APPETIZERS ————	_		
House Baked Bread artisan bread whipped sea salt butter	7		
Spinach Artichoke Pull Apart Bread bechamel parmesan bacon	15		
Wild Mushroom Arancini mushroom cream thyme goat cheese balsamic reduction	16		
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	25		
SOUP & SALADS ————	_		
Creamy Butternut Soup (gf) diced fuji apple creme fraiche pumpkin seed	14		
Chopped Salad iceberg romaine cucumber pickled red onion croutons cherry tomato			
Wedge Salad (gf) iceberg lettuce bacon red onion blue cheese cherry tomato	12		
Caesar Salad * 10 romaine parmesan reggiano croutons marinated white anchovy	16		
Salad Additions: • Grilled Shrimp • Grilled Chicken	15 10		
SEAFOOD —	_		
Fish and Chips crispy beer battered cod shoestring fries coleslaw tartar sauce	34		
Whole Roasted Branzino (gf) herb roasted red potato citrus braised fennel saffron beurre blanc	35		
Horseradish Crusted Salmon (gf) loaded smashed red potato cider glazed brussels sprouts bacon	37		
Prawn Scampi Fettuccine lemon wine pan sauce house made lemon pepper pasta spinach	36		
Linguini all'Astice butter poached atlantic lobster tail confit heirloom cherry tomato sliced garlic crisp calabrian chile parmesan micro arugula			
\$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

Red Wine Braised Beef Short Ribs parmesan polenta roasted delicata squash red wine jus onion crisps				
Bacon Wrapped Meatloaf garlic mashed potato seasonal vegetable medley crimini mushroom grav Chicken Marsala roasted chicken thigh garlic mashed potato seasonal vegetable medley roasted crimini mushroom				
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, consis-				
tency and fantastic flavor 12 oz or 18 oz Herb Roasted P baked or garlic mashed potato seasor			45 60	
8oz Grilled Braveheart Black Angus Filet Mignon (gf) * 59 garlic mashed potato red wine braised brussels sprouts bearnaise sauce				
12oz Blue Cheese Crusted Black Angus New York roasted sweet potato & bacon brown butter sage spaghetti squash				
16oz Grilled Braveheart Black Angus Ribeye (gf) * 59 baked potato roasted lemon broccolini beef tallow herb butter				
12oz Black Angus Chef's Burger * house ground ribeye & filet mignon blend brioche bun shoestring fries choice of cheese				
Burger Extras : •Bacon •Avo	ocad	lo •Sautéed Mushroom	5 ea.	
Sub.Loaded Baked / Mashed Potato(gf)	5	Roasted Lemon Broccolini (g	f) 8	
Yukon Gold Garlic Mashed Potato (gf)	8	Roasted Delicata Squash (gf)	8	
Baked Russet Potato (gf) Shoe String French Fries (gf)	8	Red Wine Braised Brussels Sprouts (gf)	10	
Seasonal Vegetable Medley (gf)	8	House Made Fettuccine Pasta	a 10	
Roasted Sweet Potato & Bacon (gf) Brown Butter Sage Spaghetti	8	Parmesan Polenta (gf)	10	
		Prawn Scampi (gf)	20	
Squash (gf)	8	Atlantic Lobster Tail (gf)	70	

(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