

APPETIZERS

Calamari

with a tomato basil relish and mustard aioli \$9 ¾

Crispy Idaho Potato Skins

stuffed with cheddar and jack cheeses, sour cream, chives and applewood smoked bacon \$7 ¼

Buffalo or Barbecue Wings

blue cheese dressing, celery and carrot sticks \$8 ¼

French Onion Soup

caramelized, slow simmered onions in beef broth topped with toasted croutons, melted gruyere and parmesan \$5 ¾

Fresh Grilled Artichoke

lemon caper aioli and drawn butter \$8 ¼

Shrimp Cocktail

four chilled jumbo shrimp, wasabi cocktail sauce \$10 ¾

King Crab Martini

drizzled with citrus dressing \$9 ¼

Combo Platter

potato skins, chilled jumbo shrimp and buffalo or barbecue wings \$12 ¾

MAIN COURSES

All entrées include a trip to the Salad Bar, our Hearts of Romaine Caesar Salad or a bowl of Wild Rice and Mushroom Soup served to your table, as well as your choice of a Baked Potato, Mashed Potatoes, Creamed Spinach, Lemon Rice or Steak Fries

FISH, SEAFOOD & POULTRY

Grilled Free Range Chicken Breast

choice of barbecue, teriyaki, southwestern glaze, garlic butter or plain \$20 ¾

Santa Fe Free Range Chicken Kabob

charbroiled with peppers, bermuda onions and zucchini \$21

Northwestern Salmon Filet \$21 ½

Maine Cold Water Lobster Tail

drawn butter and lemons \$41 ½

Alaskan Halibut

asian ginger glaze \$26

Black Tiger Jumbo Prawns

brushed with scampi butter, on a bed of lemon rice \$27 ¾

Two Alaskan King Crab Legs, 18 oz

drawn butter and lemons \$45 ½

BEEF, GAME & RIBS

We serve 28 days aged corn-fed Mid Western beef

12 oz New York Steak of Certified Black Angus Beef \$29 ¼

crushed black peppercorn and sautéed onions add \$1 ½

Bone-In Rib Eye of Certified Black Angus Beef, 18 oz \$39 ¾

Tenderloin Filet of Beef \$31 ¾

The Grub Steak Tender Cut

fresh herb butter \$24 ¾

Beef Kabob in Teriyaki Marinade

charbroiled with peppers, bermuda onions and mushrooms \$18 ¼

Elk Sirloin

side of lingonberry preserve \$28 ½

Prime Rib of Beef, slow roasted for 18 hours

(we will be happy to grill your prime rib if desired)

Small Cut, 8 oz \$21 ¾

Regular Cut, 12 oz \$26 ¾

On the Bone, 26 oz \$33 ¾

Baby Back Pork Ribs

slow cooked with soy, beer and garlic, glazed with Grub Steak

barbecue sauce

Full Rack \$29 ¾

Half Rack \$22 ¾

Top Sirloin of Certified Black Angus Beef \$22 ¾

Center Cut Base Ball Top Sirloin of Black Angus Beef \$28 ¾

OFFERED WITH ANY ENTRÉE

Oscar Topping (alaskan king crab meat, steamed asparagus and hollandaise) \$8

Black Tiger Jumbo Prawns (3) with scampi butter \$9 ½

Maine Lobster Claws (2 claws served with drawn butter and fresh lemon) \$9 ½

HOUSE FAVORITES

Dry Aged Top Sirloin of Prime Beef \$56 ½

Kansas City Steak, 16 oz
certified black angus strip steak on the bone \$35 ¼

Butch Cassidy Burger
one pound of lean, home-ground
certified black angus beef, topped with havarti
and applewood smoked bacon \$17 ¾

Utah Lamb Chops
rosemary demi glace \$34 ¾

Hunters Mixed Grill
skewer of elk sirloin, wild boar sausage
and grub steak tender \$29 ¾

Baked Utah Ruby Trout
basted with orange basil butter and baked on a maple
syrup infused cedar plank \$25 ½

8 oz Slow Roasted Prime Rib of Beef with Maine Lobster Claws \$29 ¾

COMBINATION DINNERS

Your choice of two of the following items \$32 ½

Prime Rib (small cut)
Top Sirloin of Black Angus Beef
Beef Kabob in Teriyaki Marinade
Grub Steak Tender Cut
Free Range Chicken Breast

Santa Fe Free Range
Chicken Kabob
Northwestern Salmon Filet
Black Tiger Jumbo Prawns (3)
with scampi butter

You can create your own combination of any 2 entrées on our menu. Please ask your server for pricing.

SALADS, SOUP & VEGETABLE PLATE

Fresh 45 item Salad Bar \$9
with a bowl of wild rice and mushroom soup \$10 ½

Bowl of Wild Rice and Mushroom Soup \$5

Vegetable Plate
asparagus, steamed broccoli and seasonal vegetables, served with choice of potatoes or lemon rice \$12

Hearts of Romaine Caesar Salad, dinner portion \$8 ¼
with Grilled Salmon or Free Range Chicken Breast \$13 ¾

SIDE DISHES

Bundle of Steamed Asparagus or Broccoli with
Hollandaise \$4 ¾
Baked Potato, Mashed Potatoes, Steak Fries, Lemon Rice, or
Creamed Spinach \$5 ¼

Sautéed Mushrooms, Béarnaise or Hollandaise Sauce \$2 ¾
Sautéed Onions, Teriyaki Sauce, Barbecue Sauce, Applewood
Smoked Bacon or Gorgonzola Crumbles \$1 ¾

COOKING TEMPERATURE CHART

Rare - Red Throughout
Medium Rare - Red Center
Medium - Pink Center

Medium Well - Cooked Throughout *
Well Done - Well cooked Throughout *
*Most meats and some fish may be dry if cooked more than
medium

Split Meal charge \$5 (with Salad Bar or Caesar Salad \$8)
Unless you advise us differently, an 18% gratuity may be added for parties of six or more
Please no separate checks for parties of eight or more

Grub Steak Barbecue Sauce, Steak Knives, Lamps, House Seasoning, Beer Bread
and House Blend Coffee are available for sale