

HESTON *Supper Club*

APPETIZERS

GF	BLUE POINT OYSTERS	½ Dozen, Choice of Mignonette or Cocktail Sauce	13
	SHRIMP DE JONGHE	Garlic, Butter & Breadcrumbs	12
	CALAMARI	Lightly Breaded, Louis Sauce	12
GF	SHRIMP COCKTAIL	Cocktail Sauce	13
GF	ESCARGOT	Shell Broiled, Pesto, Garlic Toast	14
	CRAB & SHRIMP CAKE	Brown Mustard Sauce	14
	MARKET BASKET	Battered Green Beans, Green Tomatoes and Baby Portobellas	10
	CRABBIES	Spicy Mango Sauce	12
GF	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
GF	SUPPER CLUB FROG LEGS	Cajun Fried	12
	BUFFALO CAULIFLOWER	Blue Cheese Dressing	8

AWARD WINNING SLOW ROASTED PRIME RIB OF BEEF

Served with Au Jus & Homemade Horseradish Sauce

GF	MODEST CUT	14 ounces	39
GF	HOUSE CUT	20 ounces	50
GF	HESTON CUT	28 ounces	69

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

GF	NEW YORK STRIP	16 ounces, Onion Rings	39
GF	FILET MIGNON	10 ounces, Sautéed Mushrooms	41
GF	PORTERHOUSE	20 ounces, Journeyman Whiskey-Peppercorn Steak Butter	46
GF	BLACK AND BLUE RIBEYE	14 ounces, Blackened and Bleu Cheese Crusted	41

CHOPS, CHICKEN & RIBS

GF	COLORADO LAMB CHOPS	Two 8-ounce Chops, Mint Sauce	46
GF	PORK CHOPS	Two 10-ounce Chops, Fire Roasted Apple Chutney	27
GF	CHICKEN BREAST	Herb Marinated, Pan Seared with White Wine, Lemon, Spinach & Tomato	19
	CHICKEN KIEV	White Wine Cream Sauce	18
GF	BABY BACK RIBS	Dry Rub, Cherry Wood Smoked, Kansas City Barbeque Sauce	34

HESTON Supper Club

SEAFOOD

Ⓞ	LAKE PERCH	Lightly Seasoned and Sautéed or Panko Fried	29
Ⓞ	CANADIAN WALLEYE	Lightly Seasoned and Sautéed or Panko Fried	29
Ⓞ	SEAFOOD COMBINATION	Lake Perch and Canadian Walleye, Lightly Seasoned and Sautéed or Panko Fried	29
	SHRIMP DE JONGHE	Butter, Garlic & Breadcrumbs	28
Ⓞ	COLD WATER LOBSTER TAIL	Six ounces, Drawn Butter – Additional Lobster Tail \$30 each	42
Ⓞ	ALASKAN KING CRAB	Arms & Claws, 1 Pound, Drawn Butter	70
	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	Choice of Lake Perch or Canadian Walleye and Choice of Beef	39
	BEEF & BRINE	Shrimp De Jonghe and Choice of Beef	39
	BEEF & CAKE	Crab & Shrimp Cake and Choice of Beef	39
Ⓞ	HOOF & CLAW	Alaskan King Crab - Arms & Claws and Choice of Beef	72
Ⓞ	SURF & TURF	One Six Ounce Lobster Tail and Choice of Beef – Additional Lobster Tails \$30 each	65
Ⓞ	HOOF & HOP	Cajun Fried Supper Club Frog Legs and Choice of Beef	37
Ⓞ	BARNYARD	Half Slab Cherry Wood Smoked Barbequed Ribs and Choice of Beef	42
	LAND & SEA	Fried Jumbo Shrimp and Choice of Beef	39

LIGHTER APPETITE

Ⓞ	PETITE CUT PRIME RIB	8 ounces, Au Jus and Horseradish Sauce	29
Ⓞ	NEW YORK STRIP	12 ounces, Onion Rings	31
Ⓞ	FILET MIGNON	6 ounces, Sautéed Mushrooms	29
Ⓞ	BABY BACK RIBS	Cherry Wood Smoked, Half Slab, Kansas City Barbeque Sauce	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
Ⓞ	LAKE 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

Loaded Baked Potato - \$2 | Horseradish Mashed Potato - \$2
Cup French Onion - \$4 | Specialty Salad - \$6 (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 or cup of soup and choice of side)

Ⓞ - Gluten Friendly Option – Let Your Server Know If You Need Your Meal Prepared Gluten Free