

Appetizers

Shrimp Cocktail

Large shrimp chilled and served with a twist of lemon and homemade cocktail sauce. ~ \$10

Nachos Grande

Tortilla chips topped with our homemade chili, tomatoes, jalapenos, onions and shredded cheddar cheese. Served with guacamole and sour cream. Full Order ~ \$10 * Half Order ~ \$6

✿ Beer Battered Shrimp

Large shrimp dipped in our homemade beer batter and deep fried. Served with sweet brandy sauce and cocktail sauce. ~ \$12

Onion Rings

Thick sliced onion rings coated with a beer batter. Served with ranch dressing. ~ \$9

Oysters On The Half-Shell

Large oysters served on a bed of ice with cocktail sauce. ~ \$12

Rocky Mountain Oysters

Deep fried and served with cocktail sauce. ~ \$10

Mozzarella Sticks

Battered mozzarella sticks served with ranch dressing. ~ \$8

Dinner

AVAILABLE AT 5 PM

Served with a tossed salad, vegetable of the day, and your choice of: baked potato, mashed potatoes, baby reds, French fries, fresh-made chips, or onion rings.

Oscar Filet

Hand-cut filet of beef tenderloin wrapped in bacon & topped with crab, grilled asparagus, & bearnaise sauce. ~ \$34.50

Flat Iron Steak

An 8 oz. charbroiled steak. ~ \$21.50

Chicken Fried Steak

Lightly breaded steak topped with cream gravy. 8 oz. ~ \$15.50 * 5 oz. ~ \$12.50

✿ Wagon Box Prime Rib

Our specialty! USDA Choice, succulent, slow roasted prime rib served with au jus and hot or creamy horseradish. ~ 16 oz. ~ \$33.50
14 oz. ~ \$29.50 * 12 oz. ~ \$25.50

Filet Mignon

Hand-cut filet of beef tenderloin wrapped in bacon. ~ \$30.50

✿ Ribeye

Hand-cut USDA Choice beef, charbroiled and topped with sautéed garlic and mushrooms. 16 oz. ~ \$32.50 * 14 oz ~ \$28.50
12 oz. ~ \$24.50

Fettuccini Alfredo

Served with side salad & garlic toast. Your choice of sautéed chicken or shrimp in a creamy parmesan Alfredo sauce over fettuccini. Shrimp ~ \$24.50 * Chicken ~ \$18.50

Surf & Turf

Choice of a 12 oz. ribeye or a 12 oz. prime rib with one of the following items. Split orders not available.

King Crab Legs ~ \$54.50

Lobster Tail ~ Market Price

Breaded Shrimp ~ \$32.50

✿ Cedar Plank Salmon

A salmon filet seasoned with Caribbean jerk seasoning & baked on a cedar plank. ~ \$20.50

King Crab Legs

Served with melted butter. ~ \$38.50

Shrimp

**SHRIMP SCAMPI; shrimp sautéed in butter, garlic, & white wine. ~ \$21.50

**BREADED SHRIMP; Served with cocktail and/or sweet brandy sauce. ~ \$21.50

**BEER BATTERED SHRIMP; large shrimp deep fried and served with cocktail and/or sweet brandy sauce. ~ \$21.50

**PARMESAN SHRIMP; Large shrimp breaded with parmesan and grilled. Served in a creamy garlic sauce. ~ \$21.50

Lobster Tail

8 oz Lobster tail served with melted butter. Market price. Please ask your server.

Tilapia

A mild white, flaky fish. Your choice of grilled or breaded and deep fried. ~ \$15.50

Shrimp Scampi ~ \$32.50

Beer Battered Shrimp ~ \$32.50

Sub an 8 oz. Filet ~ \$6.50

Many items can be prepared gluten-free! Please ask.

✿ House Specialty

Parties of 6 or more will include an 18% gratuity. Please request separate checks prior to ordering.