

APPETIZERS

Fresh Hearth Baked Bread whipped sea salt butter garlic herb dip	7
Fried Calamari sweet chili aioli	19
Prawn Cocktail <i>(gf)</i> poached prawns lemon cocktail sauce	17
Bacon Wrapped Shrimp pineapple red pepper green onion rosemary crostini	24
Deviled Eggs <i>(gf)</i> chive candied bacon balsamic glaze	16

SOUP & SALADS

Split Pea Soup <i>(gf)</i> ham hock tasso ham extra virgin olive oil	14
Chopped Salad iceberg romaine cucumber pickled red onion croutons cherry tomato	9
Wedge Salad <i>(gf)</i> iceberg lettuce bacon red onion blue cheese cherry tomato	12
Caesar Salad * romaine parmesan reggiano croutons marinated white anchovy	10 16
Shaved Asparagus & Pea Salad <i>(gf)</i> arugula avocado bacon feta honey vinaigrette	14
Salad Additions:	
• Grilled Shrimp	15
• Grilled Chicken	10

HEARTH OVEN PIZZAS

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

FRESH SEAFOOD

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

CHEF'S SPECIALTIES

Double Cut Bone in Pork Chop (gf) *	40
parmesan pea risotto roasted turnips apple cider reduction apple chutney	
Chicken Marsala	30
roasted chicken thigh garlic mashed potato seasonal vegetable medley roasted crimini mushroom	
St. Louis Style Hickory Smoked Pork Ribs	35 45
smoked gouda macaroni & cheese bacon braised greens bourbon barbecue sauce half or full rack	
Bacon Wrapped Meatloaf	32
garlic mashed potato seasonal vegetable medley mushroom gravy	
Pesto Chicken Fettuccine Alfredo	30
grilled chicken house made fettuccine parmesan reggiano	

BUTCHER BLOCK

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.

12 oz or 18 oz Herb Roasted Prime Rib (gf) *	45 60
baked or garlic mashed potato seasonal vegetable medley au jus	
8oz Grilled Braveheart Black Angus Filet Mignon (gf) *	58
garlic mashed potato grilled asparagus béarnaise sauce	
12oz Pan Seared Braveheart Black Angus New York (gf)	47
garlic mashed potato seasonal vegetable medley caramelized onion butter	
16oz Grilled Braveheart Black Angus Ribeye (gf) *	58
baked potato grilled asparagus fresno chimichurri	
20oz Grilled Bone In Black Angus Ribeye (gf) *	76
lyonnaise potato bacon sugar snap pea herb-infused tallow butter	
12oz Black Angus Chef's Burger *	25
house ground ribeye & filet mignon blend brioche bun parmesan shoestring fries choice of cheese	
Burger Extras :	5 ea.
•Bacon	•Sautéed Mushroom
•Avocado	

SIDES & ADDITIONS

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

\$10 split charge for any item

19% suggested 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