



Join us for
Brunch
 Saturday & Sunday
 10AM-2PM

TO SHARE

Caprese	12
thick slices of heirloom tomatoes, alternated with sliced fresh mozzarella cheese and garnished with fresh asparagus & basil. topped with a drizzle of balsamic	
Brussel Sprouts & Jumbo Shrimp	17
fresh brussel sprouts, stir fried with caramelized bacon and jumbo shrimp. surrounded by cranberry relish, finished with a balsamic beurre blanc	
Brie Stuffed Sherried Mushrooms	12
served with prosciutto	
Hi-Point Bruschetta	10
4 ways • traditional with tomatoes, basil and garlic, olive tapenade, sun dried tomato hummus and artichoke hearts	
4 Cheese Fondue	13
served with fresh veggies & breads	
Crispy Pork Belly, Rubbed & Slow Cooked with our Proprietary Rub	11
served on our house made mango black bean relish, topped with balsamic reduction & fresh pea shoots	
Jumbo Scallops	13
wrapped in bacon and finished with a balsamic reduction	
Thai Chicken Flat Bread	11
spicy Thai peanut sauce topped with fresh pulled chicken, scallions, bean sprouts & fresh cilantro	
Seafood Sampler Cocktail	22
house cured salmon, grilled scallop, shrimp & lobster	
Shrimp Cocktail • 5 Jumbo Shrimp	13
The Steakhouse Tower	8
a hand-breaded 8 inch tower of house made onion rings served with a duo of sauces	
Tempura • Battered Asparagus	9
served with spicy mustard dipping sauce	

SOUPS

<i>Signature Conch Chowder</i>	7
<i>House Made Loaded Potato Soup</i>	6

ENTRÉE SALADS

<i>Grilled Hearts of Romaine</i> served with fresh grilled salmon, shaved parmesan and sun dried tomato dressing	16
<i>Spinach & Chicken Salad</i> gently tossed with fresh strawberries, roasted chicken, our house made mango black bean salsa, Asian chips and served with our special bacon & tomato dressing	15
<i>Arugula & Grilled Lobster Tail Salad</i> served with roasted heirloom tomatoes, mushrooms, fresh asparagus and diced mozzarella cheese with a delicate raspberry dressing	30

PASTA









All Pastas Come with Choice of Seasonal Greens or Wedge Salad

<i>Chicken Fettuccine Alfredo</i> freshly roasted chicken with broccoli, spring peas & roasted cherry tomatoes	18
<i>The New Yorker</i> linguine topped with fresh grilled salmon over a delicate cream cheese, caper, onion & tomato cream sauce	20
<i>Porcini Sacchetti</i> small "purses of pasta" filled with a porcini filling, finished with an extra virgin olive oil shrimp, white wine & tomato ragout accented by grilled corn & peas	24



BUTCHER'S BLOCK

All Specialties come with a seasonal mixed greens or wedge salad, vegetable and choice of potato.

	Omaha Steaks • Sirloin Steak 6oz 8oz	22 25
	The King • Porterhouse Omaha Steak 24oz	50
	Dry Aged New York Strip Steak 14oz - dry aged, artisan way of aging beef, to create a unique flavor profile that bursts with nutty flavor	60
	The Top Shelf • Beef Tenderloin 6oz 8oz	32 37
	Hand Cut Kansas City Strip Steak 14oz	38
	Ribeye Steak 12oz	35
	Brazilian Style Zabuton Steak one of the best marbled and tender steaks on the cow. served sliced & finished with chimichurri sauce	26
	Chairman's Reserve Pork Chop (the top 20% of pork production) 12oz bone-in tomahawk chop sautéed and infused with fresh herbs. finished with a delicate fresh raspberry glaze and raspberry butter. served with mashed parsnips. <i>we recommend medium rare-medium.</i>	28

Top It With:	Choice of Potato:	Choice of Veggie:
gorgonzola & asiago cheese 4	baked sweet potato	brocolini
shrimp 6	garlic mashed	asparagus
onions & mushrooms 4	baked	green beans
fried oysters & bernaise 10		

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.



SEAFOOD & POULTRY

All Specialties come with a seasonal mixed greens or wedge salad, vegetable and choice of potato.

Hi-Point Chicken ala Roma 20
a fresh chicken breast, grilled and topped with an herb baste, mozzarella, roasted heirloom baby tomatoes and basil

Fresh Grilled Salmon 23
with a honey miso glaze

Walleye 28
delicately broiled or sautéed, topped with a fresh avocado & citrus relish

Fresh Jumbo Sea Scallops 25
6oz of the freshest sea scallops, nestled on a bed of angel hair pasta, served with a mélange of fresh vegetables & finished with a light beurre blanc

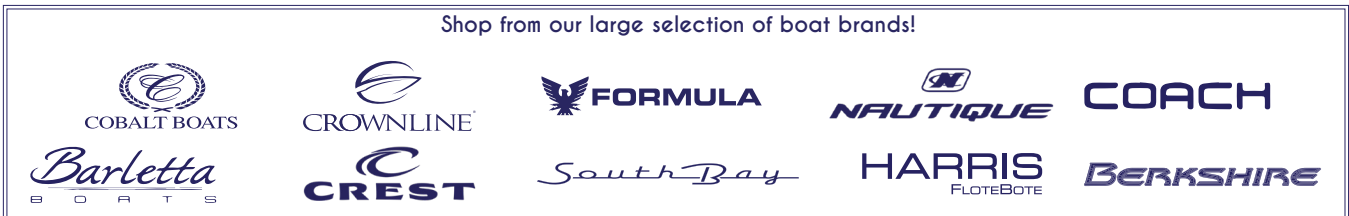


Iowa Farm Raised Barramundi 28
sustainably raised in Webster City, Iowa • with a rich buttery flavor, grilled and served over fresh sea beans, topped with sweet roasted peppers & burre blanc



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