

STEAKS, POULTRY AND SEAFOOD SPECIALTIES

ALL STEAK, POULTRY AND SEAFOOD SPECIALTIES COME WITH CHOICE OF SOUP OR SALAD, ROASTED VEGETABLES, MANDERFIELDS FRESH BREAD AND CHOICE OF POTATO (UNLESS INCLUDED) - SPATS FRIES, ROASTED RED POTATOES, STEAMED BROCCOLI, CRINKLE CUT FRIES, GARLIC SMASHED POTATO OR 6 GRAIN HOUSE BLEND.

TENDERLOIN* – 18.49

7 OZ DRY-AGED AND BARREL CUT
TOPPED WITH A THICK CUT ONION
RING

CRAB TENDERLOIN* – 25.99

7 OZ GRILLED TENDERLOIN TOPPED
WITH REAL CRAB AND FRESH GARLIC
IN A LOBSTER CREAM SAUCE, SERVED
OVER GARLIC SMASHED POTATO

BLACK AND BLUE RIBEYE* – 33.99

16 OZ RIBEYE TOPPED WITH CAJUN
SEASONING, BLUE CHEESE AND
SAUTÉED MUSHROOMS

ROSEMARY SALMON* – 18.99

BROILED WITH ROSEMARY GARLIC
SEASONING AND A SIDE OF
CUCUMBER GARLIC AIOLI

PERCH – 18.99

DELICIOUS LIGHTLY BREADED, GREAT
LAKES PERCH SERVED WITH TARTAR
SAUCE. DOUBLE ORDER \$29.99

COCONUT SHRIMP – 17.49

COCONUT BREADED WITH SWEET
CHILI SAUCE

BOURBON ST. SHRIMP – 19.99

SHRIMP SAUTÉED WITH GARLIC,
ONION AND FRESH MUSHROOMS IN A
CAJUN CREAM SAUCE SERVED OVER
OUR 6 GRAIN HOUSE BLEND

STEAK DIANE* – 25.99

SEARED TENDERLOIN MEDALLIONS
SAUTÉED WITH FRESH MUSHROOMS,
COGNAC, LIGHT CREAM AND DEMI
GLAZE. SERVED OVER GARLIC
SMASHED POTATO

RIBEYE* – 29.99

16 OZ CHOICE MARBLED AND TENDER
RIBEYE TOPPED WITH A THICK CUT
ONION RING

CHICKEN CACCIATORE – 17.99

SAUTÉED MUSHROOM, ONION,
TOMATO, GARLIC IN A WHITE WINE
CREAM SAUCE SERVED OVER OUR 6
GRAIN HOUSE BLEND

BLACKENED SALMON* – 19.99

TOPPED WITH FRESH TOMATO,
GARLIC, BASIL AND BALSAMIC GLAZE
OVER OUR 6 GRAIN HOUSE BLEND

BROILED HADDOCK – 17.99

LIGHTLY SEASONED WITH DRAWN
BUTTER AND LEMON

CHICKEN POMODORO – 16.99

FRESH TOMATO, GARLIC, BASIL, FRESH
MOZZARELLA AND PARMESAN CHEESE
TOPPED WITH A BALSAMIC GLAZE
SERVED OVER OUR 6 GRAIN HOUSE
BLEND

*STEAKS AND BURGERS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS: ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 11-20