

APPETIZERS

CAJUN SAUTÉED SHRIMP \$8.95

Six jumbo shrimp sautéed in butter and Cajun seasonings

JUMBO SHRIMP COCKTAIL \$8.95

HOMEMADE CHIPS AND SALSA \$4.95

SPINACH AND ARTICHOKE DIP \$7.95

An excellent blend of seasonings and four cheeses with spinach and artichokes. Served with our tortilla chips.

CRAB CAKES \$9.95

Two crab cakes, lightly grilled to a golden brown. Served with our spicy chipotle remoulade.

QUESADILLAS \$8.95

Made with your choice of **chicken**, **spicy Cajun shrimp**, or our incredible **prime rib**. Amazing appetizer for you to share with your friends. Try it blackened!

SAUTÉED MUSHROOMS \$6.95

An excellent appetizer or addition to your meal served in a sizzling hot skillet.

Half order \$3.95

ARIEL DIP \$7.95

Incredible blend of cheeses and spices with chicken or shrimp. WOW!!!!

SOUPS, SIDES, AND SALADS

SAUTÉED VEGETABLES \$3.50

Mixture of fresh vegetables sautéed in olive oil and white wine. Lightly seasoned.

CREAMED SPINACH \$3.50

SOUP OF THE DAY cup \$4.95

Bowl \$5.95

Homemade soups by Geneva. Soups change all the time so please ask server for our soup today. Have a favorite? Let us know.

HOUSE SALAD \$2.75

CAESAR SALAD sm \$3.50 lg \$6.50

BAKED IDAHO POTATO \$2.50

FRIES \$2.50

TWICE BAKED POTATO \$3.50

Baked with bacon, fresh chives, and topped with cheddar and jack cheese.

CHICKEN, PASTA, AND SEAFOOD

GRILLED FISH OF THE DAY \$17.95

Choose between Norwegian Salmon or Mahi Mahi. Grilled and served on a bed of rice with our sautéed vegetables and house salad.

Hollandaise sauce is available on request.

Blackened \$1.50

CRAB CAKE DINNER \$19.95

Three crab cakes grilled to a golden brown and garnished with our spicy chipotle remoulade. Served on a bed of rice with our sautéed vegetables and a house salad.

CHARGRILLED CHICKEN \$17.95

Two marinated boneless breasts of chicken grilled over our hickory charcoal. Served with a house salad and choice of baked potato or fries.

Blackened \$1.50

FRIED SHRIMP \$17.95

Seven Jumbo shrimp, hand battered and deep fried to a golden brown. Served with house salad and choice of baked potato or fries.

CHICKEN AND PASTA ALFREDO \$16.95

Grilled strips of chicken breast placed atop linguine with rich homemade alfredo sauce. Topped with diced tomatoes and Parmesan cheese. Served with house salad and fresh rolls.

Blackened \$1.50

SHRIMP AND PASTA ALFREDO \$17.95

Five jumbo shrimp, rich alfredo, and linguine. Served with house salad and fresh rolls.

Blackened \$1.50

COMBO YOUR ENTREE

Add three fried or Cajun shrimp \$4.50

Add one crab cake \$4.95

SUBSTITUTE PRICES

- Small Caesar instead of house salad \$1.95
- Cup of soup instead of house salad \$2.95
- Sautéed vegetable instead of baked potato \$1.95
- Twice Baked Potato instead of baked potato \$1.95
- Cup of mushrooms instead of baked potato \$1.95

DESSERTS

RIC'S GOURMET CHEESECAKES \$4.95

Too many different flavors to mention! Changing all the time and made in house. Ask server what treat we have today.

SIZZLING APPLE PIE \$6.50

Unbelievable portion of apple pie, cinnamon caramel sauce, and vanilla ice cream served in a sizzling skillet. Big enough to share with your friend.

CHOCOLATE CRÈME BRULEE \$3.50

BROWNIE SUNDAE \$4.25

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

HICKORY CHARCOAL GRILLED STEAKS

12 oz. RIBEYE	\$25.95
20 oz. RIBEYE	\$30.95
18 oz. T-BONE	\$24.95
12 oz. TOP SIRLOIN	\$19.95
6 oz. FILET (bacon wrapped)	\$26.95
10 oz. FILET (bacon wrapped)	\$31.95
14 oz. FILET (bacon wrapped)	\$37.95
14 oz. NY STRIP	\$26.95
25 oz. PORTERHOUSE	\$30.95
22 oz. BONE-IN RIBEYE	\$31.95

BUTCHER SHOP AU POIVRE

Have your steak encrusted with cracked black pepper and seared to your desired temperature then topped with a Brandy demi glace sauce. House favorite! **\$2.50**

BLACKENED

Have your steak encrusted with our blackening spices and seared to desired temperature. Very spicy. **\$1.50**

SLOW ROASTED PRIME RIB

Whole boneless prime rib seasoned with house seasonings and slow roasted for a minimum of 16 hours until a perfect medium rare. We can grill it over our hickory charcoal to your desired temperature.

12 oz. REGULAR CUT	\$25.95
20 oz. KING CUT	\$30.95

All steak and prime rib dinners come with house salad, homemade dinner rolls, and choice of baked potato or fries.