

H U N G R Y HUNTER STEAKHOUSE

THE BEST PRIME RIB IN TOWN FOR 40 YEARS.



DINNER MENU

Hungry Hunter began a tradition of excellence when it opened its doors on February 20, 1992 under the direction of a local entrepreneur, Kevin Lawless, as the general manager. Hungry Hunter quickly became a local favorite. The Lawless family worked tirelessly to build a friendly restaurant that featured great food and courteous service. Now as the proud owners of Hungry Hunter, we feature a unique variety of wines and foods. We strive to treat our guests like family, providing the ultimate elegant dining experience for any occasion.

APPETIZERS

The perfect way to start off your meal.

SHRIMP COCKTAIL

A half dozen jumbo shrimp served in our zesty cocktail sauce. *Try it hot and spicy, sautéed in our Louisiana pepper butter* - 9.59

CALAMARI FRITTI

Lightly breaded and fried with red peppers and onions, then drizzled with ancho chile mayonnaise - 8.59

ARTICHOKE SPINACH DIP

Piping hot, rich and creamy. Served with crispy potato chips topped with tomatoes and red onions - 9.59

HUNTER TRIPLE WING PLATTER

Ring of fire wings tossed with a sassy bourbon glaze, a honey citrus glaze and sweet chile garlic sauce - 8.99

POTATO SKINS

Crispy potato skins topped with melted monterey jack and cheddar cheeses, bacon bits and scallions - 6.99

CRAB STUFFED MUSHROOMS

Mushroom caps filled with a delicious lump crabmeat and mushroom stuffing, then topped with monterey jack cheese and baked to a golden brown - 7.99

MINI BABAS

Four Cajun lamb chops charbroiled with a side of ranch dressing - 9.99

APPETIZER SAMPLER

A trio of our most popular appetizers. Crab Stuffed Mushrooms, Potato Skins and Calamari - 9.99

DINNER SALADS

ADD SHRIMP - 5.79 ADD STEAK - 4.59 ADD CHICKEN - 3.29

SOUTHWESTERN SALAD

Spinach, romaine, cabbage and carrots tossed in a mild pepper ranch. Topped with tortilla strips and black bean corn salsa and drizzled with sweet chile garlic sauce - 11.99

ORIENTAL SALAD

Carrots, red onions, red peppers, fresh greens and crispy wontons tossed with a zesty toasted sesame dressing lightly drizzled with a sweet chili garlic sauce - 11.99

TRADITIONAL COBB SALAD

Bacon, bleu cheese, egg, cucumbers, scallions, tomatoes, cabbage and carrots with your choice of dressing. Topped with garlic croutons - 11.99

STEAK TOPPINGS

Your choice - 2.49

SAUTÉED MUSHROOMS

Fresh sliced and sautéed in garlic.

OSCAR STYLE

Lump crabmeat and asparagus covered with a delicate hollandaise sauce.

NEIL STYLE

Sautéed mushrooms, onions, bacon and bleu cheese covered with a delicate hollandaise sauce

SAUTÉED ONIONS & GARLIC

Red onions sautéed with a hint of garlic.

WHISKEY PEPPERCORN SAUCE

Black and green peppercorns in a creamy whiskey sauce.

DESSERTS

The perfect way to cap a wonderful dinner. Your server will present our dessert selections at the end of your meal. Choose from a variety of decadent specialties from our mountain high Mudd Pie to our unique cheesecakes. Go ahead and treat yourself!

We proudly serve Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr. Pepper, Diet Dr. Pepper, Pink Lemonade and Raspberry Iced Tea



Entrées include your choice of a cup of soup du jour, Caesar salad or our tableside salad bar, fresh baked bread and your choice of any two of the following, mashed potatoes, red skin potatoes, baked potato, crispy fried onion rings, steamed broccoli or seasonal vegetables.

ADD AN AUSTRALIAN LOBSTER TAIL - Priced Daily

ADD STEAMED ALASKAN CRAB LEGS & DRAWN BUTTER - 13.99

ADD THREE BEER BATTERED OR SCAMPI STYLE SHRIMP - 5.99 **ADD AN ADDITIONAL SIDE ITEM** - 1.79

STEAKS

Our delicious steaks are hand cut by our chef to ensure the freshest steak possible.

