

37 SEVENTY

STEAK · CHOPS · FISH

APPETIZERS

CRAB CAKES 18

Two Crab Cakes Served with a Spicy Remoulade Sauce,
Served on a Bed of Micro Greens with a Balsamic Vinaigrette

BACON WRAPPED SCALLOPS 18

Large Sea Scallops, Wrapped in Applewood Smoked Bacon,
Served on Grilled Garlic Bread

SIGNATURE PRAWN COCKTAIL 18

Colossal Prawns, on a Bed of Red and Green Cabbage Coleslaw,
Served with House-Made Cocktail Sauce

BAKED BRIE 16

Creamy Brie Cheese, Accompanied by Fresh Baked
Sourdough Crostinis and Seasonal Preserves

CRISPY CALAMARI 16

Sliced Calamari Steak, Lightly Breaded and
Served with House-Made Almond Lemon Butter Sauce

BLEU CHEESE STEAK BITES 18

Bite Sized Marinated Steak, Sautéed with Mushrooms,
Brandy and Demi-Glaze, Topped with Bleu Cheese,
Served with Grilled Garlic Bread

SOUP

LOBSTER BISQUE 12

Lobster Meat Cooked in Heavy Cream, White Wine, Tomatoes and House-Made Lobster Stock

SOUP DU JOUR 10

Chef's Seasonal House-Made Soup

SALADS

CAESAR 10

Romaine, Parmesan, House-Made Croutons,
Tossed with Caesar Dressing

WINTUN SALAD 10

Spring Mix, Grape Tomatoes, Bleu Cheese Crumbles,
Candied Pecans, Tossed with Balsamic Vinaigrette

WEDGE 10

Iceberg Lettuce, Bleu Cheese Crumbles, Bacon,
Grape Tomatoes, Topped with Bleu Cheese Dressing

CAPRESE SALAD 10

Organic Heirloom Tomatoes, Fresh Mozzarella,
Tossed with Basil Oil and an Aged Balsamic Reduction

All Steaks, Chops and Fish are Cut Fresh Daily by our Chef to Ensure Freshness and Quality. All Entrées are Served with your Choice of: House Rice, Yukon Gold Mashed Potatoes, Baked Potato or Stuffed Hashbrowns and Chef's Vegetables.

ACCOMPANIMENTS

5oz. Lobster Tail Market Price | 10oz. Lobster Tail Market Price | Oscar Style 12 | Shrimp Scampi 18
Bleu Cheese Crust 4 | Béarnaise Sauce 4 | Sautéed Mushrooms and Onions 4

STEAK

All Steaks are Prime, Hand Cut and Grilled to your Preference.

NEW YORK STEAK 42

14oz. Prime Center Cut New York, Corn-Fed Midwestern Beef,
Topped with Compound Butter

FILET MIGNON 32

6oz. Prime Beef Tenderloin, Topped with Compound Butter

PRIME RIB 34

10oz. Slow Roasted Prime Rib,
Served with Au Jus and Creamy Horseradish

CHATEAUBRIAND (For Two) 80

16oz. Prime Beef Tenderloin,
Served with Béarnaise and Red Wine Reduction

RIBEYE STEAK 48

16oz. Prime Ribeye, Corn-Fed Midwestern Beef,
Topped with Compound Butter

CHOPS

LAMB CHOP 46

Two 5oz. Porterhouse Lamb Chops, Complimented with Mint Sauce and Red Wine Reduction

STUFFED PORK CHOP 34

14oz. Double-Cut, Bone-In Pork Chop, with House-Made Stuffing, Topped with Grilled Apple, Brandy and Maple Sauce

FISH

SAN FRANCISCO STYLE SEAFOOD CIOPPINO 40

Mussels, Clams, Shrimp, Scallops and Crab Legs,
Cooked and Served in a Spicy Tomato Stock,
Accompanied by Grilled Garlic Bread

BLUEHOUSE SALMON 32

Pan-Seared Salmon Filet,
Complimented with a Creamy Lemon Herb Béurre Blanc

CATCH OF THE DAY MARKET PRICE

CHICKEN & PASTA

CHICKEN PARMESAN 26

Chicken Breast Crusted with Parmesan Cheese and Panko Crumbs,
Topped with Fresh Marinara Sauce,
Served with Linguini Alfredo and Seasonal Vegetables

JUMBO SHRIMP SCAMPI 30

Sautéed Jumbo Prawns in a Garlic, Butter and White Wine Sauce,
Served on a Bed of Linguini, Accompanied by Grilled Garlic Bread

STUFFED PORTABELLA MUSHROOM PASTA 36

Portabella with Grilled Tomatoes, Spinach and Goat Cheese,
Served on a Bed of Linguini with Fresh Marinara Sauce