

## APPETIZERS

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<b>House Baked Bread</b> artisan bread   whipped sea salt butter	7
<b>Fried Calamari</b> lemon herb 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	25

## SOUP & SALADS

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

## SEAFOOD

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<b>Fish and Chips</b> crispy beer battered cod   shoestring fries   coleslaw   tartar sauce	34
<b>Spring Herb Crusted Salmon</b> <i>(gf)</i> english pea lemon risotto   roasted broccolini meyer lemon beurre blanc	37
<b>Prawn Scampi Fettuccine</b> lemon wine pan sauce   house made lemon pepper pasta   spinach	36
<b>Roasted Atlantic Lobster Tail</b> <i>(gf)</i> garlic mashed potato   seasonal vegetable medley saffron citrus beurre blanc	75

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

While we take great care in preparing our dishes, please be aware that cross contamination may occur in our kitchen. We can't guarantee any menu item is free of allergens. If you have a food allergy or dietary restriction, please inform your server before placing your order. We are happy to assist you in finding a suitable option

**Chef Adrian Torres**

# CHEF'S SPECIALTIES

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<b>Braised Veal Osso Buco</b> creamy parmesan polenta   charred baby carrot   gremolata	49
<b>Bacon Wrapped Meatloaf</b> garlic mashed potato   seasonal vegetable medley   crimini mushroom gravy	35
<b>Chicken Marsala</b> roasted chicken thigh   garlic mashed potato   seasonal vegetable medley roasted crimini mushroom	33
<b>Herb-Crusted Rack of Lamb</b> (gf) english pea lemon risotto   charred baby carrot spring herb-infused red wine jus	50

## 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 broccolini   spring herb-infused red wine jus	59
<b>12oz Grilled Braveheart Black Angus New York</b> (gf) * roasted fingerling potato   seasonal vegetable medley fresno chimichurri	49
<b>16oz Grilled Braveheart Black Angus Ribeye</b> (gf) * baked potato   grilled asparagus   garlic and chive butter	59
<b>12oz Black Angus Chef's Burger</b> * house ground ribeye & filet mignon blend   brioche bun   shoestring fries choice of cheese	25

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

<b>Sub.Loaded Baked / Mashed Potato</b> (gf) 5	<b>Roasted Broccolini</b> (gf) 8
<b>Yukon Gold Garlic Mashed Potato</b> (gf) 8	<b>Charred Baby Carrot</b> (gf) 10
<b>Baked Russet Potato</b> (gf) 8	<b>Creamy Parmesan Polenta</b> (gf) 10
<b>Shoe String French Fries</b> (gf) 8	<b>English Pea Lemon Risotto</b> (gf) 10
<b>Seasonal Vegetable Medley</b> (gf) 8	<b>Prawn Scampi</b> (gf) 20
<b>Grilled Asparagus</b> (gf) 8	<b>Lobster Tail</b> (gf) 70
<b>Roasted Fingerling Potato</b> (gf) 8	

(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