

# Welcome

For more than 40 years the Hungry Hunter has been the place to celebrate birthdays, anniversaries or for 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

### **CRAB CAKES**

Dungeness crab cakes(2), green onions lemon juice, bread crumb with lemon aioli  
8.99

### **JUMBO SHRIMP COCKTAIL**

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

### **APPETIZER SAMPLER**

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

### **CALAMARI FRITTI**

Fried calamari served with tartar sauce and cocktail sauce  
8.99

### **PRIME RIB SPRING ROLLS**

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

### **CHEESY GARLIC BREAD**

Sourdough Bread topped with garlic, cheddar and jack cheese mixture and baked golden brown  
5.99

## *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...*

**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.*

### **SPAGHETTI AND MEATBALLS**

Traditional Italian marinara sauce and 3 of our house made meatballs sprinkled with parmesan cheese  
18.99(Pasta's do not include two sides)

### **TEMPURA SHRIMP**

Six large shrimp coated in panko tempura batter, then deep fried to a golden brown. Served with cocktail sauce  
20.99

### **ALASKAN KING CRAB LEGS**

One pound of steamed crab legs Served with Drawn Butter and lemon  
35.99

### **FOUR CHEESE RAVIOLI**

Mozzarella, ricotta, parmesan and romano cheeses house made marinara sauce  
17.99 (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  
21.99

### **AUSTRALIAN LOBSTER TAILS**

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

## SIDES and SAUCES

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

# 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.  
\$24.49

## STANDARD CUT

Three quarters of a pound.  
\$27.49

## HOUSE CUT

A pound and a quarter  
served on the bone.  
\$31.49

# STEAKS

*Our delicious steaks are hand-cut 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.  
\$24.99

## TOP SIRLOIN

For those who enjoy hearty beef flavor, this center cut Angus top sirloin is flame broiled to the peak of juicy tenderness.  
\$20.99

## 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 \$22.99    14 oz \$28.99

## CAJUN RIBEYE

Seasoned with Cajun spices and grilled to order, topped with blue cheese butter and crispy fried onions.  
\$24.99

## 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.  
\$21.99

## FILET MIGNON

The top of the line in tenderness, specially seasoned and flame broiled.  
7oz \$25.99    10 oz \$30.99

## 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.  
\$32.99

# 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

## FOREST MUSHROOM CHICKEN

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

## FRENCH RACK PORK CHOP

10 Ounce Pork Chop seasoned to perfection served with house made cole slaw  
\$23.99

# 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.  
\$8.99

## ALASKAN CRAB LEGS

Steamed and served with butter for dipping  
\$17.99

# 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!*