

APPETIZERS

Calamari

tomato basil relish and mustard aioli \$9 ½

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 \$9 ½

French Onion Soup

caramelized, slow simmered onions in beef broth topped with toasted croutons, melted gruyere and parmesan \$6 ½

Combo Platter

potato skins, chilled jumbo shrimp and buffalo or barbecue wings \$13 ½

Shrimp Cocktail

four chilled jumbo shrimp, wasabi cocktail sauce \$10 ½

King Crab & Shrimp Martini

tangy citrus dip \$10 ½

Fresh Grilled Artichoke

lemon caper aioli and drawn butter \$8 ½

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

BEEF, GAME & RIBS

We serve 30 days aged, corn-fed beef

Kansas City Steak, 16 oz

certified angus beef strip steak on the bone \$37 ½

12 oz New York Steak of Certified Angus Beef \$32 ½

crushed black peppercorn and sautéed onions add \$1 ½

The Grub Steak Tender Cut of Certified Angus Beef

fresh herb butter \$25 ½

Elk Sirloin

side of lingonberry preserve \$29 ½

Center Cut Base Ball Top Sirloin of Certified Angus Beef \$29 ½

Tenderloin Filet of Beef \$33 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 \$23 ½

Regular Cut, 12 oz \$28 ½

On the Bone, 26 oz \$36 ½

Baby Back Pork Ribs

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

Full Rack \$31 ½

Half Rack \$24 ½

FISH, SEAFOOD & POULTRY

Roasted Chicken

on a mound of red skinned mashed potatoes \$23 ½

Baked Idaho Ruby Trout

basted with orange basil butter and baked on a maple syrup infused cedar plank \$26 ½

Black Tiger Jumbo Prawns

brushed with scampi butter, on a bed of lemon rice \$29 ½

Northwestern Salmon Filet \$24 ½

Maine Cold Water Lobster Tail

drawn butter and lemons \$44 ½

Alaskan Halibut

baked with a light ginger sesame glaze \$29 ½

Two Alaskan King Crab Legs, 18 oz

drawn butter and lemons Market Price

OFFERED WITH ANY ENTRÉE

Oscar Presentation (alaskan king crab meat, steamed asparagus and hollandaise) \$8 ½

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

SIGNATURE ENTRÉES

Bone-In Rib Eye of Certified Angus Beef, 18 oz. \$45^¾

Porterhouse of Certified Angus Beef 24oz. \$47^¾

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 \$30^½

Aged Rocky Mountain Natural Lamb Chops
rosemary demi glace \$37^¾

Meat Loaf of Certified Angus Beef
mashed potatoes and gravy \$18^¾
(while it lasts)

COMBINATION DINNERS

Your choice of two of the following items \$34^¼

Prime Rib (small cut)
Grub Steak Tender Cut
Roasted Chicken

Northwestern Salmon Filet
Meat Loaf of Certified Angus Beef
Black Tiger Jumbo Prawns (3)

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

LIGHT FARE

Light Fare dishes include Salad Bar or our Hearts of Romaine Caesar Salad

Petit Top Sirloin of Certified Angus Beef, 8oz. \$18^¾

Ginger Sesame Chicken Skewer \$15^¾

Kabob of Beef
with mushrooms, peppers & onions \$15^½

Filet of Fresh Salmon, 6oz.
brushed with Grub Steak barbecue sauce \$17^¾

Petit Grub Steak Tender & Three Black Tiger Jumbo Prawns 23^¾

SALADS & SOUP

Fresh Salad Bar \$9

with a bowl of wild rice and mushroom soup \$11

Bowl of Wild Rice and Mushroom Soup \$5^½

Hearts of Romaine Caesar Salad, dinner portion \$8^¼

Vegetable Plate

steamed asparagus, broccolt and seasonal vegetables, choice of potatoes or lemon rice \$14

SIDE DISHES

Bundle of Steamed Asparagus or Broccoli with Hollandaise \$5

Sautéed Mushrooms, House Made Gravy, Béarnaise or Hollandaise Sauce \$3

Baked Potato, Mashed Potatoes, Steak Fries, Lemon Rice, or Creamed Spinach \$3^½

Sautéed Onions, Teriyaki Sauce, Barbecue Sauce, Applewood Smoked Bacon or Gorgonzola Crumbles \$2

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