

HESTON

SUPPER CLUB

APPETIZERS

BLUE POINT OYSTERS	½ Dozen, Choice of Mignonette or Cocktail Sauce	8
SHRIMP DE JONGHE	Garlic, Butter & Breadcrumbs	14
CRISP CALAMARI	Lightly Breaded, Louis Sauce	12
SHRIMP COCKTAIL	Cocktail Sauce	13
ESCARGOT	Shell Broiled, Pesto, Garlic Toast	12
CRAB & SHRIMP CAKE	Brown Mustard Sauce	12
MARKET BASKET	Battered Asparagus, Green Beans, Cauliflower	9
CRABBIES	Spicy Mango Sauce	11
FRENCH ONION	Garlic Toast, Provolone	5
CHEESE CURDS	Chipotle Ranch	8
BEER BATTERED ONION RINGS	Chipotle Ranch	7
STUFFED MUSHROOMS	Spinach, Goat Cheese & Bacon	9
COCONUT SHRIMP	Orange Chili Sauce	9

AWARD WINNING SLOW ROASTED PRIME RIB OF BEEF

Served with Au Jus & Homemade Horseradish Sauce

MODEST CUT	14 ounces	36
HOUSE CUT	20 ounces	47
HESTON CUT	2 pounds	67

Our Award-Winning Prime Rib Take Hours To Roast To Perfection

Please Do Not Be Upset If We Occasionally Sell Out.

*** No Sharing Please ***

PREMIUM BEEF SELECTIONS

NEW YORK STRIP	16 ounces, Onion Straws	38
FILET MIGNON	10 ounces, Sautéed Mushrooms	42
PEPPERCORN STEAK	8 ounces, Whiskey Peppercorn Cream Sauce	34
BLACK AND BLUE RIBEYE	16 ounces, Blackened and Bleu Cheese Crusted	39

CHOPS & CHICKEN

COLORADO LAMB CHOPS	Two 8-ounce Chops, Mint Sauce	33
PORTERHOUSE PORK CHOP	One 16-ounce Chop, Fire Roasted Apple Chutney	22
CHICKEN BREAST	Organic, Herb Marinated, Pan Seared with White Wine & Lemon	18
CHICKEN KIEV	White Wine Cream Sauce	17

SEAFOOD

LAKE PERCH	Lightly Seasoned and Sautéed or Panko Fried	24
CANADIAN WALLEY	Lightly Seasoned and Sautéed or Panko Fried	24
SAUTEED COMBINATION	Lake Perch and Canadian Walleye	31
SHRIMP DE JONGHE	Butter, Garlic & Breadcrumbs	26
DIVER SCALLOPS	Pan Seared, Lemon Butter	38
COLD WATER LOBSTER TAIL	Six ounces, Drawn Butter – Additional Lobster Tail \$25 each	35
FRIED JUMBO SHRIMP	Panko Bread Crumb	19
SUPPER CLUB FROG LEGS	Cajun Fried	25

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HOUSE SMOKED BARBEQUE

Dry Rub, Cherry Wood Smoked

BABY BACK RIBS	Full Slab	27
CHICKEN & BABY BACK RIBS	Half Chicken and Half Slab Ribs	26
BEEF BRISKET	14 ounces	24
SMOKED SAMPLER	Ribs, Chicken & Beef Brisket	32

*** House Made Sauces ***

COMBINATIONS

All Combinations Served With 8-ounce Prime Rib

Substitute a 6-ounce Filet Mignon with Sautéed Mushrooms or 12-ounce NY Strip with Onion Straws

In Place Of Your Prime Rib For An Additional \$4

**** Any Combination Available Per Request ****

LAND & LAKE	34
Sautéed Lake Perch or Canadian Walleye and Choice of Beef	
BEEF & BRINE	36
Shrimp De Jonghe and Choice of Beef	
BEEF & CAKE	35
Crab & Shrimp Cake and Choice of Beef	
STEER & SCALLOPS	48
Pan Seared Scallops and Choice of Beef	
SURF & TURF	52
One Six Ounce Lobster Tail and Choice of Beef – Additional Lobster Tails \$25 each	
HOOF & HOP	39
Supper Club Frog Legs and Choice of Beef	
BARNYARD	38
Half Slab Barbequed Ribs and Choice of Beef	
LAND & SEA	34
Fried Jumbo Shrimp and Choice of Beef	

LIGHTER APPETITE

PETITE CUT PRIME RIB	8 ounces, Au Jus and Horseradish Sauce	23
NEW YORK STRIP	12 ounces, Onion Straws	26
FILET MIGNON	6 ounces, Sautéed Mushrooms	27
BABY BACK RIBS	Cherry Wood Smoked, Half Slab	18
COLORADO LAMB CHOP	8 ounces, Mint Sauce	22
SHRIMP DE JONGHE	Butter, Garlic & Breadcrumbs	18
LAKE PERCH	Lightly Seasoned and Sautéed or Panko Fried	19
DIVER SCALLOPS	Pan Seared, Lemon Butter	28
GRILLED PORTOBELLOS	Grilled, Balsamic Glaze - Our Vegetarian Offering	14

Entrees Are Served With Heston Cheese & Crackers

Choice of Soup, Salad or Cole Slaw

Choice of Potato, Rice or Vegetable

Twice Baked Crock Potato - \$3

Shells & Cheese - \$3

Cup French Onion - \$3

Specialty Salad - \$5

We Are Happy To Separate Checks, Please Be Aware This Takes Extra Time And Your Patience Is Appreciated
CONSUMING RAW OR UNCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
ADDITIONAL PLATE CHARGE \$7.50 (includes dinner salad and choice of side)