

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
Honey Sriracha Deviled Eggs (gf) bacon fardon chive	16
Sausage Stuffed Mushrooms house made italian sausage herb panko bread crumbs fresh grated parmesan	17

SOUP & SALADS

Clam Chowder (gf) bacon russet potato littleneck clams	9 14
Chopped Salad iceberg romaine cucumber pickled red onion croutons cherry tomato	9
Wedge Salad (gf) iceberg lettuce bacon red onion blue cheese cherry tomato	12
Caesar Salad * romaine parmesan croutons marinated white anchovy	10 16
Grilled Asparagus Salad (gf) fresh grated parmesan egg crumbles bacon peas garlic aioli	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
Soy Ginger Glazed Salmon stir fried garlic udon noodles baby bok choy scallion	35
Prawn Scampi Fettuccine lemon wine pan sauce house made fettuccine spinach	32
Butter Poached Atlantic Lobster Tail (gf)* creamy spring vegetable risotto grilled asparagus spears english peas	85

CHEF'S SPECIALTIES

Bacon Artichoke Stuffed Airline Chicken (gf)	32
garlic mashed potato broccoli rabe sun-dried tomato cream	
Chicken Marsala	30
roasted chicken thigh garlic mashed potato seasonal vegetable medley roasted crimini mushroom	
Red Wine Braised Short Ribs	45
garlic mashed potato sauteed baby carrot parmesan reggiano	
Beef Bolognese	29
tomato garlic parmesan reggiano pomodoro sauce basil bucatini pasta	
Bacon Wrapped Meatloaf	32
garlic mashed potato seasonal vegetable medley mushroom gravy	
Oven Roasted Pork Porterhouse	42
saffron spaetzel seasonal vegetable medley cherry demi glace	

FROM THE GRILL

Herb Roasted Prime Rib (gf) *	45
baked or garlic mashed potato seasonal vegetable medley au jus	
8oz Grilled Filet Mignon (gf) *	50
garlic mashed potato seasonal vegetable medley choron sauce	
18oz Grilled Ribeye (gf) *	55
baked potato lemon parmesan grilled asparagus caramelized onion butter	
Lone Wolf Chef's Burger *	22
house ground ribeye & filet mignon blend brioche bun shoestring fries choice of cheese	
Burger Extras	3 ea.
•Bacon •Roasted Peppers •Sauteed Mushrooms	

SIDES

Yukon Gold Garlic Mashed Potato (gf)	\$7
Russet Baked Potato (gf)	\$7
Saffron Spaetzel	\$10
Shoe String French Fries (gf)	\$7
Seasonal Vegetable Medley (gf)	\$7
Sauteed Broccoli Rabe (gf)	\$7
Seasonal Risotto (gf)	\$12
Prawn Scampi (gf)	\$20
Lemon Parmesan Grilled Asparagus (gf)	\$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 FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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