

# 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 Rings, Green Beans, Broccoli, Brussel Sprouts	10
CRABBIES	Spicy Mango Sauce	12
FRENCH ONION SOUP	Garlic Toast, Provolone	7
CHEESE CURDS	Chipotle Ranch	9
INDIANA DUCK LEGS	Lingonberry Jam	12
STUFFED MUSHROOMS	Spinach, Goat Cheese & Bacon	9
SUPPER CLUB FROG LEGS	Cajun Fried	12
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	38
HOUSE CUT	20 ounces	49
HESTON CUT	28 ounces	67

*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 Straws	39
FILET MIGNON	10 ounces, Sautéed Mushrooms	41
PORTERHOUSE	20 ounces, Journeyman Whiskey Peppercorn Steak Butter	45
BLACK AND BLUE RIBEYE	14 ounces, Blackened and Bleu Cheese Crusted	40

### CHOPS, CHICKEN & RIBS

COLORADO LAMB CHOPS	Two 8-ounce Chops, Mint Sauce	46
PORK CHOPS	Two 10-ounce Chops, Fire Roasted Apple Chutney	27
CHICKEN BREAST	Herb Marinated, Pan Seared with White Wine, Lemon, Spinach & Tomato	19
CHICKEN KIEV	White Wine Cream Sauce	17
BABY BACK RIBS	Dry Rub, Cherry Wood Smoked, Kansas City Barbeque Sauce	34

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## 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	42
ALASKAN KING CRAB	Arms & Claws, 1 Pound, Drawn Butter	65
FRIED JUMBO SHRIMP	Panko Bread Crumb	24
SUPPER CLUB FROG LEGS	Cajun Fried	26

## 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		39
Choice of Great Lakes Perch or Canadian Walleye and Choice of Beef		
BEEF & BRINE		39
Shrimp De Jonghe and Choice of Beef		
BEEF & CAKE		39
Crab & Shrimp Cake and Choice of Beef		
HOOF & CLAW		67
King Crab Arms & Claws and Choice of Beef		
SURF & TURF		67
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		42
Half Slab Cherry Wood Smoked Barbequed Ribs and Choice of Beef		
LAND & SEA		39
Fried Jumbo Shrimp and Choice of Beef		

## LIGHTER APPETITE

PETITE CUT PRIME RIB	8 ounces, Au Jus and Horseradish Sauce	29
NEW YORK STRIP	12 ounces, Onion Petals	31
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	15

One Complimentary Basket Of Heston Cheese & Crackers Per Table – Additional Baskets \$5  
 Choice of Soup, Salad or Cole Slaw  
 Choice of Baked Potato, 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)**