

Bites

TRADITIONAL CHICKEN WINGS (GF) 16

10 crispy fried chicken wings with your choice of sauce, tossed or on the side - choose from Buffalo, Sweet Chili, Garlic Parmesan, Honey Sriracha, Korean BBQ, Cherry BBQ, or Nashville Hot

CHICKEN TENDERS 14

One pound of freshly breaded chicken tenders with your choice of sauce, tossed or on the side - choose from Buffalo, Sweet Chili, Garlic Parmesan, Honey Sriracha, Korean BBQ, Cherry BBQ, or Nashville Hot

PRETZEL BITES 13

Served with beer cheese sauce

FETA DIP (GFA) 14

Creamy whipped feta served with fresh vegetables and warm pita

ASIAN STEAK BITES 15

Pan-seared sirloin bites tossed in a sweet and spicy Asian glaze, served with crispy wonton chips

FIRECRACKER SHRIMP (GFA) 15

Sautéed jumbo shrimp tossed in a creamy sambal sauce, served with grilled pita

PULLED PORK TACOS (GF) 14

Three corn tortillas stuffed with smoked pulled pork, vinegar slaw, pickled red onion, and cotija cheese, topped with lime crema

GATOR BITES 16

Cornmeal-dusted alligator tail, flash fried and served with Swampfire sauce

SOUPS & SALADS

Salad Add-Ons: Grilled Chicken Breast 7 • Crispy Chicken 7
Sautéed Shrimp 7 • Pan-Seared Salmon 10 • Steak Tips 8

FRENCH ONION SOUP (GFA) 10

Classic French onion soup topped with garlic croutons, Swiss cheese, and baked until golden

MINISTRONE (GF)

Cup 5 • Bowl 8

BEAST CHILI (GF) 10

Blend of wagyu, bison, wild boar, and elk simmered with fresh chilies, tomatoes, beans, and spices, topped with shredded cheddar cheese and sour cream

GARDEN SALAD (GFA) Half 7 • Full 14

Spring mix, cucumber, red onion, tomato, cheddar cheese, and croutons

CAESAR SALAD Half 7 • Full 14

Crisp romaine lettuce, shaved Parmesan cheese, and croutons tossed in a creamy Caesar dressing

SPINACH SALAD Half 8 • Full 16

Baby spinach, hard-boiled eggs, bacon bits, red onion, and roasted red peppers, served with warm bacon vinaigrette

UDON NOODLE SALAD Half 8 • Full 16

Udon noodles tossed in Thai peanut dressing with cucumber, carrot, bell peppers, red onion, and bamboo shoots

STEAKHOUSE SLAW (GF) 6

Crisp green cabbage tossed with bell peppers and bacon bits, topped with bleu cheese crumbles



HANDHELDS

All sandwiches served with fries and a pickle

Upgrade to onion rings, fried pickles or garlic Parmesan fries 3

Add-Ons: cheese, bacon, sautéed mushrooms, or caramelized onions 2 • gluten-free bread 2

ANTLER BURGER (GFA) 16

8 oz steak burger served with lettuce, tomato, and red onion on a grilled kaiser bun

TURKEY RACHEL (GFA) 15

Smoked turkey breast, coleslaw, Havarti dill cheese, and roasted red pepper aioli on grilled marble rye

PULLED PORK SANDWICH (GFA) 14

Slow-smoked pulled pork tossed in cherry BBQ sauce, topped with creamy coleslaw, served on a grilled kaiser bun

GRILLED CHICKEN SANDWICH (GFA) 14

Herb marinated chicken breast served with lettuce, tomato, red onion, and roasted garlic aioli on a grilled kaiser bun

Pizza

CHEESE PIZZA 16

ADDITIONAL TOPPINGS 3

Pepperoni, bacon, ham, Italian sausage, bell peppers, red onion, black olives, green olives, banana peppers, pineapple, mushrooms, jalapeño peppers, or extra cheese

MEAT MADNESS 24

Pepperoni, Italian sausage, ham, and bacon

SUPREME 24

Pepperoni, Italian sausage, bell peppers, mushrooms, and black olives

BBQ CHICKEN 24

BBQ chicken, bacon, and red onion

Entrées

Add a garden salad, Caesar salad, or cup of soup to any entrée for 3.99

Add a French onion, bowl of soup, or Beast Chili for 5.99

14 oz BONE-IN RIBEYE (GF) 50

Char-grilled ribeye topped with Gorgonzola Zip Sauce, served with garlic whipped potatoes and grilled asparagus

HANGER STEAK 8 oz (GF) 27

Served with redskin hash and fresh seasonal vegetables topped with port wine demi-glace

SMOKEHOUSE RIBS (GF) Half 21 • Full 33

Tender house-smoked baby back ribs smothered in cherry BBQ sauce, served with chipotle pinto beans and southwest corn

PAN-FRIED WALLEYE (GFA) 26

Topped with romesco sauce, served with roasted redskin potatoes and fresh seasonal vegetables

SALMON BOWL (GFA) 28

Pan-seared salmon topped with saffron coconut broth, served with toasted farro, brown rice, quinoa blend, and asparagus

BEASTLOAF 29

Blend of elk, wild boar, wagyu, and bison with fresh herbs and vegetables, topped with mushroom bordelaise sauce, served with garlic whipped potatoes and fresh seasonal vegetables

ROASTED HALF CHICKEN (GF) 24

Lemon-thyme roasted half chicken served with roasted redskin potatoes and fresh seasonal vegetables

TRUFFLE SHRIMP FETTUCCINE 26

Sautéed jumbo shrimp, asparagus tips, wild mushrooms, and tri-colored fettuccine tossed in a truffle cream sauce, served with grilled French bread

DESSERTS

CHEESECAKE OF THE WEEK 8

KEY LIME MOUSSE CAKE 9

CHOCOLATE TUXEDO BOMB 9

SCOOP OF ICE CREAM (GF) 5

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
GF=GLUTEN-FREE • GFA=GLUTEN-FREE ALTERNATIVE Please inform your server of any allergies.