
J.
APPETIZERS

Individual portions so each guest can build their own perfect meal

SHRIMP COCKTAIL

Four jumbo Gulf shrimp on a bed of ice served with cocktail sauce

LOBSTER MACARONI & CHEESE

Chunks of lobster with cavatappi pasta in a blend of four incredible cheeses

MUSHROOM CAPS

Stuffed with J. Bruner's signature stuffing

CHICKEN LIVER SAUTÉ

Sautéed with scallions, mushrooms, and parmesan cheese

J. BRUNER'S FAMOUS ONION RINGS

Per Person - Tell us how many guests are sharing

J.
SOUPS

A savory starter!

LOBSTER BISQUE

Made with fresh lobster, butter and cream, served with a large homemade crouton

J. BRUNER'S PRIME RIB SOUP

Taste our famous Prime Rib nightly with a bowl of our broth-based prime soup

FRENCH ONION SOUP

Sweet onions in broth covered with a homemade crouton and blanket of cheese

J.
SALADS

Have you tried our House Dressing?

SPINACH

Fresh spinach topped with onions, mushrooms, chopped egg, and hot bacon dressing

LETTUCE WEDGE

One-quarter head of iceberg topped with bacon and blue cheese crumbles

J. BRUNER'S SALAD

Crisp greens tossed with green pepper, onion, and tomato

J.
PASTA

Bruner may be French, but check out our Italian
Served with J. Bruner's Salad.

CHICKEN PASTA

Angel hair, mushrooms, onions, and peas tossed with a white garlic cream sauce

FARFALLE MARINARA

Bow tie pasta beneath Italian sausage marinara, crusted with two cheeses and served with garlic bread

J.
SIDES

SAUTÉED ASPARAGUS

FRIED POTATOES WITH ONIONS

BAKED POTATO WITH BUTTER, SOUR CREAM & BACON BITS

**SIGNATURE GREEN BEANS, STEAK FRIES,
OR CHUNKY CINNAMON APPLESAUCE**

J.
**BEVERAGES &
COMBINATIONS**

NATURAL ARTESIAN OR SPARKLING WATER

**COFFEE, TEA, MILK, SOFT DRINKS, LEMONADE,
OR RASPBERRY TEA**

ADD A LOBSTER TAIL TO ANY STEAK

**ADD AN 8-OUNCE FILET TO ANY SEAFOOD
OR FRESHWATER FISH**

ADD SAUTÉED MUSHROOMS TO ANY STEAK

ADD SAUTÉED ONIONS TO ANY STEAK

ADD DEEP FRIED SHRIMP TO ANY MEAL (PER PIECE)



STEAK & CHOPS

Chicago-based Stock Yards has been providing the very best USDA Prime and Choice steaks to America's finest restaurants, resorts and clubs for over 100 years. Our beef is selected only from Midwestern, corn-fed Angus stock, hand-cut daily, seasoned, and charbroiled to perfection.

Entrées served with bread service, J. Bruner's Salad, and choice of baked potato, green beans or steak fries.

COWBOY RIBEYE

An 18-ounce cut of our Ribeye, bone-in for extra richness

FILET MIGNON

This 8-ounce premium steak is the most tender of our corn-fed beef

J. BRUNER'S FAMOUS PRIME RIB

12 ounces served au jus

Ask your server for availability and larger cuts

KANSAS CITY STRIP

The "King of Steaks" with robust flavor and fine marbling, 12 ounces

RIBEYE

Well-marbled, 12-ounce cut grilled in our famous seasoning

CHOPPED STEAK

10 ounces of our finest meats blended to perfection

PORK LOIN CHOP

A 10-ounce cut served with Chef's homemade plum sauce



POULTRY & KABOBS

For the lighter appetite

BEEF KABOB

6 ounces of beef tenderloin grilled with onions, green pepper and mushrooms

CHICKEN BREAST

Two 6-ounce boneless, skinless breasts...choose battered and fried or marinated in pineapple soy sauce and grilled



SEAFOOD

You won't believe how great this is, right in the middle of Missouri!

JOHN BRUNER'S ORIGINAL BATTER-FRIED LOBSTER TAIL

Two 6-ounce tails dipped in his signature batter and deep fried

BROILED LOBSTER

Two 6-ounce tails broiled and served with hot dipping butter

SEA BASS

8 ounces En Papillote with red potatoes, red and green pepper, onion and sugar snap peas

MAHI-MAHI

8 ounces grilled and covered with a port-wine mushroom and bacon sauce

SHRIMP

Five colossal shrimp breaded and deep fried



FRESHWATER FISH

Opportunities you couldn't catch on The Lake today

RED TROUT

12 ounces boned and broiled with almonds

WALLEYE (EUROPEAN YELLOW PICKEREL)

10 ounces filleted and coated in cornmeal and flour, deep fried and finished with lemon pepper seasoning

SALMON

8 ounces boned and broiled in a white wine and lemon dill sauce

CATFISH

Two 7-ounce fillets coated in cornmeal and deep fried