

## APPETIZERS

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<b>Fresh Hearth Baked Bread</b> whipped sea salt butter   garlic herb dip	7
<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>Deviled Eggs</b> <i>(gf)</i> chive   candied bacon   paprika   balsamic glaze	16

## SOUP & SALADS

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<b>Split Pea Soup</b> <i>(gf)</i> ham hock   tasso ham   extra virgin olive oil	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 reggiano   croutons   marinated white anchovy	10   16
<b>Shaved Asparagus &amp; Pea Salad</b> <i>(gf)</i> arugula   avocado   toasted pistachio   shaved parmesan reggiano honey vinaigrette	14
<b>Salad Additions:</b>	
• <b>Grilled Shrimp</b>	15
• <b>Grilled Chicken</b>	10

## HEARTH OVEN PIZZAS

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<b>Pepperoni &amp; Sausage</b> red sauce   roasted pepper   oregano   buffalo mozzarella	25
<b>Barbecue Beef</b> shaved ribeye   garlic cream sauce   bell pepper   green onion   bacon caramelized onion   buffalo mozzarella	25
<b>Chicken &amp; Artichoke</b> garlic cream sauce   pancetta   parmesan reggiano   buffalo mozzarella	25

## FRESH SEAFOOD

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<b>Baja Fish Tacos</b> beer battered cod   mango salsa   coleslaw   cilantro lime crema	32
<b>Pan Seared Atlantic Salmon</b> <i>(gf)</i> fondant potato   charred leek   fresh pea   pea puree	35
<b>Prawn Scampi Fettuccine</b> lemon wine pan sauce   house made lemon pepper pasta   spinach	34
<b>Roasted Atlantic Lobster Tail</b> <i>(gf)</i> baked potato   seasonal vegetable medley   lemon beurre blanc   clarified butter	75
<b>Grilled King Crab Legs</b> <i>(gf)</i> baked potato   seasonal vegetable medley   clarified butter	85

## CHEF'S SPECIALTIES

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<b>Beef Bolognese</b> bucatini pasta   pomodoro sauce   parmesan reggiano   fresh basil	30
<b>Double Cut Bone in Pork Chop</b> house made potato gnocchi   braised kale   butternut squash puree   port wine reduction	40
<b>Chicken Marsala</b> roasted chicken thigh   garlic mashed potato   seasonal vegetable medley roasted crimini mushroom	30
<b>St. Louis Style Hickory Smoked Pork Ribs</b> smoked gouda bacon macaroni & cheese   bacon braised greens bourbon barbecue sauce   half or full rack	35 45
<b>Bacon Wrapped Meatloaf</b> garlic mashed potato   seasonal vegetable medley   mushroom gravy	32
<b>Pesto Chicken Fettuccine Alfredo</b> roasted chicken   house made fettuccine   parmesan reggiano	30

## BUTCHER BLOCK

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Lone Wolf proudly serves Braveheart Steaks which comes from Black Angus Cattle born and raised on select family owned farms in the Midwest. Braveheart's exacting standards has established a reputation for quality, consistency and fantastic flavor.

<b>12 oz or 18 oz Herb Roasted Prime Rib</b> (gf) * baked or garlic mashed potato   seasonal vegetable medley   au jus	45   60
<b>8oz Grilled Braveheart Black Angus Filet Mignon</b> (gf) * garlic mashed potato   roasted asparagus   béarnaise sauce	58
<b>12oz Pan Seared Braveheart Black Angus New York</b> (gf) garlic mashed potato   seasonal vegetable medley   caramelized onion butter	47
<b>16oz Grilled Braveheart Black Angus Ribeye</b> (gf) * baked potato   grilled leek   fresno chimichurri	58
<b>20oz Grilled Bone In Black Angus Ribeye</b> (gf) * lyonnaise potato   bacon sugar snap pea   herb-infused tallow butter	76
<b>Lone Wolf 12oz Black Angus Chef's Burger</b> * house ground ribeye & filet mignon blend   brioche bun   parmesan shoestring fries choice of cheese	25

<b>Burger Extras :</b>	•Bacon	•Sautéed Mushroom	5 ea.
	•Avocado		

## SIDES & ADDITIONS

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<b>Sub.Loaded Baked / Mashed Potato</b> (gf) 5	<b>Bacon Sugar Snap Pea</b> (gf)	10
<b>Yukon Gold Garlic Mashed Potato</b> (gf) 7	<b>Bacon Braised Greens</b> (gf)	10
<b>Russet Baked Potato</b> (gf) 7	<b>Creamy Parmesan Polenta</b> (gf)	10
<b>Shoe String Parmesan Fries</b> (gf) 7	<b>Gouda Macaroni and Cheese</b>	10
<b>Seasonal Vegetable Medley</b> (gf) 7	<b>Gnocchi</b>	10
<b>Roasted Asparagus</b> (gf) 7	<b>Prawn Scampi</b> (gf)	20
<b>Grilled Leek</b> (gf) 7	<b>Lobster Tail</b> (gf)	70

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