

HESTON *Supper Club*

APPETIZERS

BLUE POINT OYSTERS	½ Dozen, Choice of Mignonette or Cocktail Sauce	12
SHRIMP DE JONGHE	Garlic, Butter & Breadcrumbs	12
CRISP CALAMARI	Lightly Breaded, Louis Sauce	12
SHRIMP COCKTAIL	Cocktail Sauce	13
ESCARGOT	Shell Broiled, Pesto, Garlic Toast	14
CRAB & SHRIMP CAKE	Brown Mustard Sauce	14
MARKET BASKET	Onion Petals, Green Beans, Broccoli	10
CRABBIES	Spicy Mango Sauce	12
FRENCH ONION SOUP	Garlic Toast, Provolone	6
CHEESE CURDS	Chipotle Ranch	8
INDIANA DUCK LEGS	Lingonberry Jam	12
STUFFED MUSHROOMS	Spinach, Goat Cheese & Bacon	9
SUPPER CLUB FROG LEGS	Cajun Fried	12

AWARD WINNING SLOW ROASTED PRIME RIB OF BEEF

Served with Au Jus & Homemade Horseradish Sauce

MODEST CUT	14 ounces	35
HOUSE CUT	20 ounces	48
HESTON CUT	28 ounces	65

*Our Award-Winning Prime Rib Takes 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 Petals	38
FILET MIGNON	10 ounces, Sautéed Mushrooms	39
PRIME TOP BUTT SIRLOIN	8 ounces, Journeyman Whiskey Peppercorn Steak Butter	37
BLACK AND BLUE RIBEYE	14 ounces, Blackened and Bleu Cheese Crusted	38

CHOPS & CHICKEN

COLORADO LAMB CHOPS	Two 8-ounce Chops, Mint Sauce	46
PORK CHOPS	Two 10-ounce Chops, Fire Roasted Apple Chutney	26
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	29
CANADIAN WALLEYE	Lightly Seasoned and Sautéed or Panko Fried	29
SEAFOOD COMBINATION	Great Lakes Perch and Canadian Walleye, Lightly Seasoned and Sautéed or Panko Fried	29
SHRIMP DE JONGHE	Butter, Garlic & Breadcrumbs	27
COLD WATER LOBSTER TAIL	Six ounces, Drawn Butter – Additional Lobster Tail \$30 each	41
ALASKAN KING CRAB	Arms & Claws, 1 Pound, Drawn Butter	63
FRIED JUMBO SHRIMP	Panko Bread Crumb	24
SUPPER CLUB FROG LEGS	Cajun Fried	25

HESTON

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HOUSE SMOKED BARBEQUE

Dry Rub, Cherry Wood Smoked

BABY BACK RIBS	Full Slab, Kansas City Barbeque Sauce	33
CHICKEN	Half Chicken, White Barbeque Sauce	19
CHICKEN & BABY BACK RIBS	Half Chicken and Half Slab Ribs, Kansas City Barbeque & White Barbeque Sauces	33

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		38
Choice of Great Lakes Perch or Canadian Walleye and Choice of Beef		
BEEF & BRINE		39
Shrimp De Jonghe and Choice of Beef		
BEEF & CAKE		38
Crab & Shrimp Cake and Choice of Beef		
HOOF & CLAW		65
King Crab Arms & Claws and Choice of Beef		
SURF & TURF		65
One Six Ounce Lobster Tail and Choice of Beef – Additional Lobster Tails \$30 each		
HOOF & HOP		37
Cajun Fried Supper Club Frog Legs and Choice of Beef		
BARNYARD		41
Half Slab Cherry Wood Smoked Barbequed Ribs and Choice of Beef		
LAND & SEA		38
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 Petals	30
FILET MIGNON	6 ounces, Sautéed Mushrooms	29
BABY BACK RIBS	Cherry Wood Smoked, Half Slab	19
COLORADO LAMB CHOP	8 ounces, Mint Sauce	30
PORK CHOP	10 ounces, Fire Roasted Apple Chutney	17
SHRIMP DE JONGHE	Butter, Garlic & Breadcrumbs	17
GREAT LAKES PERCH	Lightly Seasoned and Sautéed or Panko Fried	22
CANADIAN WALLEYE	Lightly Seasoned and Sautéed or Panko Fried	22
GRILLED PORTOBELLOS	Balsamic Glaze - Our Vegetarian Offering	14

One Complimentary Basket Of Heston Cheese & Crackers Per Table – Additional Baskets \$5

Choice of Soup, Salad or Cole Slaw

Choice of Baked Potato, Horseradish Mashed Potatoes, French Fries, Wild Rice, or Seasonal Vegetable

Twice Baked Crock Potato - \$4 | Shells & Cheese - \$4
Cup French Onion - \$4 | Specialty Salad - \$5.50 (w/ dinner)

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

*Bleu Cheese Crumbles \$1

20% Gratuity Added to Parties of Seven (7) or More

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)