

APPETIZERS

Fried Calamari sweet chili aioli	17
Prawn Cocktail (gf) poached prawns lemon cocktail sauce	17
Bacon Wrapped Shrimp pineapple red pepper green onion rosemary crostini	24
Polenta Fries (gf) fresh grated parmesan pomodoro sauce	16
Sausage Stuffed Mushrooms house made italian sausage herb panko bread crumb fresh grated parmesan	17

SOUP & SALADS

Clam Chowder (gf) bacon russet potato littleneck clam	9 14
Chopped Salad iceberg romaine cucumber pickled red onion crouton cherry tomato	9
Wedge Salad (gf) iceberg lettuce bacon red onion blue cheese cherry tomato	12
Caesar Salad * romaine parmesan crouton marinated white anchovy	10 16
Honey Roasted Beet Salad (gf) arugala walnut goat cheese honey balsamic dressing	16

HEARTH OVEN PIZZAS

Pepperoni & Sausage red sauce roasted pepper oregano mozzarella	22
Roasted Mushroom mushroom truffle sauce thyme	22
Chicken & Artichoke garlic cream sauce pancetta parmesan reggiano mozzarella	22

FRESH SEAFOOD

Alaskan Cod Fish & Chips hand beer battered cod shoestring fries coleslaw lemon tartar sauce cocktail sauce	32
Roasted Salmon (gf) * fingerling potato broccolini red onion marmalade balsamic reduction	35
Prawn Scampi Fettuccine lemon wine pan sauce house made fettuccine spinach	32
12oz Oven Roasted Atlantic Lobster Tail * smoked gouda macaroni & cheese seasonal vegetable medley herb lemon butter	MP

CHEF'S SPECIALTIES

Oven Roasted Half Chicken <i>(gf)</i> mashed potato seasonal vegetable medley sun-dried tomato cream sauce pine nut	32
Chicken Marsala roasted chicken thigh mashed potato seasonal vegetable medley crimini mushroom	30
Red Wine Braised Lamb Shank creamy polenta sauteed broccolini parmesan reggiano mint gremolata	40
Beef Bolognese tomato garlic parmesan reggiano pomodoro sauce basil bucatini pasta	29
Bacon Wrapped Meatloaf mashed potato seasonal vegetable medley mushroom gravy	32
Oven Roasted Double Cut Pork Chop <i>(gf)</i> * seasonal risotto apple chutney apple cider reduction	38

FROM THE GRILL

Herb Roasted Prime Rib <i>(gf)</i> * baked or mashed potato seasonal vegetable medley au jus	45
8oz Grilled Filet Mignon <i>(gf)</i> * mashed potato seasonal vegetable medley bearnaise sauce	50
18oz Grilled Ribeye <i>(gf)</i> * baked potato red wine braised brussels sprouts caramelized onion butter	55
Lone Wolf Chef's Burger * house ground ribeye & filet mignon blend brioche bun shoestring fries choice of cheese	22
Burger Extras •Bacon •Roasted Peppers •Sauteed Mushrooms	3 ea.

SIDES

Yukon Gold Mashed Potato <i>(gf)</i>	\$7
Russet Baked Potato <i>(gf)</i>	\$7
Garlic & Herb Fingerling Potato <i>(gf)</i>	\$7
Shoe String French Fries <i>(gf)</i>	\$7
Creamy Parmesan Polenta <i>(gf)</i>	\$7
Gouda Macaroni & Cheese	\$10
Seasonal Vegetable Medley <i>(gf)</i>	\$7
Sauteed Broccolini with Garlic <i>(gf)</i>	\$7
Seasonal Risotto <i>(gf)</i>	\$12
Prawn Scampi <i>(gf)</i>	\$20
Red Wine Braised Brussels Sprouts <i>(gf)</i>	\$10

\$10 split charge for any item
19% Gratuity will be applied for parties of 8 or more

(gf) =Gluten Free

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Lone Wolf is not responsible for steaks cooked Medium Well or above