

# APPETIZERS

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<b>House Baked Bread</b> artisan bread   whipped sea salt butter	7
<b>Heirloom Tomato Bruschetta</b> grilled sourdough   whipped burrata   basil oil   balsamic reduction	15
<b>Fried Calamari</b> lemon herb aioli	19
<b>Prawn Cocktail</b> <i>(gf)</i> poached prawns   lemon   cocktail sauce	17
<b>Soy-Sesame Poke Nachos</b> fried wonton   pickled ginger   avocado crema   sriracha aioli pineapple salsa   fresno chili   nori dusting	23
<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>Blackened Salmon</b> <i>(gf)</i> roasted fingerling potato   bacon green beans   charred lemon	37
<b>Prawn Scampi Fettuccine</b> lemon wine pan sauce   house made lemon pepper pasta   spinach	36
<b>Butter Poached Atlantic Lobster Tail</b> <i>(gf)</i> lemon parmesan risotto   heirloom tomato relish mint-basil pesto	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>Bacon Artichoke Chicken Roulade</b> <sup>(gf) *</sup> lemon parmesan risotto   charred baby carrot   sun-dried tomato cream sauce panko	35
<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

# 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>10oz Coffee Rubbed Braveheart Black Angus Tri-Tip</b> <sup>(gf) *</sup> baked or garlic mashed potato   bacon green beans   bearnaise sauce	35
<b>12 oz or 18 oz Herb Roasted Prime Rib</b> <sup>(gf) *</sup> baked or garlic mashed potato   seasonal vegetable medley   au jus	45   60
<b>8oz Grilled Braveheart Black Angus Filet Mignon</b> <sup>(gf) *</sup> garlic mashed potato   bacon green beans   bearnaise sauce	59
<b>12oz Blue Cheese Crusted Black Angus New York</b> <sup>(gf) *</sup> roasted fingerling potato   sweet corn & bacon succotash	49
<b>16oz Grilled Braveheart Black Angus Ribeye</b> <sup>(gf) *</sup> baked potato   grilled sweet corn   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

<b>Burger Extras :</b>	<b>•Bacon •Avocado •Sautéed Mushroom</b>	5 ea.
Sub.Loaded Baked / Mashed Potato <sup>(gf)</sup>	5	Sweet Corn Succotash <sup>(gf)</sup> 8
Yukon Gold Garlic Mashed Potato <sup>(gf)</sup>	8	Charred Baby Carrot <sup>(gf)</sup> 8
Baked Russet Potato <sup>(gf)</sup>	8	Bacon Green Beans <sup>(gf)</sup> 10
Shoe String French Fries <sup>(gf)</sup>	8	House Made Fettuccine Pasta 10
Seasonal Vegetable Medley <sup>(gf)</sup>	8	Lemon Parmesan Risotto <sup>( gf)</sup> 10
Roasted Fingerling Potato <sup>(gf)</sup>	8	Prawn Scampi <sup>(gf)</sup> 20
Grilled Sweet Corn <sup>(gf)</sup>	8	Atlantic Lobster Tail <sup>(gf)</sup> 70

(gf) =Gluten Free