



## Appetizers

Wagon Wheel Sampler- \$15  
Potato skins, mozzarella wedges, and choice of chicken tenders or wings.

Fresh Boneless Chicken Tenders \$12  
Served with choice of 2 sauces listed below-  
Buffalo, bbq, sweet chili, garlic parmesan, honey sriracha, dry rub, honey mustard ranch or blue cheese. Additional sauces .50

Mozzarella Wedges \$10  
Half moon mozzarella wedges served with house made marinara

Potato Skins \$9  
Homemade skins topped with a blend of cheddar and Colby jack and smoked bacon

Nachos \$10  
Homemade tortilla chips loaded with black olives, red peppers, onions, jalapeños, diced tomatoes, and melted cheese  
(Add Spicy chicken, Chili or Beef for \$6)

Bacon Wrapped Scallops \$13  
Five fresh Atlantic scallops wrapped in a thick hickory smoked bacon served with a maple dipping sauce

Chicken Wings \$13  
A pound of fresh cut chicken wings tossed or served with choice of 2 sauces-  
Buffalo, bbq, sweet chili, garlic parmesan, honey sriracha, dry rub, ranch or blue cheese.  
Additional sauces .50

Crab Rangoon's \$10  
Filled with crab and cream cheese served with sweet chili sauce

## Soups

Seafood Chowder- cup \$6 bowl \$9  
Our cream based chowder with fresh crab, shrimp, scallops, and white fish

Chili- \$7  
Three bean chili, smoked seasoned pork, prime rib, bacon, ground beef topped with melted cheddar

French Onion Soup- \$7  
Topped with a crusty baguette and melted provolone cheese

Soup Du Jour- cup \$5 bowl \$7  
Ask your server about our freshly made soup of the day

## Salads

Signature Steakhouse Salad \$16  
Black Angus sirloin, on a bed of romaine, tossed with onions, tomatoes, crumbled bleu cheese, served with house vinaigrette

Salad Adds-  
Grilled Chicken 6/ Grilled Shrimp 7/  
Steak 10/ Pan fried Scallops 11/ Blackened Scallops 12/ Fried Buffalo, BBQ, Sweet Chili or Southwest Chicken Morsels 5

Cranberry Walnut Salad \$11  
Fresh mixed greens, candied walnuts, raisins, and Pineland Farms goat cheese, served with house balsamic vinaigrette

Caesar Salad \$8  
Romaine lettuce, croutons, romano cheese tossed in a creamy Caesar dressing

Southwestern Salad \$10  
Romaine layered with shredded cheddar, jalapeños, black olives, tomatoes, onions, and tortilla strips, tossed in our southwestern dressing

Large House Salad \$7  
Romaine, tomatoes, cucumbers, carrots and croutons

## Burgers-

Steakhouse Burger \$12  
With your choice of cheese- American, Cheddar, Swiss, Provolone, Pepper Jack or Bleu Cheese

The Round Up \$13  
Topped with thick cut hickory smoked bacon and Cheddar cheese

Cowboy \$14  
With crumbled bleu cheese and hickory smoked bacon

Ring of Fire \$13  
Jalapeños, pepper jack and a side of buffalo sauce

Buffalo Bill \$13  
Topped with sautéed mushrooms and swiss cheese

Barn Burner \$14  
Topped with house made chili, cheddar cheese and raw onions

Tanya Burger \$11  
Vegetarian burger served with lettuce and tomato

## Casual Fair

Philli Steak and Cheese \$14

Lean tenderloin sautéed with onions, peppers, and mushrooms topped with melted American cheese

Grilled or Fried Chicken Sandwich \$12

Fresh grilled chicken breast on a brioche rolled and topped with lettuce and tomato

Rustle it up with bacon, bbq and cheddar \$2 or Maple sauce, bacon and cheddar \$2

Fried Haddock Sandwich \$12

Fresh haddock fried golden brown topped with melted American cheese, lettuce and tomato

Open Faced Prime Rib Sandwich \$14

8 oz. cut of slow roasted prime rib, grilled and topped with gravy (when available)

B.L.T. \$10

Thick cut hickory smoked bacon, lettuce, and fresh sliced tomato on Wheatberry bread

New York Rueben \$14

Slow Roasted corned beef, sauerkraut and Swiss cheese on rye with thousand Island dressing

French Dip \$13

Lean shaved prime rib simmered in Aujus, served on a hoagie- add cheese \$1

Chicken Finger Platter \$14

Fresh boneless chicken fingers served with French fries and cole slaw

Fish n Chips \$12

Fresh haddock nuggets lightly breaded and fried

Fried Scallops \$20

Fresh scallops lightly breaded and fried golden brown, served with French fries and coleslaw

Fried Shrimp \$15

Five large fresh shrimp lightly breaded and fried golden brown, served with French fries and coleslaw

## Entrees

Baked Haddock \$18

Fresh haddock baked with lemon butter crumbs

Baked Scallops \$20

Fresh scallops baked with lemon butter crumbs

Baked Stuffed Haddock \$20

Fresh haddock baked with crab and lobster stuffing and topped with our lobster sherry sauce

Baked Stuffed Scallops \$22

Fresh scallops baked with crab and lobster stuffing and topped with our lobster sherry sauce

Chicken Stir-fry \$17

Fresh vegetables sautéed with your choice of sweet chili or sweet onion teriyaki over rice  
Sub Steak tips for \$5 more



## Steaks

Prime Rib- 12 oz. or 16oz.- Market Price

Hand cut and slow roasted, served with au jus (available after 4 Wed- Sat. Sunday 11-close)

Delmonico- Market Price

14oz. hand cut choice ribeye

Filet \$26

9 oz. choice center cut Angus tenderloin

Top Sirloin \$19

8 oz. Angus choice top-butt filet

Rustler's Beef Tips \$19

Sautéed with onion and mushrooms in your choice of sauce- Garlic, bbq, teriyaki or sweet bourbon glaze

## Pasta

Chicken Broccoli Alfredo \$18

Tender chicken morsels and fresh broccoli tossed in our alfredo sauce

Add bacon and onion for \$3 more

Chicken Parmesan \$18

Fresh boneless chicken breast fried golden brown and topped with marinara sauce and melted provolone cheese

Vegetable Primavera- \$15

Broccoli, onion, mushroom, peppers tossed in your choice of garlic and olive oil or marinara sauce

## Choice of Sides-

French fries, cole slaw, rice, baked potato, mashed potato, house vegetable

For an additional charge- Sweet potato fries, onion rings, waffle fries, Cajun fries, loaded mashed or baked potato, mashed with gravy, or salad

## Kids Menu- \$7

Kraft Mac & cheese, chicken nuggets, grilled cheese, mini cheese burgers, Pasta with butter or marinara (upcharge for alfredo)

## Ask about our Daily Specials

## Turkey Dinners every Sunday

Please be understanding of changes that we have had to make over the last year. We are faced with rising labor cost, product shortages and increases daily that are out of our control. Respect and be kind to our staff we have worked hard over the last year to follow state guidelines and keep a positive attitude. We are finally able to smile back at you without a mask! Cheers to 2021!