

HESTON Supper Club

APPETIZERS

BLUE POINT OYSTERS	½ Dozen, Choice of Mignonette or Cocktail Sauce	10
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	13
CRAB & SHRIMP CAKE	Brown Mustard Sauce	12
MARKET BASKET	Battered Asparagus, Green Beans, Cauliflower	9
CRABBIES	Spicy Mango Sauce	11
FRENCH ONION SOUP	Garlic Toast, Provolone	5
CHEESE CURDS	Chipotle Ranch	8
BEER BATTERED ONION RINGS	Chipotle Ranch	7
INDIANA DUCK LEGS	Lingonberry Jam	9
STUFFED MUSHROOMS	Spinach, Goat Cheese & Bacon	9
SMOKED PORK RIB TIPS	Kansas City BBQ	10
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	35
HOUSE CUT	20 ounces	47
HESTON CUT	28 ounces	68

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	36
FILET MIGNON	10 ounces, Sautéed Mushrooms	39
PEPPERCORN STEAK	8 ounces, Whiskey Peppercorn Cream Sauce	30
BLACK AND BLUE RIBEYE	14 ounces, Blackened and Bleu Cheese Crusted	36

CHOPS & CHICKEN

COLORADO LAMB CHOPS	Two 8-ounce Chops, Mint Sauce	42
NEW ZEALAND RACK OF LAMB	12 ounces, French Cut, Dijon Mustard & Herb Crusted	33
PORK CHOPS	Two 10-ounce Chops, Fire Roasted Apple Chutney	23
CHICKEN BREAST	Herb Marinated, Pan Seared with White Wine, Lemon, Spinach & Tomato	18
CHICKEN KIEV	White Wine Cream Sauce	17

SEAFOOD

GREAT LAKES PERCH	Lightly Seasoned and Sautéed or Panko Fried	28
CANADIAN WALLEYE	Lightly Seasoned and Sautéed or Panko Fried	26
SEAFOOD COMBINATION	Great Lakes Perch and Canadian Walleye, Lightly Seasoned and Sautéed or Panko Fried	27
SHRIMP DE JONGHE	Butter, Garlic & Breadcrumbs	26
DIVER SCALLOPS	Pan Seared, Lemon Butter	44
COLD WATER LOBSTER TAIL	Six ounces, Drawn Butter – Additional Lobster Tail \$25 each	39
ALASKAN KING CRAB	Arms & Claws, 1 Pound, Drawn Butter	58
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, Kansas City Barbeque Sauce	29
CHICKEN	Half Chicken, White Barbeque Sauce	18
CHICKEN & BABY BACK RIBS	Half Chicken and Half Slab Ribs, Kansas City Barbeque & White Barbeque Sauces	28

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		37
Choice of Great Lakes Perch or Canadian Walleye and Choice of Beef		
BEEF & BRINE		34
Shrimp De Jonghe and Choice of Beef		
BEEF & CAKE		36
Crab & Shrimp Cake and Choice of Beef		
STEER & SCALLOPS		49
Pan Seared Scallops and Choice of Beef		
HOOF & CLAW		65
King Crab Arms & Claws and Choice of Beef		
SURF & TURF		63
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		39
Half Slab Cherry Wood Smoked 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	27
NEW YORK STRIP	12 ounces, Onion Straws	30
FILET MIGNON	6 ounces, Sautéed Mushrooms	29
BABY BACK RIBS	Cherry Wood Smoked, Half Slab	18
COLORADO LAMB CHOP	8 ounces, Mint Sauce	28
PORK CHOP	10 ounces, Fire Roasted Apple Chutney	17
SHRIMP DE JONGHE	Butter, Garlic & Breadcrumbs	18
GREAT LAKES PERCH	Lightly Seasoned and Sautéed or Panko Fried	21
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 Baked Potato, Horseradish Mashed Potatoes, French Fries, Rice or Vegetable

Twice Baked Crock Potato - \$3 | Shells & Cheese - \$3
Cup French Onion - \$3 | Specialty Salad - \$5

Dressing Choices – French, Ranch, Caesar, Bleu Cheese, 1000 Island, Dill, Garlic, Balsamic Vinaigrette

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)