

Welcome

For more than 40 years the Hungry Hunter has been the place to celebrate birthdays, anniversaries or just treating yourself to a special dinner. We pride ourselves on providing you with the highest quality food, exceptional service and superior value. We are happy to have you as our guest and hope to make this a memorable occasion!

APPETIZERS

The perfect way to start off your meal.

HOT & SPICY SHRIMP

A half-dozen large shrimp sautéed in Cajun pepper sauce with garlic toast and fresh lemon.
\$9.49

BUFFALO CHICKEN WINGS

Served with blue cheese and celery
\$8.99

POTATO SKINS

Crispy skins topped with melted Monterey Jack and Cheddar cheese, bacon bits and scallions.
\$6.99

DUNGENESS CRAB & ARTICHOKE DIP

Served warm with Focaccia for dipping
\$9.99

FRIED MOZZARELLA

Served with a spicy marinara
\$9.99

APPETIZER SAMPLER

A trio of our most popular appetizers. Hot and spicy shrimp, potato skins and calamari.
\$10.99

CALAMARI FRITTI

Crispy Calamari Cornmeal Breaded Fried Calamari Served with Lemon Aioli and Spicy Tomato Sauce
\$8.99

PRIME RIB SPRING ROLLS

Prime rib, blue cheese and caramelized onions with a sweet and sour Dragon sauce
\$8.99

JUMBO SHRIMP COCKTAIL

A half-dozen large shrimp with fresh lemon and cocktail sauce.
\$8.99

All entrées include...

All of our entrées include fresh baked bread and your choice of a cup of soup du Jour or two wonderful salads: our classic Caesar salad, or our tableside salad bar. You may also choose any two of the following...

Wild rice pilaf

Creamed Corn

Baked potato

Steamed broccoli

Mashed potatoes

French Fries

Seasonal Vegetables

Add any additional side for \$2.99

SEAFOOD & PASTA

We pride ourselves on serving not only the finest beef, but outstanding seafood to match.

FETTUCCHINI PUTANESCA

Tomato sauce with olives, garlic, capers and anchovies topped with grana padana cheese. Your choice: grilled chicken or sautéed prawns.
\$20.99 (Pasta's do not include two sides)

BEER BATTER SHRIMP

Six large shrimp coated in tempura batter, then deep fried to a golden brown. Served with cocktail sauce.
\$19.99

ALASKAN KING CRAB LEGS

One pound of steamed crab legs Served with Drawn Butter and lemon.
32.99

ARTICHOKE and BROCCOLI LINGUINI

Broccoli, artichokes and sun-dried tomatoes tossed with linguini in a creamy tomato sauce topped with parmesan. Your choice: grilled chicken or sautéed prawns.
\$19.99 (Pasta's do not include two sides)

FLAME BROILED SALMON

A lightly seasoned fillet of salmon flame broiled and topped with a vermouth garlic butter.
\$20.99

SEARED AHI TUNA

Soy, Lemongrass, Ginger and Black Pepper Marinade Pickled Ginger and Wasabi mashed potatoes
20.99

AUSTRALIAN LOBSTER TAILS

10-12 ounces of Australia's finest. Served with Drawn Butter and lemon.
Market Price

SIDES and SAUCES

Sautéed Mushrooms <i>mushrooms, sliced fresh sautéed in garlic</i>	\$2.99
Sautéed Onions in Garlic <i>red onion sliced sautéed with a hint of garlic</i>	\$2.99
Sautéed Mushrooms & Onions	\$2.99
Whiskey Peppercorn Sauce	\$2.99
Béarnaise Sauce <i>a classic preparation</i>	\$2.99
Hollandaise Sauce	\$2.99

PRIME RIB

"The best prime rib in town"

We hand select only the finest Midwestern, corn fed beef for our house specialty. We coat our ribs with our own unique seasonings, then slowly roast our ribs to the peak of tenderness. We think you'll agree that this is truly "the best prime rib in town".

PETITE CUT

Half a pound.
\$21.99

STANDARD CUT

Three quarters of a pound.
\$24.99

HOUSE CUT

A pound and a quarter
served on the bone.
\$28.99

STEAKS

Our delicious steaks are hand-cut in every location to ensure the freshest steak possible.

STEAK NEIL

A flame broiled Angus New York strip steak topped with sautéed mushrooms, onions, bacon and bleu cheese; covered with a delicate hollandaise sauce.
\$22.99

NEW YORK STRIP STEAK

A traditional steak lover's favorite. This is a well marbled center cut from the finest Angus strip loin.
10 oz \$20.99 14 oz \$26.99

WHISKEY PEPPERCORN TOP SIRLOIN

A classic. We lightly coat our tender Angus top sirloin with cracked peppercorns, charbroil it to order and place in a bed of our homemade whiskey peppercorn sauce.
\$19.99

PORTERHOUSE

For hearty appetites, this 20 ounce Angus cut is really two steaks in one, a tender filet and a flavorful New York strip steak.
\$29.99

TOP SIRLOIN

For those who enjoy hearty beef flavor, this center cut Angus top sirloin is flame broiled to the peak of juicy tenderness.
\$18.99

BLACK & BLEU RIBEYE

Seasoned with Cajun spices and seared in a cast iron skillet, served on a bed of red skin mashed potatoes, topped with blue cheese and fried onions.
\$22.99

FILET MIGNON

The top of the line in tenderness, specially seasoned and flame broiled.
7oz \$23.99 10 oz \$29.99

CHICKEN, RIBS and CHOPS

BAR-B-Q BABY BACK RIBS

Our "fall off the bone" tender ribs with our award winning BBQ sauce.
\$23.99

CHICKEN with SUNDRIED TOMATOES

Sautéed tender chicken breast coated in Parmesan cheese and tomato breadcrumbs. Topped with Proscuitto and Provolone cheese on a sundried tomato pesto.
\$19.99

CHICKEN DIJON

Chicken breast coated with a Dijon, Parmesan and Panko crust, Baked golden brown with a Dijon white wine cream sauce
18.99

FOREST MUSHROOM CHICKEN

Tender flame broiled chicken breasts covered with a savory mushroom sauce.
\$18.99

LAMB CHOPS

Four extra thick chops grilled and served over a rosemary-mint glaze.
\$26.99

COMBINATIONS

Add on any of the following items and make any entrée a combination.

AUSTRALIAN LOBSTER TAIL

Add lobster to our famous prime rib or hand cut steaks and make it the ultimate meal!
Market price

SHRIMP

Your choice of either three golden fried or three sautéed scampi style.
\$7.99

ALASKAN CRAB LEGS

Steamed and served with butter for dipping
\$15.99

DESSERTS

The perfect way to cap a wonderful dinner.

Your server will present our dessert selections at the end of your meal. Choose from a variety of decadent specialties from our mountain high Mudd Pie to our unique cheesecakes. Go ahead and treat yourself!