



MONDAY  
THURSDAY

CLOSED  
4:30PM-10PM

TUESDAY  
FRIDAY  
SUNDAY

CLOSED  
4:30PM-11PM  
4:30PM-10PM

WEDNESDAY  
SATURDAY  
4:30PM-10PM  
4:30PM-11PM

## APPETIZERS

### PRIME SLIDERS 12

Thinly sliced prime rib piled high on toasted homemade buns, finished with fresh cole slaw and creamy horseradish sauce.

### CRAB CAKES 16

Golden-fried crab cakes made with Louisiana crab meat, fresh-made breadcrumbs and seasonings, and served with Cajun remoulade sauce.

### LOBSTER FLATBREAD 12

Flatbread topped with Boursin cream sauce, lobster, and a mix of Gruyère and Parmesan.

### BIG BANG SHRIMP 12

Big Sky's version of spicy Asian style shrimp, golden fried and tossed in spicy aïoli.

### LAMB CHOPS 20

Tender marinated lamb chops grilled to your liking, resting on a fresh bed of spring mix and served with red wine reduction sauce.

### JUMBO SHRIMP COCKTAIL 16

Seasoned boiled Gulf shrimp served with sliced lemons and spicy cocktail sauce.

### DUCK TOSTADAS 12

Pan-seared duck breast on top of tortillas, with Colby Jack cheese, pico de gallo, duck skin cracklins and Cajun sour cream.

## SOUPS & SALADS

*Top your salad with chicken \$8 or shrimp \$10*

### HOUSE SALAD 8

Fresh garden summer greens with grape tomatoes, cucumbers and croutons, topped with purple onions, carrots and your choice of freshly made dressings.

### CAESAR SALAD 8

Crisp romaine lettuce tossed in creamy Caesar dressing and topped with grated Parmesan cheese.

### KING CRAB SALAD 18

King Crab served over a bed of mixed greens, cherry tomatoes, cucumber, carrots and onions, served with a side of our House Vinaigrette.

### FRENCH ONION SOUP 8

Caramelized onions teamed with rich beef broth and topped with a garlic herb crostini smothered in Gruyère cheese.

### SOUP DU JOUR 8

Chef creates a fresh soup daily, using locally sourced, seasonal products. Please ask our staff about today's offering.

## SIDES

### BAKED POTATO 8

### SAUTÉED ASPARAGUS 8

### SAUTÉED MUSHROOMS 8

### PARMESAN TRUFFLE FRIES 8

### JALAPEÑO MAC & CHEESE 8

### VEGETABLE OF THE DAY 8

### SWEET POTATO CASSEROLE 8

### GARLIC MASHED POTATOES 8

### CREAMED SPINACH 8

### ROASTED RED POTATOES 8

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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## SIGNATURE STEAKS

*All steaks are served with salad and a side.*

### PRIME COWBOY RIBEYE STEAK 66

20 oz. of well marbled steak is left on the bone for an unforgettable experience.

### PRIME NEW YORK STRIP STEAK 56

16 oz. of rich marbling and a fine texture combine to create an incredibly juicy steak.

### 16 OZ. RIBEYE STEAK 46

Closely trimmed while keeping superb marbling and full ribeye flavor.

### PRIME RIB 32 / 36

Juicy, tender, and full of flavor. Slowly roasted and served in natural au jus. Your choice of 16 oz. or 20 oz. cut.

### FILET MIGNON 32 / 46

Your choice of a 6 oz. or 10 oz. filet of beef, selected for its marbling, texture, and color, and hand carved from the center for remarkable flavor and tenderness.

### HOUSE MADE TOPPINGS

GRILLED SHRIMP • LUMP CRAB SAUTÉ • BÉARNAISE SAUCE 8  
SAUTÉED ONIONS • SAUTÉED MUSHROOMS • BLUE CHEESE CRUMBLES 4

## ENTRÉES

*All entrées are served with salad or a side.*

### BLACKENED STUFFED RED SNAPPER 36

Red snapper, crab meat stuffing, blackened and served over a fried Parmesan Risotto Cake and finished with a crab cream sauce.

### HONEY BOURBON GLAZED SALMON 26

Pan seared salmon, honey bourbon glaze, with a grilled Jumbo prawn over a bed of spinach.

### SEAFOOD RISOTTO 36

Arborio rice blended with lump crab, shrimp, and lobster finished in a white wine and Parmesan cream sauce.

### SEA BASS 36

Pan seared with roasted red pepper sauce, citrus beurre blanc, sautéed asparagus.

### 10 OZ. LOBSTER TAIL 42

Cold water lobster tail, served with roasted red potatoes.

### LOBSTER PASTA 26

Sautéed lobster, garlic, Alfredo sauce, linguini.

### RACK OF LAMB 36

Served with roasted red potatoes and finished with a mint infused demi-glaze.

## DESSERTS

CAGED CHOCOLATE SYMPHONY 6 LEMON BERRY PARFAIT 6

CHEESECAKE MEDLEY 6 WHITE CHOCOLATE BREAD PUDDING 6

BANANA PUDDING 6 CRÈME BRÛLÉE 6

### DESSERT AND COFFEE 8

Your choice of dessert and hot beverage.

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