

STEAKS, PRIME RIB AND RIBS

Served with house salad and a loaded baked potato.
Our steaks are flame broiled to your taste, hand carved from aged premium
beef and lightly seasoned.

The Mother Lode 24 oz Porterhouse 28.95

This is it, you struck it rich! The biggest (1 1/2 pound), most flavorful & juiciest steak
Top quality for the hearty appetite.

The 16 oz Bullion Ribeye 19.95

The famous Chicago Steak, a beautifully marbled, Frenched Ribeye.

12 oz Kansas City Steak 12.95

House marinated bone-in Strip Loin.

16 oz Prospector's T-Bone 18.95

The real deal. You don't see many T-Bones any more, but a classic cut for a great steak.

The Alloy - 2 steaks, 3 Grilled Shrimp 10.95

2 Tender medallion steaks and 3 grilled Jumbo Black Tiger Shrimp

The High Grade Filet Mignon 14.95

Finished with a Mushroom Beurre Rouge

Prescott Boomtown Steak 11.95

Our creation, just for Prescott. Seasoned Bistro Tender strip coiled around onion and
green pepper spears, then wrapped with bacon and skewered. Most tasty. This steak will
always cook to 2 temperatures; We suggest medium rare to medium for maximum flavor
and tenderness.

Prospector's Gold Pan Steak, 14.95

Start with a 9 oz Bistro Tender and then stake your claim to one of the ore bodies:

Platinum - Skewer of 4 grilled Tiger Shrimp

Gold- Bleu Cheese Topped

Silver- Wine sautéed mushrooms, onion and diced bacon.

Copper- Kentucky Bourbon demi-glaze.

We include a snow crab claw with any of the above steaks for free!
And, you may have as many as you want for \$1.00 each, with a steak.

For your enjoyment all steaks are prepared to your choice of doneness:

Rare: cool red center
Medium rare: warm red center
Medium: pink throughout
Medium well: thin line of pink
Well done: no pink, dry texture

1/2 Rack Spare Ribs 9.95

We take ribs seriously. We prepare St. Louie style Ribs the traditional way as first done way down South. They will be tender and juicy. Our Ribs are sauced with (yup, we stole the recipe) with an ole time vinegar based honey and mustard barbeque sauce that is delicious with a little zing. You won't find anything like it in these parts.

We only sell Ribs by the half rack. The good news is that you can buy as many half racks as you want... each additional 1/2 Rack **8.00**.

1/2 Rack of Ribs with any steak 8.00

Prime Rib

Slow roasted and hand carved. Served with au jus and creamed horseradish sauce.

8 oz cut **13.95**

12 oz cut **16.95**

If you want more than the 12 oz Prime Rib on your plate, just tell us how big you want it and we'll cut it for \$1.00 per additional ounce.

Roast Pork Tenderloin 15.95

Roasted tenderloin sliced and finished in a Madeira butter sauce.
Served with red pepper jam.

Bonanza Chicken 14.95

Grilled Chicken breast topped with Italian sausage, mushrooms peppers, onions and garlic in a white wine and butter sauce.
Smothered in Mozzarella and Parmesan Cheeses.

Choose your Chicken Sauté (style): 13.95

Sautéed Chicken breast. Choose your favorite sauté cooking style:

Piccata

White wine, artichoke hearts,
Lemon and capers. Finished with sweet cream butter.

Marsala...

A Marsala sauce with mushrooms.

Parmigiana...

Breaded entree, smothered in Marinara with
Mozzarella and Parmesan cheeses.

Marinara and Sweet Peppers...

Bell peppers and onions. Doused in
White wine and simmered in a Marinara sauce.

Laredo...

Sautéed with onions, garlic, tomatoes, artichoke hearts and
Mushrooms, flavored with white wine and brandy.

SEAFOOD ENTREES

Salmon Amaretto

16.95

Fillet of Salmon sautéed with Amaretto, brandy, orange juice and almonds.

Grilled or Blackened Salmon

14.95

Fillet of Salmon, blackened in Cajun spices.

Shrimp Scampi

15.95

Large Tiger Shrimp sautéed in white wine, garlic, butter and shallots. Tossed with fresh basil and served only with Linguini.

FOR THE KIDS

Kids dinners served with, if they want it, a small salad or a cup of soup.

Your Choice: **6.95**

Steak, baked potato

Chicken strips and fries

3 mini burgers and fries

Shrimp basket and fries

Macaroni and cheese, 1 mini burger

Home made DESSERTS

Hot Blackberry Cobbler

5.95

A deep dish pie made with fresh blackberries. Served piping hot and A la mode.

King Arthur's Carrot Cake

3.95

Moist and spicy carrot cake layered with cream cheese frosting.

Crème Brulee

5.95

Rich Custard made with heavy cream and vanilla. Topped with caramelized sugar and served in a toasted pecan shell.

Chocolate Ganache Covered Cheesecake **5.95**

Like all our desserts, this is prepared in house.

Our friends in New York would recognize this as the real thing

BEVERAGES

Draft Beer: 1.75

12 oz , Bud or Coors Light

Large Pitcher of Draft Beer 7.00

Domestic Bottle Beer 1.75

MGD, Bud Light, Coors Lite, Miller Lite
Bud, Rolling Rock & Kaliber

Premium & Micro Brew 2.25

Oak Creek Golden Lager
Oak Creek Nut Brown
Fat Tire
1554- New Belgium

Imports: 2.50

Heineken, Amstel Light, Red Stripe
Pacifico, Corona

House Wine: 3.50

Glass of House Wine-- Red , White or Zin

1/2 bottle carafe of House Wine 10.00

Other Wines:

We sell many varietals of Wine from some of the best Boutique Wineries in the World.

By the glass, 1/2 bottle or full bottle.

Please see the full Wine list for descriptions.

Bar:

Well Drinks 3.50

Coffee, Tea or Soda 1.95

Henry Wienhardt's 2.00

**Root Beer,
Crème Soda or Orange Soda**