







# HESTON

Supper Club

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

## APPETIZERS

	BLUE POINT OYSTERS	½ Dozen, Choice of Mignonette or Cocktail Sauce	14
	OYSTER ROCKEFELLER	½ Dozen Blue Point Oysters, Spinach, Pernod Cream	16
	SHRIMP DE JONGHE	Garlic, Butter & Breadcrumbs	13
	CALAMARI	Lightly Breaded, Louis Sauce	12
	SHRIMP COCKTAIL	Cocktail Sauce	12
	ESCARGOT	Shell Broiled, Pesto, Garlic Toast	15
	CRAB & SHRIMP CAKE	Brown Mustard Sauce	14
	MARKET BASKET	Battered Green Beans, Green Tomatoes and Baby Portobellas	10
	CRABBIES	Spicy Mango Sauce	13
	FRENCH ONION SOUP	Garlic Toast, Provolone	8
	CHEESE CURDS	Chipotle Ranch	9
	INDIANA DUCK LEGS	Lingonberry Jam	13
	STUFFED MUSHROOMS	Spinach, Goat Cheese & Bacon	10
	SUPPER CLUB FROG LEGS	Cajun Fried	9
	PORK BELLY BITES	Caramelized with Red Wine	11
	COCONUT SHRIMP	Orange Chili Sauce	10

## AWARD WINNING SLOW ROASTED PRIME RIB OF BEEF





*Served with Au Jus & Homemade Horseradish Sauce*

	MODEST CUT	14 ounces	40
	HOUSE CUT	20 ounces	54
	HESTON CUT	28 ounces	71





*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 Rings	39
	FILET MIGNON	10 ounces, Sautéed Mushrooms	46
	PORTERHOUSE	20 ounces, Journeyman Whiskey-Peppercorn Steak Butter	49
	BLACK AND BLUE RIBEYE	14 ounces, Blackened and Bleu Cheese Crusted	41

## 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	18
	BABY BACK RIBS	Dry Rub, Cherry Wood Smoked, Kansas City Barbeque Sauce	27

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## Supper Club

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

### SEAFOOD

<b>GF</b>	LAKE PERCH	Lightly Seasoned and Sautéed or Panko Fried	29
<b>GF</b>	CANADIAN WALLEYE	Lightly Seasoned and Sautéed or Panko Fried	29
<b>GF</b>	SEAFOOD COMBINATION	Lake Perch and Canadian Walleye, Lightly Seasoned and Sautéed or Panko Fried	29
	SHRIMP DE JONGHE	Butter, Garlic & Breadcrumbs	27
<b>GF</b>	COLD WATER LOBSTER TAIL	Six ounces, Drawn Butter – Additional Lobster Tail \$30 each	42
<b>GF</b>	ALASKAN KING CRAB	12 ounces, Drawn Butter	MARKET
	FRIED JUMBO SHRIMP	Panko Bread Crumb	24
<b>GF</b>	SUPPER CLUB FROG LEGS	Cajun Fried	23

### 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 \*\*

<b>GF</b>	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
<b>GF</b>	SURF & TURF	One Six Ounce Lobster Tail and Choice of Beef – Additional Lobster Tails \$30 each	65
<b>GF</b>	HOOF & HOP	Cajun Fried Supper Club Frog Legs and Choice of Beef	35
<b>GF</b>	BARNYARD	Half Slab Cherry Wood Smoked Barbequed Ribs and Choice of Beef	39
	LAND & SEA	Fried Jumbo Shrimp and Choice of Beef	35

### LIGHTER APPETITE

<b>GF</b>	PETITE CUT PRIME RIB	8 ounces, Au Jus and Horseradish Sauce	27
<b>GF</b>	NEW YORK STRIP	12 ounces, Onion Rings	30
<b>GF</b>	FILET MIGNON	6 ounces, Sautéed Mushrooms	31
<b>GF</b>	BABY BACK RIBS	Cherry Wood Smoked, Half Slab, Kansas City Barbeque Sauce	17
<b>GF</b>	COLORADO LAMB CHOP	8 ounces, Mint Sauce	28
<b>GF</b>	PORK CHOP	10 ounces, Fire Roasted Apple Chutney	17
	SHRIMP DE JONGHE	Butter, Garlic & Breadcrumbs	17
<b>GF</b>	LAKE PERCH	Lightly Seasoned and Sautéed or Panko Fried	21
<b>GF</b>	CANADIAN WALLEYE	Lightly Seasoned and Sautéed or Panko Fried	21
<b>GF</b>	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, 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)**