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*J.*  
**APPETIZERS**

Individual portions so each guest can build their own perfect meal

**SHRIMP COCKTAIL**

Four jumbo Gulf shrimp 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

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*J.*  
**SOUPS**

A savory starter!

**LOBSTER BISQUE**

Made with fresh lobster, butter and cream

**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

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**SALADS**

Have you tried our House Dressing?

**SPINACH**

Fresh spinach topped with onions, mushrooms, tomato bell pepper, 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 bell pepper, onion, and tomato

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**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

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*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**

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*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)



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## 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

Prime cut of bone-in 18-ounce cut of our Ribeye

### 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



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## 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



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## 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

### MAHI-MAHI

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

### SHRIMP

Five colossal shrimp breaded and deep fried



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## 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