SIRLOIN MEDALLIONS

Rich succulent twin sirloin medallions coated in French grained mustard and seasoned breadcrumbs in a pool of port wine reduction - 19.99

NEW YORK STRIP STEAK

A traditional steak lover's favorite. This is a well marbled center cut from the finest Angus strip loin.

14 oz. - 25.99 10 oz. - 19.99

PRIME RIB

The best prime rib in town. We hand select only the finest midwestern corn fed beef for our house specialty. We coat our ribs with our own unique seasonings, then slowly roast them to the peak of tenderness. We think you will agree that this is truly the best prime rib in town. Served with ruby port au jus and horseradish sauce.

HOUSE CUT

1 1/4 lbs. and served on the bone - 26.99

STANDARD CUT

3/4 lb. - 22.99

PETITE CUT

1/2 lb. - 19.99

STUFFED TOP SIRLOIN

A bacon wrapped Angus top sirloin stuffed with a sumptuous mushroom mixture and finished with mushrooms sautéed in garlic butter - 17.99

PORTERHOUSE

For hearty appetites. This 20 oz. Angus cut is really two steaks in one, a tender filet and a flavorful New York strip - 28.99

TOP SIRLOIN

For those who enjoy hearty beef flavor. This center cut Angus top sirloin is flame broiled to the peak of juicy tenderness - 16.99

BLACK & BLEU RIBEYE

Seasoned with Cajun spices and seared in a cast iron skillet. Served on a bed of red skin mashed potatoes and topped with bleu cheese and fried onions - 21.99

FILET MIGNON

The top of the line in tenderness, specially seasoned and flame broiled.

10 oz. - 28.99 7 oz. - 22.99

WHISKEY PEPPERCORN TOP SIRLOIN

A classic. We lightly coat our tender Angus top sirloin with cracked peppercorns, charbroil it to order and place it atop a bed of our homemade whiskey peppercorn sauce - 18.99

CHICKEN, RIBS & CHOPS

FOREST MUSHROOM CHICKEN

Tender flame broiled chicken breasts covered with a savory mushroom sauce - 16.99

PECAN ENCRUSTED CHICKEN

A chicken lightly dusted with chopped pecans and baked to a golden brown. Served atop sautéed spinach and topped with hollandaise sauce - 18.59

LAMB CHOPS

Four extra thick chops grilled and served atop a rosemary mint glaze - 25.99

BBQ BABY BACK RIBS

Our falling off the bone tender ribs with our award winning BBQ sauce.

FULL SLAB - 22.99 **HALF SLAB** - 19.99

SEAFOOD

We pride ourselves on serving not only the finest beef, but outstanding seafood to match.

BEER BATTER SHRIMP

Six large shrimp coated in tempura batter, then deep fried to a golden brown. Served with cocktail sauce - 18.99

FLAME BROILED SALMON

A lightly seasoned fillet of salmon flame broiled and topped with a hint of garlic - 19.99

AUSTRALIAN LOBSTER TAILS

10-12 oz. of Australia's finest. Served with drawn butter and lemon - Priced Daily

ALASKAN CRAB LEGS

Split, steamed and served with drawn butter for dipping - 27.99

HERBED VINAIGRETTE HALIBUT

Grilled halibut steak topped with white wine vinaigrette enhanced with the aromas of basil and parsley - Priced Daily

HONEY CITRUS SWORDFISH

Grilled swordfish steak marinated in a tangy, sweet, spicy glaze. Topped with sesame seeds - 19.99

TRADITIONAL FETTUCCINE ALFREDO

Fettuccine alfredo with diced tomatoes and spinach.

Served with a garlic baguette.

