

APPETIZERS

House Baked Bread	7
artisan bread whipped sea salt butter	
Spinach Artichoke Pull Apart Bread	15
béchamel parmesan bacon	
Wild Mushroom Arancini	16
mushroom cream thyme goat cheese balsamic reduction	
Fried Calamari	19
sweet chili aioli	
Prawn Cocktail <i>(gf)</i>	18
poached prawns lemon cocktail sauce	
Bacon Wrapped Shrimp	25
pineapple red pepper green onion rosemary crostini	

SOUP & SALADS

Creamy Butternut Soup <i>(gf)</i>	14
diced fuji apple creme fraiche pumpkin seed	
Chopped Salad	10
iceberg romaine cucumber pickled red onion croutons cherry tomato	
Wedge Salad <i>(gf)</i>	12
iceberg lettuce bacon red onion blue cheese cherry tomato	
Caesar Salad *	10 16
romaine parmesan reggiano croutons marinated white anchovy	
Salad Additions:	
• Grilled Shrimp	16
• Grilled Chicken	10

SEAFOOD

Fish and Chips	34
crispy beer battered cod shoestring fries coleslaw tartar sauce	
Whole Roasted Atlantic Seabass <i>(gf)</i>	35
herb roasted red potato citrus braised fennel saffron beurre blanc	
Horseradish Crusted Salmon <i>(gf)</i>	37
loaded smashed red potato cider glazed bacon brussels sprouts	
Prawn Scampi Fettuccine	38
lemon wine pan sauce house made lemon pepper pasta spinach	
Lobster Linguini all'Astice	75
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	35
Bacon Wrapped Meatloaf (gf) * garlic mashed potato seasonal vegetable medley crimini mushroom gravy	35
Chicken Marsala roasted chicken thigh garlic mashed potato seasonal vegetable medley roasted crimini mushroom	33

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 red wine braised brussels sprouts bearnaise sauce	63
12oz Blue Cheese Crusted Black Angus New York roasted sweet potato & bacon brown butter sage spaghetti squash	49
16oz Grilled Braveheart Black Angus Ribeye (gf) * baked potato roasted lemon broccolini beef tallow herb butter	63
12oz Black Angus Chef’s Burger * house ground ribeye & filet mignon blend brioche bun shoestring fries choice of cheese	27

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

Sub.Loaded Baked / Mashed Potato (gf)	5	Roasted Lemon Broccolini (gf)	8
Yukon Gold Garlic Mashed Potato (gf)	8	Roasted Delicata Squash (gf)	8
Baked Russet Potato (gf)	8	Red Wine Braised Brussels Sprouts (gf)	10
Shoe String French Fries (gf)	8	House Made Fettuccine Pasta	10
Seasonal Vegetable Medley (gf)	8	Parmesan Polenta (gf)	10
Roasted Sweet Potato & Bacon (gf)	8	Prawn Scampi (gf)	25
Cider Glazed Bacon Brussels Sprouts (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 FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS