



RESTAURANT HOURS:

Wed – Sat
5pm – 9pm

Sunday
12pm – 8pm

BAR HOURS:

Wed - Sat
4pm – Close

Sunday
12pm – Close

RESTAURANT: (307) 683-2444

Tapas

Imported Olives - \$5

Creamed Herring - \$6

Deep-Fried Breaded Clams - \$6

*Wild Boar Wings -Buffalo or Roasted Pineapple
Habanero sauce* - \$9

Chef Norm's Stuffed Bacon-wrapped Dates - \$5

Jumbo Shrimp Cocktail with Biloxi Sauce - \$10

Buffalo Shrimp - \$9

Coconut calamari or Coconut Shrimp - \$6

Bone Marrow (30mins.) canoe style \$10

Florida Stone Crab Claws (Seasonal) Market Price

East Coast Bluepoint Oysters Market Price

Salads & Soup

Chef Norm's Grilled Caesar Salad - \$6

Grilled Caesar Salad with Cajun Shrimp - \$12

House Salad - \$6

Cup of Soup Du Jour - \$6 *Bowl* - \$9

Beverages, Soda Pop, Coffee, Tea \$2.50 with Refills

USDA PRIME SELECTIONS
Best Selection of Prime Steaks
served in a radius of five states

Wagon Box Humdinger

*Swift Premium Black Angus 3lbs of mouth watering Bone
in Rib-eye “French” steak prepared for two*
\$65

Beef Wellington

*A juicy filet, wrapped in a flaky pastry with a French
Truffle sauce*
Market Price

Wyoming Rib Eye

*A tender cut steak, 16-18 ounces grilled to your taste
with a French Truffle sauce*
\$36

New York Strip Steak

A superior One Pound New York strip steak grilled to perfection
\$33

30 Day dry aged bone in Rib-eye 16-18ounces
served with a French Truffle Sauce
Market Price

Depends on availability

USDA STEAKS

Prime Filet

*Melt in your mouth tender 1/2 pound of steak
grilled to perfection*

\$39

PRIME Top Sirloin

*A large 12 ounce Top Sirloin, grilled and served
with a French Truffle Sauce*

\$24

Prime Del Monaco

*Three Quarters of a pound of succulent steak
grilled to perfection*

Market Price

Tell Us How You Like it Cooked!

Rare.....Cool Red Center

Medium RareWarm Red Center

Medium.....Pink Center

Medium Well..... No Pinkness

Well Done.....Dark Center and Dry

All steaks, Entrees, and Seafood are served with your choice of Caesar Salad or House Salad. You have a choice of Rice Pilaf, Bourbon Sweet Potatoes, Baked Potato, or Potato Pot Pie.

\$5.00 charge for split plate with an additional side

Parties of 5 or more order on one check only and an 18% gratuity is added

-Ask your server about our Homemade Desserts-

FRESH FROM LAKES TO OCEANS

Fresh Walleye

We take a fresh Walleye Filet, dust it with a secret seasoned flour, brush it with clarified butter, bake until deliciously golden brown.

Fresh – in season only-

\$24

Scarlet Red Snapper

A light moist fresh piece of Snapper, baked to perfection.

Fresh – in season only-

\$24

Alaskan Halibut Filet

One fantastic Halibut Filet, encrusted with our special blend of Pecans & fresh basil & baked.

Fresh – in season only-

Market Price

Norm's Famous Fresh Dry Scallops

Norm picks the largest dry scallops he can find, encrust them and saute's them in butter where they melt in your mouth

Fresh – season only-

Market Price

Scottish Salmon Filet

This wonderful Scottish Salmon Filet is topped with a delightful honey-mustard glaze and then baked on a traditional cedar plank.

\$25

Seafood Mixed Grill

A wonderful mixture of sauteed shrimp, scallops, & fish. A treat for your taste buds.

\$25

LOCAL FAVORITES

Breast of Duck

A succulent prime Breast of Duck, sautéed till tender served with our special Roasted Pineapple & Habanero sauce

\$24

Wagon Box Rack of Lamb

A tender Rack of Lamb, roasted to a mouth-watering turn & served with our special Roasted Pineapple & Habanero sauce

Fresh – in season only -

Market Price

Dijon Chicken Breast

A large, prime Chicken Breast, encrusted with fresh Basil & Pecans, then laced with Dijon Mustard Sauce & baked until tender.

\$21

Bison Ravioli

Primed dry-aged ground Bison, Pesto & Aged Provolone Cheese, all stuffed in an awesome Ravioli Pasta. Cooked till tender, or deep fried & sprinkled with White Truffle Oil, Grated Parmesan Cheese & a Hunter Sauce

\$23

Winter Pear & Gorgonzola Ravioli

Tender moist ravioli stuffed with pears & Gorgonzola Cheese, topped with a French Beurre Blanc sauce with shaved Parmesan cheese & lightly drizzled with a balsamic Glaze

\$23

Baby Back Ribs

Tender Pork Ribs, steamed in beer, broiled, basted with our signature BBQ sauce

\$ 17 ½ rack

\$28 full rack

Our Prime Pork Chop

Thick & tender, this specially select one-pound hand-cut chop from White Marble Farms, is pan seared to lock in the moisture & bring out every bit its wonderful flavor. Seasoned with Pineapple Roasted Habanero sauce

\$24