

# ~ENTREES~

choice of caeser or house salad

## **Pork Schnitzel 25**

breaded, pan fried, over spaetzle,  
house gravy with shallots & capers, veg

## **Bison Pot Roast 28**

scratch gravy, mashed & veg

## **Bison Bolognese 25**

traditional red meat sauce over pasta

## **\*Bison & Crab 50 \*gf**

petite tenderloin medallions, savory sauce,  
sauteed crab & mushrooms, mashed & veg

## **\*16oz Bison T-Bone 50 \*gf**

herb butter, fried onions, mashed & veg  
(bison is best served at medium temperature and below)

## **\*6oz Filet of Bison Tenderloin 48 \*gf**

mashed & veg  
(bison is best served at medium temperature and below)

## **\*6oz Filet of Beef Tenderloin 35 \*gf**

mashed & veg

## **Steak Toppings**

lump crab 12   crab cake 15   grilled shrimp 10   fried mushrooms 2   fried onions 2

## **Pan Seared Salmon 28 \*gf**

lemon herb sauce, rice & veg

## **Sea Scallops 38 \*gf**

rice & veg

## **5oz Jumbo Lump Crab Cakes**

single 28   double 38

house tartar, rice & veg

## **Airline Chicken 28 \*gf**

french cut breast, skin on, thyme butter,  
rice & veg

## **Chicken Parm 25**

mozzarella, marinara, over pasta & veg

## **Butternut Squash Ravioli 24**

browned butter, sage, feta

\*gf- can be prepared gluten free, please inform your server of any food allergies

**\*Notice:** The consumption of raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.