



STARTERS

SOUPS & SLIDERS

FORT WAYNE'S FINEST BLOODY MARY \$5

MUDDY RIVER AMBER ALE (22 oz) \$5

JUMBO SHRIMP COCKTAIL 6.95

LOADED CHEDDAR CHEESEFRIES 4.95

CRAB STUFFED MUSHROOMS 5.95

SEARED YELLOWFIN TUNA 5.95

BACON WRAPPED CHICKEN LIVERS 4.95

FIRECRACKER SHRIMP 5.95

CRAB CAKES 6.95

TODAY'S SOUP of the DAY

FRENCH ONION Sourdough Croutons, Swiss Cheese

LOADED BAKED POTATO Bacon Bits, Cheddar, Scallions

Cup...3.45 Bowl...4.50

SLIDERS \$3

PRIME RIB Horseradish Crème, Swiss Cheese

CRAB Shaved Lettuce, Jalapeno Tartar

BUSTER Shaved Lettuce, American Cheese

BBQ PORK Avocado, Cole Slaw, Cilantro

PRIME RIB

Slow-Roasted And Seasoned To Perfection... We Recommend Medium-Rare.

Served With Our Signature Horseradish Crème.

12 ounce cut 15.95 (\$1 per ounce thereafter) 8 ounce cut 12.95

All dinners served with fresh baked bread, your choice of dinner salad and side dish.

NEW YORK STRIP 12 oz. 16.95

RIBEYE 24 oz..23.95 14 oz..15.95

FILET MIGNON 8 oz. 17.95

SMOTHERED SIRLOIN 12 oz..14.95 6 oz ..9.95

MAKER'S PORTERHOUSE PORK CHOP 16 oz. 13.95

PRIME RIB MANHATTAN Mashed Potatoes & Gravy (1 side) 12.95

CHOPPED STEAK Wild Mushrooms, Factory Peppercorn Sauce 11.95

CHICKEN HERB Asparagus, Roasted Tomatoes, Portabellas, Onion,

Grain Mustard, White Cheddar, Mashed Potatoes (1 side) 12.50

OSSIAN SMOKED HAM 11.95

HERB ROASTED HALF CHICKEN 11.95

MIXED GRILL

Any Entree paired up with Fried Jumbo Shrimp,

Sautéed Shrimp Scampi, or Seared Scallops \$6

FRESH SALMON Veggie Skewer, Grain Mustard 14.50

ATLANTIC COD Broiled, Battered or Pan Fried 13.95

CRISPY JUMBO SHRIMP Cocktail Sauce 12.50

LOBSTER TAIL Drawn Butter 24.95 Add 6 oz Filet 29.95

SEARED AHI TUNA 17.95

SAUTEED SCALLOPS Olive oil, Citrus Zest, Tomato,

Cilantro, Garlic Parmesan Risotto (1 side) 14.95

PAIRINGS

Gorgonzola Butter \$3

Steak Mushrooms & Onions \$3

Oscar Style \$6

Dinner Salads (Included with Dinners)

FACTORY BLUE CHEESE WEDGE Iceberg, Beefsteak Tomatoes, Blue Cheese Crumbles, Chopped Parsley 5.50

GREEK Pepperoncini, Green Peppers, Black Olives, Diced Beets, Fresh Pineapple, Feta Cheese, Anchovy 5.95

CLASSIC CAESAR Chopped Romaine, Sourdough Croutons, Green Onions, Fresh Shaved Parmesan 5.50

Consuming undercooked meat, poultry, eggs or seafood may increase your chance of food borne illness.

SANDWICHES & SALADS

SIDE DISHES

CLASSIC CHICKEN COBB

Avocado, Cilantro, Bacon, Blue Cheese, Almonds, Eggs, Tomatoes 9.95

BLACKENED BEEFSTEAK WEDGE

Blue Cheese Dressing, Sliced Tomatoes, Fresh Chopped Parsley 10.95

Sandwiches served with Steak Fries, Andouille Potato Cake, Pit Beans, or Onion Rings.

PRIME RIB SANDWICH Creamy Horseradish, Grilled Sourdough 9.95

BURGER Lettuce, Tomato, Grilled Onion, Onion Bun 8.50

FISH SANDWICH Tartar Sauce, Shaved Lettuce, Cheddar, Tomato, Onion 7.95

CHICKEN GRILL Avocado, Lettuce, Tomato, Red Onion, Sourdough 8.95

BROILED ASPARAGUS With Hollandaise \$4

MASHED POTATOES \$3

FRESH FRUITS OF THE SEASON \$3

BIG MARK'S PIT BEANS \$3

ANDOUILLE POTATO CAKE \$3

FRESH STEAMED BROCOLLI \$3

FACTORY STEAK FRIES \$3

GARLIC PARMESAN RISOTTO \$3

Boardroom, Reception and Private Dining Available.

Need Your Event Customized? See Sandy for details.

Audio/visual equipment available upon request.

FIXED PRICE MENU 11.95

4 to 5:45 pm and All Day Sunday

Prime Rib, Herb Roasted Chicken or Cod Filet

Caesar Salad, Broccoli, Mashed potatoes, Dessert