



## DINNER STARTERS

### *\*Calamari*

Lightly seasoned & fried to perfection, served with a Romesco sauce. 13.00

### *Tuscan Stuffed Mushrooms*

Five mushrooms stuffed with sun dried tomatoes, spinach, a three-cheese blend, finished off with roasted cherry tomato & balsamic glaze. 12.00

### *Fried Brie*

Deep fried wheel of brie with toasted crostinis and cherry chipotle. 17.00

### *\*Shrimp Platter/Grilled or Fried*

6 large shrimp with cocktail sauce. 14.00

### *\*Trappers Chicken Platter*

Hand cut chicken wings, thighs, drumsticks tossed with your choice of: Parmesan Garlic, Smokey Chipotle BBQ or cherry chipotle sauce. 16.00

### *Brussel Sprouts*

Flash fried brussel sprouts topped with bacon, house breadcrumbs & balsamic glaze. 12.00

### *\*Skewers*

2 skewers of 4 oz prime beef & (4) jumbo shrimp. 19.00

## SOUPS & SALADS

**\*Chef's Soup du Jour - Cup 4.00 - Bowl 6.00**

**Salad bar - (1) trip - 5.00**

**All you can eat salad bar with choice of side - 12.00**

## À LA CARTE

**\*6 Grilled shrimp 10.00 - Mushrooms & onions 3.00**

**\*6 oz Salmon Filet 11.00 - House Vegetables 6.00**

**\*5 oz Lobster tail - (1) 33.00 (2) 42.00**

**\*Loaded Baked Potato - 6.00**

**\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*\***

All sauces and dressings are made in-house.



## TRAPPER'S ENTREES

- \*Build Your Own Trappers Burger 12.00  
6 oz Bison Burger 18.00

Homemade sirloin burger, Served on brioche bun with french fries.  
Add - Egg, 1/2 Avocado, Mushrooms or Hatch Green Chile 1.50  
Cheese - Cheddar, American, Pepper Jack or Swiss 1.00

## DINNERS

All dinners come with your choice of two sides.  
Aged prime beef steaks served with roasted garlic butter. Add one trip salad bar – 5.00

(USDA Prime aged hand cut meat)

- \*12 oz Ribeye Steak 36.00 Rare – VERY RED, COOL CENTER
- \*10 oz New York Steak 32.00 Medium rare – RED, WARM CENTER
- \*6 oz Filet Mignon 30.00 Medium – PINK CENTER (ALLOW EXTRA TIME)
- \*6 oz Sirloin 26.00 Medium well – SLIGHTLY PINK CENTER (ALLOW EXTRA TIME)
- \*6 oz Bison Filet 33.00 Well Done – FIRE GRILLED THROUGHOUT (ALLOW EXTRA TIME)  
(red wine shallot reduction)

- \*6 oz Hand Breaded Chicken Fried Steak 25.00

- \*6 oz Stuffed Chicken Breast 20.00  
Stuffed with herbs, spinach, artichoke, green chili and cheese
- \*10 oz Porter house pork chop 26.00  
Sautéed mushrooms

## SEAFOOD

- \*Surf & Turf - 60.00 (5 oz lobster tail, 6oz beef sirloin, three jumbo shrimp, 3oz scallops)  
Substitute: 6 oz Filet Mignon (67.00) 10 oz New York (70.00) 12 oz Ribeye (80.00) 6 oz Bison (73.00)
- \*Blackened Salmon – 25.00 (6oz salmon filet, wild rice blend, grilled asparagus)
- \*Steak & Lobster - 53.00 (6oz Sirloin & 5oz Lobster tail. Choice of two sides)  
Substitute: 6 oz Filet Mignon (55.00), 10 oz New York (60.00), 12 oz Ribeye (67.00), 6 oz Bison (59.00)
- \*5 oz Lobster tail/Mac and cheese – 33.00
- \*Bacon Topped Scallops – 28.00 ((3) Bacon topped scallops on a bed of wild rice blend, with sage & rosemary brown butter sauce)
- \*(1) 7 oz Fried Cajun Catfish filet 20.00 or (2) 24.00 (Served with coleslaw and chipotle sauce.)

## SIDES

*Loaded Baked Potato (sour cream, cheese, bacon, chives). Sweet Potato Fries add 1.50/Bacon add 2.00  
Roasted Potatoes, French Fries, Mac and Cheese, Mashed Potatoes. Onion Rings add 1.50  
Vegetables: Asparagus / Spinach/ Vegetable Medley*