

# 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                              | 11 |

### AWARD WINNING SLOW ROASTED PRIME RIB OF BEEF

*Served with Au Jus & Homemade Horseradish Sauce*

|            |           |    |
|------------|-----------|----|
| MODEST CUT | 14 ounces | 32 |
| HOUSE CUT  | 20 ounces | 42 |
| HESTON CUT | 2 pounds  | 62 |

*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

*In House, Dry Aged Beef*

|                       |  |    |
|-----------------------|--|----|
| NEW YORK STRIP        | 16 ounces, Onion Straws                      | 34 |
| FILET MIGNON          | 10 ounces, Sautéed Mushrooms                 | 39 |
| PEPPERCORN STEAK      | 8 ounces, Whiskey Peppercorn Cream Sauce     | 28 |
| BLACK AND BLUE RIBEYE | 16 ounces, Blackened and Bleu Cheese Crusted | 34 |

### 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 WALLEYE        | Lightly Seasoned and Sautéed or Panko Fried                  | 24 |
| SAUTEED COMBINATION     | Lake Perch and Canadian Walleye                              | 26 |
| SHRIMP DE JONGHE        | Butter, Garlic & Breadcrumbs                                 | 26 |
| DIVER SCALLOPS          | Pan Seared, Lemon Butter                                     | 39 |
| 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 |

# HESTON

## SUPPER CLUB

### 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  | 32 |
| Sautéed Lake Perch and Choice of Beef  |    |
| BEEF & BRINE   | 34 |
| Shrimp De Jonghe and Choice of Beef  |    |
| BEEF & CAKE  | 33 |
| Crab & Shrimp Cake and Choice of Beef  |    |
| STEER & SCALLOPS   | 46 |
| Pan Seared Scallops and Choice of Beef   |    |
| SURF & TURF  | 50 |
| One Six Ounce Lobster Tail and Choice of Beef – Additional Lobster Tails \$25 each |    |
| HOOF & HOP   | 37 |
| Supper Club Frog Legs and Choice of Beef   |    |
| BARNYARD   | 36 |
| Half Slab Barbequed Ribs and Choice of Beef  |    |
| LAND & SEA   | 32 |
| Fried Jumbo Shrimp and Choice of Beef  |    |

### LIGHTER APPETITE

|                      |   |    |
|----------------------|---|----|
| PETITE CUT PRIME RIB | 8 ounces, Au Jus and Horseradish Sauce      | 24 |
| NEW YORK STRIP       | 12 ounces, Onion Straws                     | 28 |
| FILET MIGNON         | 6 ounces, Sautéed Mushrooms                 | 29 |
| 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 |
| CANADIAN WALLEYE     | Lightly Seasoned and Sautéed or Panko Fried | 19 |
| DIVER SCALLOPS       | Pan Seared, Lemon Butter                    | 30 |
| GRILLED PORTOBELLOS  | 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)**