

The
STEAK 
HOUSE

Starters

Zesty Shrimp Cocktail

Jumbo Prawns served with a classic cocktail sauce and fresh lemon wedge.

\$9

Blue Crab Stuffed Mushrooms

Mushroom caps filled with Blue Crab meat stuffing, baked in a garlic butter sauce.

Topped with melted provolone cheese. Choose from baked or fried.

\$12

Calamari

Seasoned, breaded and lightly fried calamari, topped with fresh Parmesan.

Served with our house made marinara sauce.

\$9

Tomato Mozzarella Bruschetta

Sliced toasted sourdough baguette topped with a butter olive oil mixture and a mozzarella tomato mixture.

\$10

Spinach Artichoke Dip

A creamy and delicious dip served with sliced sourdough baguette.

\$10

Soup Et Salad

Soup Du Jour

Made fresh daily.

\$4

French Onion Soup

Caramelized onions simmered in a rich beef consommé baked with a

Sourdough crouton and topped with melted provolone cheese.

\$4

The Wedge

Crisp, wedge-cut Iceberg lettuce topped with diced red onion, tomatoes,

chopped bacon and blue cheese crumbles. Served with your choice of dressing.

\$5

The
STEAK 
 HOUSE
 Beef

Our Beef options are served with your choice of:
 Baked Potato, Garlic Mashed Potato, Steak Fries or Rice Pilaf,
 as well as fresh vegetables and choice of Soup Du Jour, French Onion Soup OR Salad

Porterhouse

A delicious seasoned 16 oz. Choice Porterhouse cooked just the way you like it. \$35

T-Bone

Seasoned 16 oz. Choice T-bone cooked just the way you like it. \$28

Filet Mignon

Seasoned 8 oz. and charbroiled, served with a rosemary garlic demi glaze. \$28

Ribeye

14 oz. Hand cut and seasoned. Cooked over an open flame. \$25

Prime Rib

16 oz. Aged Black Angus Prime Rib, rubbed with our signature blend of herbs and garlic, then slow roasted. Served with creamy horseradish sauce and Au jus. \$26

Hand Cut New York Steak

A succulent hand cut 12 Oz New York steak cooked just the way you like it. \$20

Surf and Turf

Our 8 oz. Filet perfectly paired with a Maine lobster tail. *Market Price

Rare	Medium-rare	Medium	Medium-well	Well-done
				
125° F	135° F	145° F	150° F	160° F

Add Sautéed Mushrooms OR Onions to any dish for only \$4

The Churchill County District Health Department advises that eating raw, under cooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood, or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.



Pork Et Chicken

Our Pork and Chicken options are served with your choice of:
Baked Potato, Garlic Mashed Potato, Steak Fries or Rice Pilaf, as well as fresh vegetables
and choice of Soup Du Jour, French Onion Soup OR Salad

Chicken Cordon Blue

Chicken breast stuffed with sliced ham and Swiss cheese, coated in seasoned bread crumbs then lightly fried. Served with a creamy Mornay sauce.

\$18

Chicken Parmesan

Classic chicken Parmesan made with our house marinara sauce and fresh buffalo mozzarella. Served on a bed of pasta.

\$18

Butter Et Herb Pork Chops

Two 4 oz. pork chops cooked in a rich butter thyme and rosemary crème sauce.

\$19

Lemon Dijon Pork Chops

Two 4 oz. pork chops drizzled with a tangy fresh lemon Dijon sauce.

\$19



Seafood Et Pasta

Our pasta selections are served with choice of
Soup Du Jour OR French Onion Soup OR Salad and Garlic Bread.

Salmon & Lobster are served with your choice of:
Baked Potato, Garlic Mashed Potato, Steak Fries or Rice Pilaf, as well as fresh vegetables
and choice of Soup Du Jour, French Onion Soup OR Salad

Fettuccine Alfredo

A classic dish! Perfectly cooked fettuccine tossed in Stockman's own roasted
garlic alfredo sauce. Served classically
or with your choice of charbroiled chicken breast or jumbo prawns.

Pasta \$14
Chicken \$18
Prawns \$18

Pasta Diablo

Our spicy red sauce with penne pasta and your choice of Chicken or Shrimp.

\$16

Lobster Ravioli

Delicate lobster filled ravioli tossed in a light lemon butter caper sauce
with sundried tomatoes and fresh basil.

\$22

Cedar Plank Salmon

Atlantic salmon slow baked on a Cedar plank for a smokey flavor.
Topped with sautéed shrimp and a light lemon Buerre Blanc' sauce.

\$24

Maine Lobster Tail

Maine lobster tail. Broiled and served with drawn butter and lemon.
Single and double tails available.

*Market Price

An 18% gratuity will automatically be applied to tables of 6 or more



Kids Menu

Junior Burger

An all-time classic, prepared just the way you like it. Served on a Brioche bun with lettuce, sliced tomato, red onions, pickles and your choice of cheese with French fries.

\$9

Chicken Strips

Breaded all white meat chicken strips, deep fried until crisp and delicious. Served with French fries and your choice of dipping sauce.

\$9

Prime Rib

Seasoned with our own blend of herbs and spices and slow roasted to perfection. Hand carved to order and served with warm Au Jus, fresh veggies and your choice of side.

\$14

Macaroni Et Cheese

Everybody's favorite! Macaroni noodles tossed in a rich and creamy cheddar cheese sauce.

\$4

Grilled Shrimp

Jumbo shrimp, skewered, seasoned and grilled. Served with cocktail sauce for dipping, fresh veggies and your choice of side.

\$10