

# HESTON

## Supper Club

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

### APPETIZERS

<b>GF</b>	BLUE POINT OYSTERS	½ Dozen, Choice of Mignonette or Cocktail Sauce	15
	OYSTER ROCKEFELLER	½ Dozen Blue Point Oysters, Spinach, Pernod Cream	18
	SHRIMP DE JONGHE	Garlic, Butter & Breadcrumbs	13
	CALAMARI	Lightly Breaded, Louis Sauce	12
<b>GF</b>	SHRIMP COCKTAIL	Cocktail Sauce	12
<b>GF</b>	ESCARGOT	Shell Broiled, Pesto, Garlic Toast	16
	CRAB & SHRIMP CAKE	Brown Mustard Sauce	14
	MARKET BASKET	Battered Green Beans, Green Tomatoes and Baby Portobellas	12
	CRABBIES	Spicy Mango Sauce	14
<b>GF</b>	FRENCH ONION SOUP	Garlic Toast, Provolone	8
	CHEESE CURDS	Chipotle Ranch	8
	INDIANA DUCK LEGS	Lingonberry Jam	15
	STUFFED MUSHROOMS	Spinach, Goat Cheese & Bacon	11
<b>GF</b>	SUPPER CLUB FROG LEGS	Cajun Fried	11
<b>GF</b>	PORK BELLY BITES	Caramelized with Red Wine	11
	COCONUT SHRIMP	Orange Chili Sauce	11

### AWARD WINNING

#### SLOW ROASTED PRIME RIB OF BEEF

*Served with Au Jus & Homemade Horseradish Sauce*

<b>GF</b>	PETITE CUT	8 ounces	27
<b>GF</b>	MODEST CUT	14 ounces	42
<b>GF</b>	HOUSE CUT	20 ounces	56

*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*

<b>GF</b>	NEW YORK STRIP	16 ounces, Onion Rings	39
<b>GF</b>	FILET MIGNON	10 ounces, Sautéed Mushrooms	54
<b>GF</b>	PORTERHOUSE	20 ounces, Journeyman Whiskey-Peppercorn Steak Butter	53
<b>GF</b>	BLACK AND BLUE RIBEYE	14 ounces, Blackened and Bleu Cheese Crusted	44

### CHOPS, CHICKEN & RIBS

<b>GF</b>	COLORADO LAMB CHOPS	Two 8-ounce Chops, Mint Sauce	47
<b>GF</b>	PORK CHOPS	Two 10-ounce Chops, Fire Roasted Apple Chutney	27
<b>GF</b>	CHICKEN BREAST	Herb Marinated, Pan Seared with White Wine, Lemon, Spinach & Tomato	19
	CHICKEN KIEV	White Wine Cream Sauce	19
<b>GF</b>	BABY BACK RIBS	Dry Rub, Cherry Wood Smoked, Kansas City Barbeque Sauce	28

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## 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	8-10 ounces, Drawn Butter – Additional Lobster Tail \$32 each	45
<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	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 \$5  
 \*\* Any Combination Available Per Request \*\*

<b>GF</b> LAND & LAKE	Choice of Lake Perch or Canadian Walleye and Choice of Beef	40
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	67
<b>GF</b> HOOF & HOP	Cajun Fried Supper Club Frog Legs and Choice of Beef	38
<b>GF</b> BARNYARD	Half Slab Cherry Wood Smoked Barbequed Ribs and Choice of Beef	41
LAND & SEA	Fried Jumbo Shrimp and Choice of Beef	36

## LIGHTER APPETITE

<b>GF</b> NEW YORK STRIP	12 ounces, Onion Rings	30
<b>GF</b> FILET MIGNON	6 ounces, Sautéed Mushrooms	34
<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	22
<b>GF</b> CANADIAN WALLEYE	Lightly Seasoned and Sautéed or Panko Fried	22
<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 - \$5 | Specialty Salad - \$7 (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)**