleye served with tartar sauce and grilled lemon 24

Choice of parmesan crusted, hand breaded or broiled (GF)

**Jumbo Shrimp** Six jumbo shrimp served with grilled lemon 23

Choice of coconut breaded, hand breaded, broiled (GF) or grilled (GF)

## Steak add-ons

**MC Style** 5

(Peppercorn crusted, on sautéed mushrooms and onions topped with bourbon glaze)

**Bleu Cheese Crusted** 3

**3 Grilled Shrimp** 7

**Sautéed Mushrooms** 2

**Sautéed Onions** 2

**MC Oscar Style** 6

(House made crab cake topped with asparagus and hollandaise sauce)

## Moccasin Creek Sides

All sides except Mac and Cheese are Gluten Free

**Asparagus**

**Risotto**

**Mac and Cheese**

**Shaved Brussels Sprouts**

**Sautéed Snap Peas**

**Roasted Baby Bakers**

**Crème Brule Sweet Potatoes**

**Bacon Bleu Cheese Hash Browns**

**Asiago Mashed Potatoes**

**Green Top Carrots**

\*GF – Gluten Free, V - Vegetarian

## Salads

All salads are served with warm house bread

**Apple Walnut Salad** Fresh greens, dried cherries, fuji apple, candied walnuts, red onion, feta and white balsamic vinaigrette 11 **(GF) (V)**

Add Grilled Chicken 6 Add Grilled Salmon 8

**Blackened Steak Salad** Blackened steak tips, sautéed peppers and onions, avocado, tomatoes and fresh greens with honey mustard dressing 17 **(GF)**

**Italian Chicken Salad** Fresh greens, grilled organic chicken breast, heirloom cherry tomatoes, red onion, Kalamata olives, pepperoncini, salami and shaved parmesan with white balsamic vinaigrette 16 **(GF)**

## Entrees

All entrees are served with warm house bread and choice of salad or soup

**Crab Cake Chicken Oscar** Grilled organic chicken breast, two jumbo lump crab cakes, sautéed asparagus and hollandaise sauce 24

**Thai Shrimp and Rice** Lightly breaded shrimp tossed in spicy honey glaze over thai coconut red rice with mango chutney 24

**Wild Mushroom Risotto** Wild mushrooms, snap peas, asparagus, onion and heirloom cherry tomatoes sautéed with roasted garlic 18 **(GF) (V)**

Add Crispy Chicken 6

**Sesame Ginger Stir Fry** Sautéed chicken, pea pods, wild mushrooms, red bell pepper and asparagus, in a sesame ginger sauce with house made fried rice 19

**Chicken Piccata** Lightly breaded chicken breast with a caper lemon sauce served with asiago mashed potatoes and asparagus 19

**Pheasant Pot Pie** Smoked pheasant and fresh vegetables in a house made mushroom cream sauce with a blanket of puffed pastry 20

## Pastas

All pastas are served with warm house bread and choice of salad or soup

**Seafood Ravioli** crab, shrimp and salmon in house made ravioli with lemon caper cream sauce, chive oil and green onion nest 22

**Cajun Fettuccini** sautéed peppers, onions, mushrooms and spinach tossed with house made pasta in cajun cream sauce 14 **(V)**

Add Chicken 6 Add Shrimp 8

**Pheasant and Sausage** house made pappardelle, smoked pheasant and chorizo sausage tossed with sautéed peppers, onions and wild mushrooms in a vodka cream sauce 20

**Lobster and Cheese** Butter poached lobster, bacon and shallots with house made pappardelle pasta tossed with a house made cheese sauce 24

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