

## APPETIZERS

---

<b>Pumpkin &amp; Sage Arancini</b> black truffle aioli   parmesan reggiano	16
<b>Fried Calamari</b> sweet chili aioli	19
<b>Prawn Cocktail</b> <i>(gf)</i> poached prawns   lemon   cocktail sauce	17
<b>Bacon Wrapped Shrimp</b> pineapple   red pepper   green onion   rosemary   crostini	24
<b>Dungeness Crab Cakes</b> couscous   seasonal vegetables   lemon-dill aioli	30

## SOUP & SALADS

---

<b>Clam Chowder</b> <i>(gf)</i> bacon   russet potato	9   14
<b>Chopped Salad</b> iceberg   romaine   cucumber   pickled red onion   croutons   cherry tomato	9
<b>Wedge Salad</b> <i>(gf)</i> iceberg lettuce   bacon   red onion   blue cheese   cherry tomato	12
<b>Caesar Salad</b> * romaine   parmesan   croutons   marinated white anchovy	10   16
<b>Harvest Salad</b> <i>(gf)</i> mixed greens   diced apple   candied pecan   aged white cheddar   dried cranberry apple cider vinaigrette	14

## HEARTH OVEN PIZZAS

---

<b>Pepperoni &amp; Sausage</b> red sauce   roasted pepper   oregano   mozzarella	22
<b>Roasted Mushroom</b> mushroom truffle sauce   thyme	22
<b>Chicken &amp; Artichoke</b> garlic cream sauce   pancetta   parmesan reggiano   mozzarella	22

## FRESH SEAFOOD

---

<b>Petrale Sole Dore</b> garlic mashed potato   roasted carnival cauliflower   rosemary picatta sauce	32
<b>Alaskan Cod Fish &amp; Chips</b> hand beer battered cod   shoestring fries   coleslaw   lemon tartar sauce   cocktail sauce	32
<b>Maple Glazed Pacific Salmon</b> roasted chili garlic broccolini   herb farro   black & white sesame seed   green onions	35
<b>Prawn Scampi Fettuccine</b> lemon wine pan sauce   lemon pepper pasta   spinach	32
<b>Roasted Atlantic Lobster Tail</b> <i>(gf)</i> wild mushroom risotto   micro arugula   saffron-lemon beurre blanc	75

## CHEF'S SPECIALTIES

---

<b>Duck Confit</b> <i>(gf)</i> parmesan polenta   roasted root vegetables caramelized balsamic pearl onion   fig-port wine reduction	38
<b>Chicken Marsala</b> roasted chicken thigh   garlic mashed potato   seasonal vegetable medley roasted crimini mushroom	30
<b>Guinness Braised Short Ribs</b> parmesan polenta   honey glazed carrot   crispy shallot   shaved parmesan	45
<b>Bacon Wrapped Meatloaf</b> garlic mashed potato   seasonal vegetable medley   mushroom gravy	32
<b>Jagerschnitzel</b> pork cutlet   spatzle   roasted root vegetables   mushroom gravy	38

## FROM THE GRILL

---

<b>Herb Roasted Prime Rib</b> <i>(gf)</i> * baked or garlic mashed potato   seasonal vegetable medley   au jus	45
<b>8oz Grilled Filet Mignon</b> <i>(gf)</i> * garlic mashed potato   roasted garlic broccolini   wild mushroom demi glace	58
<b>18oz Grilled Ribeye</b> <i>(gf)</i> * baked potato   seasonal vegetable medley   caramelized onion butter	58
<b>Lone Wolf Chef's Burger</b> * house ground ribeye & filet mignon blend   brioche bun   shoestring fries   choice of cheese	23
<b>Burger Extras</b>	
•Roasted Peppers	3 ea.
•Sauteed Mushrooms	
•Bacon	5 ea.
•Avocado	

---

## SIDES

---

<b>Yukon Gold Garlic Mashed Potato</b> <i>(gf)</i>	<b>\$7</b>
<b>Russet Baked Potato</b> <i>(gf)</i>	<b>\$7</b>
<b>Shoe String French Fries</b> <i>(gf)</i>	<b>\$7</b>
<b>Seasonal Vegetable Medley</b> <i>(gf)</i>	<b>\$7</b>
<b>Chili Garlic Broccolini</b> <i>(gf)</i>	<b>\$7</b>
<b>Creamy Parmesan Polenta</b> <i>(gf)</i>	<b>\$10</b>
<b>Herbed Spatzle</b>	<b>\$10</b>
<b>Honey Glazed Carrots</b> <i>(gf)</i>	<b>\$10</b>
<b>Wild Mushroom Risotto</b> <i>(gf)</i>	<b>\$13</b>
<b>Prawn Scampi</b> <i>(gf)</i>	<b>\$20</b>
<b>Lobster Tail</b> <i>(gf)</i>	<b>\$70</b>

\$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