

## 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> (gf) poached prawns   lemon   cocktail sauce	17
<b>Bacon Wrapped Shrimp</b> pineapple   red pepper   green onion   rosemary   crostini	24
<b>Thai Spiced Wings</b> (gf) sweet chili sauce   mint   cilantro   sesame seed	16

## SOUP & SALADS

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<b>Corn Chowder</b> (gf) russet potato   brentwood sweet corn	14
<b>Chopped Salad</b> iceberg   romaine   cucumber   pickled red onion   croutons   cherry tomato	9
<b>Wedge Salad</b> (gf) iceberg lettuce   bacon   red onion   blue cheese   cherry tomato	12
<b>Caesar Salad</b> * romaine   parmesan reggiano   croutons   marinated white anchovy	10   16
<b>Grilled Prosciutto Wrapped Peach Salad</b> (gf) arugula   burrata cheese   basil   balsamic vinaigrette	15
<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>Pesto Chicken Pizza</b> housemade pesto   grilled chicken   marinated cherry tomato   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> (gf) roasted red potato   lemon garlic broccolini   charred onion soubise sauce	35
<b>Prawn Scampi Fettuccine</b> lemon wine pan sauce   house made lemon pepper pasta   spinach	34
<b>Roasted Atlantic Lobster Tail</b> (gf) roasted heirloom tomato risotto   roasted asparagus   roasted bell pepper   buerre blanc clarified butter	75
<b>Grilled King Crab Legs</b> (gf) baked potato   seasonal vegetable medley   clarified butter	85

## CHEF'S SPECIALTIES

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<b>Double Cut Bone-in Pork Chop</b> (gf) *	40
garlic mashed potato   creamed sweet corn   peach chutney   balsamic reduction	
<b>Chicken Marsala</b>	30
roasted chicken thigh   garlic mashed potato   seasonal vegetable medley roasted crimini mushroom	
<b>St. Louis Style Hickory Smoked Pork Ribs</b>	35 45
bacon smoked gouda macaroni & cheese   grilled corn on the cob bourbon barbecue sauce   half or full rack	
<b>Bacon Wrapped Meatloaf</b>	32
garlic mashed potato   seasonal vegetable medley   crimini mushroom gravy	
<b>Chicken Parmesan</b>	30
handmade fettuccine   seasonal vegetable medley   pan fried chicken breast pomodoro sauce   parmesan reggiano	

## 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) *	45   60
baked or garlic mashed potato   seasonal vegetable medley   au jus	
<b>8oz Grilled Braveheart Black Angus Filet Mignon</b> (gf) *	58
garlic mashed potato   grilled asparagus   choron sauce	
<b>12oz Pan Seared Braveheart Black Angus New York</b> (gf)	47
garlic mashed potato   creamed sweet corn   caramelized onion butter	
<b>16oz Grilled Braveheart Black Angus Ribeye</b> (gf) *	58
baked potato   grilled asparagus   fresno chimichurri	
<b>24oz Grilled Black Angus Porterhouse</b> (gf) *	76
twice baked potato   lemon garlic broccolini   herb-infused tallow butter	
<b>12oz Black Angus Chef's Burger</b> *	25
house ground ribeye & filet mignon blend   brioche bun   parmesan shoestring fries choice of cheese	
<b>Burger Extras :</b>	5 ea.
•Bacon	
•Sautéed Mushroom	
•Avocado	

## SIDES & ADDITIONS

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<b>Sub.Loaded Baked / Mashed Potato</b> (gf) 5	<b>Tomato Risotto</b> (gf)	10
<b>Yukon Gold Garlic Mashed Potato</b> (gf) 7	<b>Twice Baked Loaded Potato</b> (gf)	10
<b>Baked Russet Potato</b> (gf) 7	<b>Gouda Bacon Macaroni &amp; Cheese</b>	10
<b>Shoe String French Fries</b> (gf) 7	<b>Creamed Sweet Corn</b> (gf)	10
<b>Seasonal Vegetable Medley</b> (gf) 7	<b>Prawn Scampi</b> (gf)	20
<b>Lemon Garlic Broccolini</b> (gf) 7	<b>Lobster Tail</b> (gf)	70
<b>Grilled Sweet Corn on the cob</b> (gf) 7		

**\$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