

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 ½

Buffalo or Barbecue Wings

blue cheese dressing, celery and carrot sticks \$8 ½

French Onion Soup

caramelized, slow simmered onions in beef broth topped with toasted croutons, melted gruyere and parmesan \$6

Combo Platter

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

Shrimp Cocktail

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

King Crab Martini

drizzled with citrus dressing \$9 ½

Fresh Grilled Artichoke

lemon caper aioli and drawn butter \$8 ¼

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 \$21 ¼

Santa Fe Free Range Chicken Kabob

charbroiled with peppers, bermuda onions and zucchini, brushed with southwestern marinade \$21 ½

Northwestern Salmon Filet \$21 ¾

Maine Cold Water Lobster Tail

drawn butter and lemons \$41 ¾

Alaskan Halibut

asian ginger glaze \$26 ¼

Black Tiger Jumbo Prawns

brushed with scampi butter, on a bed of lemon rice \$28

Baked Utah Ruby Trout

basted with orange basil butter and baked on a maple syrup infused cedar plank \$25 ¾

Two Alaskan King Crab Legs, 18 oz

drawn butter and lemons \$45 ¾

BEEF, GAME & RIBS

We serve 30 days aged, corn-fed beef

Kansas City Steak, 16 oz

certified angus beef strip steak on the bone \$35 ½

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

Porterhouse of Certified Angus Beef, 24 oz \$44

12 oz New York Steak of Beef \$29 ½

crushed black peppercorn and sautéed onions add \$1 ½

The Grub Steak Tender Cut

fresh herb butter \$25

Beef Kabob in Teriyaki Marinade

charbroiled with peppers, bermuda onions and mushrooms \$18 ¾

Elk Sirloin

side of lingonberry preserve \$28 ¾

Center Cut Base Ball Top Sirloin of Beef \$29 ¼

Tenderloin Filet of Beef \$32

Top Sirloin of Beef \$23

Prime Rib of Beef, slow roasted for 18 hours
(we will be happy to grill your prime rib if desired)

Small Cut, 8 oz \$22 ¼

Regular Cut, 12 oz \$27 ¼

On the Bone, 20 oz \$34 ¼

Baby Back Pork Ribs

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

Full Rack \$29 ¾

Half Rack \$23 ¼

OFFERED WITH ANY ENTRÉE

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

Black Tiger Jumbo Prawns (3) *with scampi butter \$9 ¾*

SIGNATURE ENTREÉS

Dry Aged Top Sirloin of Prime Beef \$37

Cap Sirloin of Snake River Farms Kobe Beef \$33 ¾

Butch Cassidy Burger

one pound of lean, home-ground beef, topped with havarti and applewood smoked bacon \$17 ¾

Hunters Mixed Grill

skewer of elk sirloin, wild boar sausage and grub steak tender \$50

Aged Rocky Mountain Natural Lamb Chops

rosemary demi glace \$35 ¼

Grilled Ahi Tuna

black and white sesame seed crust \$31 ¾

COMBINATION DINNERS

Your choice of two of the following items \$33

**Prime Rib (small cut)
Top Sirloin of 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 ½

Hearts of Romaine Caesar Salad, dinner portion \$8 ¼
with Grilled Salmon or Free Range Chicken Breast \$15 ¾

SIDE DISHES

Bundle of Steamed Asparagus or Broccoli with

Hollandaise \$4 ¾

Baked Potato, Mashed Potatoes, Steak Fries, Lemon Rice, or

Creamed Spinach \$3 ½

Sautéed Mushrooms, Béarnaise or Hollandaise Sauce \$5

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, Caesar Salad or wild rice and mushroom soup \$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**