



Hours 7:00am - 9:00pm Tuesday through Sunday! (Closed Monday)

LUNCH & DINNER

Starters

House Chips -n- Dip
Hand cut, fried potato chips with fresh buttermilk ranch dip. 4.5

Bam Bam Shrimp
Carolina popcorn shrimp tossed in a Bam Bam sauce and served with celery, carrot sticks and ranch dip. 7.95

Calamari & Artichokes
Lightly dipped and fried golden brown, drizzled with a sweet Thai chili glaze. 8.5

The Wooden Spoon Tenders or Wings
Half dozen naked or breaded tossed in our buffalo sauce and served with carrot and celery sticks, your choice of blue cheese or ranch dressing. 8

Baked Crab, Artichoke, Spinach Dip
A blend of lump crabmeat, artichokes, spinach, seasonings and mixed cheese served with tri-color tortilla chips. 9

Bacon Cheese Fries
A generous portion of waffle cut fries, smothered in melted cheeses, topped with crispy applewood smoked bacon bits and sliced green onion with a side of housemade ranch dip. 8.5

Blooming Onion
Our famous blooming onion dipped in our homemade batter and cooked to a golden brown. 6.50

Pasta

All pastas served with a side house salad or side caesar and bread/rolls

Fettuccine Alfredo
Al dente pasta topped in a rich garlic parmesan cream sauce, fresh Italian parsley, and Primo Gusto parmesan cheese shavings. 7.50

Mediterranean Penne Pasta
Penne pasta sautéed with fresh spinach, vine ripe tomatoes, artichoke hearts and minced garlic, tossed in a lemon white wine sauce, topped with Primo Gusto parmesan cheese shavings. 10

Baked Spaghetti Bolognese
Housemade meatsauce tossed with al dente spaghetti pasta and topped with cheese and baked to a bubbling golden brown. 9

Creamy Cajun Pasta
Spicy andouille sausage sautéed with roma tomatoes, garlic, tossed in our cajun cream sauce and served over penne pasta. Topped with sliced green onions and shavings of Primo Gusto parmesan cheese. 11.95

Add to any pasta above: chicken +3 shrimp +4

Baked Lasagna
Layers of lasagna noodles with ground beef, ricotta cheese, and meat sauce topped with mozzarella cheese blend. 10.45

18% Gratuity added on all parties of 6 or more.

- Note -

Private dining room available up to 40
Semi-Private dining room available up to 80

We proudly serve Halperns' Angus Beef steaks and burgers. Tender and juicy cuts, overflowing with unforgettable beef flavor. Produced exclusively in Greeley, Colorado - an area well known for its rich Angus cattle.



Steaks

Served with house salad and choice of one side.

Cooking/Temperature:

Rare-red/cool Medium Rare - red/warm Medium - red/hot
Medium Well - pink/hot Well - brown/hot

The Top Sirloin* 8oz / 15.5

The Ribeye* 12oz / 18.95

Chopped Sirloin* 10oz
with sautéed mushrooms,
onions and gravy. 9.95

Add a Sidekick
to any steak
Jumbo Shrimp +5
Crab Cake +7

Specialties

Served with small house salad and choice of one side

Baby back ribs
Slow cooked fall off the bone, basted in our house BBQ sauce.
1/2 rack. 14 full rack. 18

Chicken Marsala
All natural chicken breast sautéed with sliced mushrooms and a marsala wine demi glaze sauce. 13

Bone in Frenched Pork Chop*
12oz bone in "Lollipopped" pork rib chop apple cider brined and chargrilled over open flame and brushed with a herbed honey glaze. 14

Chicken Cordon Bleu
Grilled boneless chicken breast topped with Monterey Jack cheese, baked ham, and garnished with house special white sauce. 12.5

From the Sea

Served with a side house salad and choice of one side.

Salmon*
8oz fillet of fresh Atlantic salmon pan seared. 14.95

Grilled Shrimp
Two skewers of sweet jumbo white shrimp, grilled and brushed with garlic herb butter. 15.5

Crab Cakes
Two pan-seared Maryland style lump crab cakes with homemade tartar sauce on the side. 17.5

Grouper Fillet
Two fillets of wild caught grouper, pan seared and brushed with herb butter. 18

Fried Seafood

Served with coleslaw, hushpuppies, and one side.

Carolina Popcorn Shrimp	10.5
Alaskan Fillet of Flounder	12.5
Tilapia Fillet	11.5
Catfish Strips	9.5
10 Jumbo Shrimp	14.5
2 Item Combo	15
3 Item Combo	16.5

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
This item may be cooked to order.