

APPETIZERS

House Baked Bread artisan bread whipped sea salt butter	7
Fried Calamari smoked paprika aioli	19
Prawn Cocktail <i>(gf)</i> poached prawns lemon cocktail sauce	17
Bacon Wrapped Shrimp pineapple red pepper green onion rosemary crostini	25

SOUP & SALADS

Clam Chowder <i>(gf)</i> bacon russet potato littleneck clam	14
Chopped Salad iceberg romaine cucumber pickled red onion croutons cherry tomato	10
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
Salad Additions:	
• Grilled Shrimp	15
• Grilled Chicken	10

SEAFOOD

Fish and Chips beer battered cod shoestring fries coleslaw tartar sauce	33
Pistachio Crusted Atlantic Salmon <i>(gf)</i> parmesan risotto roasted brussels sprouts honey drizzle	36
Prawn Scampi Fettuccine lemon wine pan sauce house made lemon pepper pasta spinach	35
Roasted Atlantic Lobster Tail <i>(gf)</i> garlic mashed potato seasonal vegetable medley clarified butter	75

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

Chef Adrian Torres

CHEF'S SPECIALTIES

Red Wine Braised Short Ribs creamy parmesan polenta roasted baby carrot fresno chili chimichurri	48
Bacon Wrapped Meatloaf garlic mashed potato seasonal vegetable medley crimini mushroom gravy	34
Chicken Marsala roasted chicken thigh garlic mashed potato seasonal vegetable medley roasted crimini mushroom	32

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) * baked or garlic mashed potato seasonal vegetable medley au jus	45 60
8oz Grilled Braveheart Black Angus Filet Mignon (gf) * garlic mashed potato roasted baby carrot bearnaise sauce	58
12oz Grilled Braveheart Black Angus New York (gf) * garlic mashed potato seasonal vegetable medley caramelized onion butter	48
16oz Grilled Braveheart Black Angus Ribeye (gf) * baked potato red wine bacon brussels sprouts truffle butter	58
12oz Black Angus Chef's Burger * house ground ribeye & filet mignon blend brioche bun shoestring fries choice of cheese	25

Burger Extras : •Bacon •Avocado •Sautéed Mushroom 5 ea.

Sub.Loaded Baked / Mashed Potato (gf) 5	Parmesan Lemon Risotto (gf) 10
Yukon Gold Garlic Mashed Potato (gf) 8	Red-Wine Brussels Sprouts (gf) 10
Baked Russet Potato (gf) 8	Creamy Parmesan Polenta (gf) 10
Shoe String French Fries (gf) 8	Roasted Baby Carrots (gf) 10
Seasonal Vegetable Medley (gf) 8	Prawn Scampi (gf) 20
Roasted Brussels Sprouts (gf) 8	Lobster Tail (gf) 70

(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