

APPETIZERS

Fresh Baked Bread artisan bread house made whipped butter	7
Fried Calamari sweet chili aioli	19
Prawn Cocktail (gf) poached prawns lemon cocktail sauce	17
Bacon Wrapped Shrimp pineapple red pepper green onion rosemary crostini	24
Mushroom Cigars shitake mushroom crimini goat cheese thyme parmesan cream balsamic reduction glaze	16

SOUP & SALADS

Roasted Butternut Squash Soup (gf) creme fraiche pumpkin seed	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 reggiano croutons marinated white anchovy	10 16
Roasted Beet Salad (gf) arugula goat cheese gala apple balsamic vinaigrette candied walnuts	16
Salad Additions:	
• Grilled Shrimp	15
• Grilled Chicken	10

FRESH SEAFOOD

Fish and Chips beer battered cod shoestring fries coleslaw tartar sauce	32
Pan Seared Blackened Atlantic Salmon lemon couscous bacon green bean charred onion soubise sauce	35
Prawn Scampi Fettuccine lemon wine pan sauce house made lemon pepper pasta spinach	34
Roasted Atlantic Lobster Tail (gf) baked potato seasonal vegetable medley clarified butter	75

\$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 FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Chef Adrian Torres

CHEF'S SPECIALTIES

Honey Sriracha Pork Tenderloin (gf) *	38
sweet potato mash soy glazed brussels sprouts mustard cream	
Chicken Marsala	30
roasted chicken thigh garlic mashed potato seasonal vegetable medley roasted crimini mushroom	
Red Wine Braised Short Ribs	45
creamy parmesan polenta baby carrot herb gremolata	
Bacon Wrapped Meatloaf	32
garlic mashed potato seasonal vegetable medley crimini mushroom gravy	
Artichoke & Bacon Stuffed Airline Chicken (gf)	36
garlic mashed potato roasted cauliflower pan fried chicken breast sun-dried tomato cream 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 roasted baby carrot red wine demi-glace	
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 red wine bacon brussels sprouts truffle butter	
24oz Grilled Black Angus Porterhouse (gf) *	76
creamy parmesan polenta roasted broccolini herb-infused tallow butter	
12oz Black Angus Chef's Burger *	25
house ground ribeye & filet mignon blend brioche bun shoestring fries choice of cheese	
Burger Extras :	5 ea.
•Bacon	•Sautéed Mushroom
•Avocado	

SIDES & ADDITIONS

Sub.Loaded Baked / Mashed Potato (gf) 5	Lemon Couscous (gf)	7
Yukon Gold Garlic Mashed Potato (gf) 7	Mashed Sweet Potato (gf)	10
Baked Russet Potato (gf) 7	Red Wine Brussels Sprouts (gf)	10
Shoe String French Fries (gf) 7	Cream Parmesan Polenta (gf)	10
Seasonal Vegetable Medley (gf) 7	Baby Carrots (gf)	10
Roasted Broccolini (gf) 7	Prawn Scampi (gf)	20
Bacon Green Beans (gf) 7	Lobster Tail (gf)	70

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