

Entrees

All entrees served with House or Caprese Salad
Fresh Vegetable, Potatoes or Wild Rice

Piedmontese Long Bone

Incredible 36 oz. bone-in Ribeye
with sautéed portabella mushrooms 90

Filet Mignon

Our famous 9 oz. steak, signature seasoned
and topped with a Burgundy Fig demi-glaze 45

Spinalis Steak

The very best part of the Ribeye Steak, well-marbled, served
medium rare and topped with a green peppercorn sauce 55

Beef Tournedos with Shrimp Scampi

Twin tenderloin filet medallions pan seared with grilled
garlic shrimp, drenched in a brown butter garlic sauce 45

Double Bone-In Pork Chop

Iowa's best, juicy and succulent, grilled and topped with an
apple cherry compote 35

Chicken & Shrimp Piccata

Tender and juicy Smart chicken breast accompanied by garlic
shrimp in a velvety lemon dill caper sauce 25

Salmon with Mango Salsa

Pan seared, mild and fresh, topped with
a tangy Mango Orange Cilantro Salsa 30

Appetizers

Bourbon Maple Bacon Slab

Thick slice of smoked bacon, crispy outside finished
with a bourbon infused maple glaze. 15

Short Rib Nachos

Tortilla chips topped with short rib beef, cheese,
tomatoes, green onions, olives, sour cream and jalapenos 15

Buffalo Wings

Juicy wings with spicy dry rub or Sweet Heat BBQ sauce,
served with celery sticks and bleu cheese dressing 13

Arbor Shrimp

Crunchy jumbo shrimp lightly coated with a
sweet & spicy sauce 15

Gorgonzola Steak Flatbread

Tender flat iron steak, Gorgonzola, asparagus,
caramelized onions and roasted Roma tomatoes 15

Crab Cakes

Crab Cakes sautéed and served with a black bean
and corn Chipotle Salsa 14

Tax and 20% Service Charge will be added
Entrée split charge \$10.00

