



**STARTERS**

- MUDDY RIVER AMBER ALE (22 oz) \$5
- FORT WAYNE'S FINEST BLOODY MARY \$5
- JUMBO SHRIMP COCKTAIL 7.95
- LOADED CHEDDAR CHEESE FRIES 5.95
- CRAB STUFFED MUSHROOMS 5.95
- SEARED YELLOWFIN TUNA 7.50
- BACON WRAPPED CHICKEN LIVERS 4.95
- FIRECRACKER SHRIMP 6.95
- CRAB CAKES 6.95

**SOUPS & SLIDERS**

- TODAY'S FEATURED 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, Buster Sauce, American Cheese
- BBQ PORK Avocado, Cole Slaw, Cilantro

**HOUSE SPECIALTY**

**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, side dish and your choice of dinner salad.*

- NEW YORK STRIP 14 oz. 16.95
- RIBEYE 24 oz..23.95 14 oz..15.95
- FILET MIGNON 8 oz. 17.95
- SMOTHERED SIRLOIN Onions & Mushrooms 12 oz-14.95 6 oz -9.95
- PRIME RIB MANHATTAN Mashed Potatoes & Gravy 12.95
- CHOPPED STEAK Wild Mushrooms, Factory Peppercorn Sauce 11.95
- MAKER'S PORTERHOUSE PORK CHOP 16 oz. 13.95
- FRESH SALMON Veggie Skewer, Grain Mustard Cream 14.50
- ATLANTIC COD Broiled, Battered or Pan Fried 13.95
- CRISPY JUMBO SHRIMP Cocktail Sauce 12.50
- TWIN LOBSTER TAILS 26.95
- SEARED AHI TUNA Garlic Cream, Ginger Slaw 17.95
- SAUTEED SCALLOPS Olive oil, Citrus Zest, Tomato, Cilantro, Garlic Parmesan Risotto 15.95
- CHICKEN HERB Asparagus, Roasted Tomatoes, Portabellas, Onion, Grain Mustard, White Cheddar, Mashed Potatoes 12.50
- OSSIAN SMOKED HAM Slow Roasted, Natural Hardwood Smoked 11.95

**ADD SHRIMP**

- Shrimp Scampi 6.00
- Fried Shrimp 6.00
- Blackened Shrimp 6.00

**OVER THE TOP**

- Sautéed Mushrooms & Onions 3.00
- Bleu Cheese Butter 3.00
- Peppercorn Wild Mushroom Sauce 3.00

**PAIRINGS**

- Lobster Tail 15.00
- 6 oz. Filet 10.00
- Seared Scallops 6.00

**Dinner Salads**

(Included with Dinners)

- FACTORY 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

**SANDWICHES & SALADS**

- CLASSIC CHICKEN COBB  
Avocado, Cilantro, Bacon, Blue Cheese, Almonds, Eggs, Tomatoes 9.95
- BLACKENED WEDGE Blue Cheese Dressing, Sliced Tomatoes, Fresh Chopped Parsley and your choice of Blackened Sirloin or Fresh Salmon 10.95
- Sandwiches served with your choice of side dish.*
- PRIME RIB SANDWICH Open-faced, Creamy Horseradish, Grilled Sourdough 9.95
- CHICAGO BURGER Lettuce, Tomato, Grilled Onion, Dill Pickle 8.50
- FISH SANDWICH Tartar Sauce, Shaved Lettuce, Cheddar, Tomato, Onion 7.95
- CHICKEN GRILL Avocado, Lettuce, Tomato, Red Onion 8.95

**SIDE DISHES**

- BROILED ASPARAGUS With Hollandaise 4.00
- MASHED POTATOES 3.00
- ONION RINGS 3.00
- BIG MARK'S PIT BEANS 3.00
- ANDOUILLE POTATO CAKE 3.00
- FRESH STEAMED BROCCOLI 3.00
- FACTORY STEAK FRIES 3.00
- GARLIC PARMESAN RISOTTO 3.00
- BAKED POTATO 3.00

**Boardroom, Reception and Private Dining Available.**

Need Your Event Customized?  
See Sandy or Stacy for Details.  
Audio/visual equipment available upon request.

**FIXED PRICE MENU 11.95**

4 to 6 pm and All Day Sunday  
3 Course Dinner Served Complete with Caesar Salad,  
Today's Vegetable, Mashed Potatoes and Featured Dessert.