With Shrimp - 19.59 With Chicken - 16.59

WHITE WINE

CHARDONNAY

WOODBRIDGE BY MONDAVI, CALIFORNIA Glass - 6 Bottle - 23
 MERIDIAN, SANTA BARBARA COUNTY Glass - 6.50 Bottle - 25
 HAWK CREST, MONTEREY COUNTY Glass - 7 Bottle - 27
 CLOS DU BOIS, NORTH COAST Glass - 7.50 Bottle - 29
 ROBERT HALL, PASO ROBLES Glass - 7.75 Bottle - 30
 WILD HORSE, CENTRAL COAST Glass - 8 Bottle - 31
 FRANCIS COPPOLA "DIAMOND SERIES", CALIFORNIA Glass - 8.25 Bottle - 32
 KENDALL-JACKSON VINTNER'S RESERVE, CALIFORNIA Glass - 9 Bottle - 35

OTHER WHITES

WHITE ZINFANDEL - BERINGER, CALIFORNIA Glass - 6 Bottle - 23
 JOHANNISBERG RIESLING - CHATEAU ST. MICHELLE Glass - 6 Bottle - 23
 SAUVIGNON BLANC - GEYSER PEAK, CALIFORNIA Glass - 6.75 Bottle - 26
 PINOT GRIGIO - FRANCIS COPPOLA, CALIFORNIA Glass - 6.75 Bottle - 26

RED WINE

CABERNET SAUVIGNON

WOODBRIDGE BY MONDAVI, CALIFORNIA Glass - 6 Bottle - 23
 BERINGER "FOUNDERS ESTATE", CALIFORNIA Glass - 7.25 Bottle - 28
 ROBERT HALL, PASO ROBLES Glass - 7.75 Bottle - 30
 BERINGER, KNIGHTS VALLEY Glass - 8.25 Bottle - 32
 CLOS DU BOIS, SONOMA Glass - 8.75 Bottle - 34
 WILD HORSE, PASO ROBLES Glass - 9.25 Bottle - 36
 KENDALL-JACKSON VINTNER'S RESERVE, CALIFORNIA Glass - 9.75 Bottle - 38
 MERRYVALE, NAPA Glass - 10.25 Bottle - 40
 ROTH, ALEXANDER VALLEY Bottle - 60
 TURNBULL, NAPA Bottle - 62
 JOSEPH PHELPS, NAPA Bottle - 69
 JORDAN, ALEXANDER VALLEY Bottle - 70
 CAYMUS, NAPA Bottle - 89
 STAGS' LEAP "THE LEAP", NAPA Bottle - 89



MERLOT

WOODBRIDGE BY MONDAVI, CALIFORNIA Glass - 6 Bottle - 23
 WILD HORSE, PASO ROBLES Glass - 9.25 Bottle - 36
 KENDALL-JACKSON VINTNER'S RESERVE, CALIFORNIA Glass - 9.75 Bottle - 38

OTHER REDS

ZINFANDEL - RAVENSWOOD, CALIFORNIA Glass - 7 Bottle - 27
 ZINFANDEL, "ZIN STONE" STACKED STONE, PASO ROBLES Glass - 9.25 Bottle - 36
 RHONE BLEND, "GEM" STACKED STONE, PASO ROBLES Glass - 7.25 Bottle - 28
 SHIRAZ - ROSEMOUNT "DIAMOND LABEL", AUSTRALIA Bottle - 29
 RHONE DE ROBLES - ROBERT HALL, PASO ROBLES Glass - 7.75 Bottle - 30
 BORDEAUX BLEND, "QUARRY" STACKED STONE, PASO ROBLES Glass - 8.75 Bottle - 34
 PINOT NOIR - RODNEY STRONG, RUSSIAN RIVER Bottle - 35
 SYRAH - SILKWOOD, CENTRAL VALLEY Glass - 9.75 Bottle - 38
 PINOT NOIR - LA CREMA, SONOMA COAST Glass - 10 Bottle - 39
 MADOROM "CAMOUFLAGE" CABERNET BLEND, NAPA VALLEY Bottle - 48
 MERITAGE - BV TAPESTRY, NAPA VALLEY Glass - 11.50 Bottle - 45
 MERITAGE - CLOS DU BOIS MARLSTONE, ALEXANDER Bottle - 69

CHAMPAGNE

SPARKLING

FREIXENET CARTA NEVADA BRUT, SPAIN Split - 7.25
 CHANDON BRUT, CALIFORNIA Bottle - 36
 DOM PERIGNON, FRANCE Bottle - 190



HOUSE WINE

CABERNET, MERLOT, PINOT NOIR, WHITE ZINFANDEL,
 CHARDONNAY, CHAMPAGNE Glass - 5.50 Bottle - 21