
APPETIZERS

JUMBO SHRIMP COCKTAIL

Served with cocktail sauce. 8.95

CALAMARI STRIPS

Golden fried & served with cocktail sauce. 6.95

JALAPENO POPPERS

Cream cheese stuffed & served with ranch. 5.95

SPICY BUFFALO WINGS

Served with bleu cheese & spicy wing sauce.
7.45

POTATO SKINS

Topped with cheese, bacon & sour cream.
Served with ranch. 5.95

SAUTÉED MUSHROOMS

Sautéed in garlic, butter & wine. 4.95

FRIED ZUCCHINI

Served with ranch. 5.95

ONION RINGS

Thick cut beer battered. 4.95

CHICKEN STRIPS

Served with ranch or spicy wing sauce. 7.45

SALADS

SHRIMP LA MAZE

Jumbo shrimp louis with hard-boiled egg,
avocado, tomato & louis dressing. 11.95

CAESAR SALAD

Crisp Romaine tossed in caesar dressing,
topped with grated parmesan. 6.95
Add chicken - 3.00
Add shrimp - 5.00

CLASSIC COBB SALAD

Tossed greens, chicken, bacon, avocado,
hard-boiled egg, chopped tomato & bleu
cheese dressing. 10.95

SOUPS

SOUP OF THE DAY

Hearty soup made from scratch. Ask your
server about today's selection.
Cup 2.95 Bowl 3.95

FRENCH ONION SOUP

Topped with melted swiss.
Bowl 4.95

SEAFOOD

Entrees include green salad or cup of homemade soup, seasonal vegetables & choice
of baked potato, steak fries, garlic mashed potatoes or rice pilaf.

2 AUSTRALIAN LOBSTER TAILS

Served with drawn butter. 48.95

AUSTRALIAN LOBSTER TAIL

Served with drawn butter. 28.95

CALAMARI STEAK

Panko breaded calamari steak served with dill
tartar sauce. 12.95

GOLDEN FRIED JUMBO SHRIMP

Panko breaded & served with cocktail & dill
tartar sauce. 15.95

ALASKAN KING CRAB (1-POUND)

Served with drawn butter. 28.95

SHRIMP SCAMPI

Jumbo gulf shrimp with sauteed mushrooms
& herbs. 16.95

HALIBUT STEAK

Lightly breaded & grilled 8-ounce alaskan
halibut steak topped with sliced almonds
served with tartar sauce. 20.95

FILLET OF ICELANDIC COD

8-ounce fillet served panko breaded or cajun
style. 13.45

Entrees include green salad or cup of homemade soup, seasonal vegetables & choice of baked potato, steak fries, garlic mashed potatoes or rice pilaf.

PRIME RIB

Slow roasted USDA Choice Certified Angus
Midwestern Prime Rib served with
creamy horseradish & au jus.

PETITE CUT

9-ounce. 16.95

LA MAZE CUT

16-ounce. 23.95

REGULAR CUT

12-ounce. 19.95

GRAND CUT

24-ounce. 32.45

STEAKS

USDA Choice Certified Angus
Midwestern Beef.

NEW YORK STRIP

9-ounce petite cut. 17.95

12-ounce regular cut. 20.95

FILET MIGNON

9-ounce petite cut. 21.95

12-ounce regular cut. 26.45

RIB EYE

14-ounce cut. 22.95

TOP SIRLOIN

9-ounce petite cut. 15.95

12-ounce regular cut. 18.95

SURF & TURF

Add to any entree.

6-OUNCE AUSTRALIAN LOBSTER TAIL 21.95

1/2 POUND ALASKAN KING CRAB LEGS 12.45

SHRIMP SCAMPI 9.95

PANKO FRIED JUMBO GULF SHRIMP 9.95

SIDES

Seasonal Vegetables. 4.25

Garlic Mashed Potatoes. 4.25

Steak Cut French Fries. 3.95

STEAK TOPPINGS

Sautéed Mushrooms. 2.45

Onion Rings. 2.45

Bleu Cheese. 2.45

ENTREES

FULL SLAB BABY BACK RIBS

Served with tangy barbeque sauce. 18.95

1/2 SLAB BABY BACK RIBS

Served with tangy barbeque sauce. 14.45

PENNE PRIMAVERA

Seasonal vegetables, fresh herbs, tossed
with garlic, olive oil & parmesan cheese.

11.95 Add chicken 3.00, Add shimp - 5.00

3 BONELESS PORK CHOPS

Breaded & grilled center-cut pork loin served
with applesauce. 15.95

FLAME BROILED CHICKEN BREAST

Your choice of barbeque, cajun, or teriyaki.
13.95

SANDWICHES

Sandwiches served with steak fries.

Add green salad or cup of homemade soup for 2.00

PRIME RIB DIP

A classic sandwich with choice prime rib cooked
to taste, served with horseradish & au jus.

12.95

SIRLOIN BURGER

Sirloin Angus Chuck Grilled over open flame.

7.95 Add cheddar, swiss, bleu cheese,
mushrooms, avocado, or bacon 1.00 each

18% Gratuity Added to Parties of Six or More.

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