

H U N G R Y HUNTER STEAKHOUSE

THE BEST PRIME RIB IN TOWN FOR 40 YEARS.



LUNCH 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 - 8.59

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

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER - 3.99

SOUP OF THE DAY - 2.99

ORIENTAL CHICKEN SALAD

Chicken, 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 - 10.59

TRADITIONAL COBB SALAD

Grilled chicken, bacon, bleu cheese, egg, cucumbers, scallions, tomatoes, cabbage and carrots with your choice of dressing. Topped with garlic croutons - 10.59

SIDE GREEN SALAD - 3.99

SIDE CAESAR SALAD - 3.99

SIDE SPINACH SALAD - 3.99

CHICKEN CAESAR SALAD

Grilled chicken atop crisp romaine with Caesar dressing and croutons. Topped with parmesan cheese - 10.59

WITH GRILLED SHRIMP - 11.59

WITH GRILLED BEEF TENDERLOIN TIPS - 10.99

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

SPINACH SALAD WITH SMOKED TURKEY

With honey mustard dressing, apples, almonds and cranberries - 9.99

QUICK PICKS

A fast and easy way to enjoy lunch. Served with your choice of coffee, tea, milk or a bottomless soft drink.

SOUP & SALAD

A bowl of the soup of the day with your choice of a spinach, tossed green or Caesar salad - 7.99

JUMBO SOURDOUGH BOWL

Your choice of homemade spicy chicken tortilla soup or New England clam chowder served piping hot with a Caesar, spinach or mixed green salad - 10.99

SMOKED TURKEY CROISSANT

Hickory smoked turkey, bacon and monterey jack cheese. Served with your choice of French fries, coleslaw or soup of the day - 7.99

PULLED PORK SANDWICH

A rich hearty pulled pork basted in our signature BBQ sauce and grilled onions. Topped with cheddar cheese and finished with hunter sauce. Served with your choice of French fries, coleslaw or soup of the day - 9.99



SANDWICHES

Served with your choice of French fries or coleslaw.



SMOKED TURKEY REUBEN

Sliced turkey, Swiss cheese and coleslaw on grilled rye bread - 8.59

PRIME RIB SANDWICH

Served open faced with mushrooms, monterey jack and parmesan cheeses - 11.99

ANGUS BURGER

1/2 lb. fresh ground Angus sirloin with lettuce, tomatoes, red onions and pickles - 7.99

ADD CHEDDAR, MONTEREY JACK, SWISS OR BLEU CHEESE, SAUTÉED MUSHROOMS OR RED ONIONS, BBQ SAUCE OR BACON - 59¢ each

NEW YORK STEAK SANDWICH

Angus NY steak with lettuce, tomatoes, onions and Caesar dressing - 10.59

PRIME RIB FRENCH DIP

Our house prime rib thinly sliced and stacked with Swiss cheese and sautéed onions on a French roll - 9.99

GRILLED CHICKEN SANDWICH

Charbroiled chicken breast with lettuce, tomatoes, onions and pickles - 7.59

BBQ CHICKEN SANDWICH

Flame broiled chicken breast topped with crispy fried bacon, monterey jack cheese and our award winning BBQ sauce - 7.99

HUNGRY HUNTER BURGER

A juicy Angus sirloin burger, jack cheese, bacon, onion strings, avocado, lettuce, tomatoes and our pepper ranch spread on a kaiser bun - 10.99

SALMON BURGER

This homemade salmon pattie is infused with our bourbon sauce and served on a whole grain ciabatta bun with lettuce and tomatoes - 10.59

ENTRÉES

Served with your choice of a cup of soup du jour, a mixed green, spinach or Caesar salad. Also the choice of French fries, baked potato, rice pilaf or broccoli. We will be happy to prepare any of our hand cut dinner steaks for you. Please ask your server.

BEEF TIPS WITH WHISKEY PEPPERCORN SAUCE

Tender beef tips sautéed with mushrooms and onions, then tossed in a whiskey peppercorn sauce. Served on a toasted baguette slice - 9.99

WHISKEY PEPPERCORN TOP SIRLOIN

Tender Angus top sirloin coated with cracked peppercorn and charbroiled to order. Served atop our whiskey peppercorn sauce - 11.59

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.

Standard Cut 3/4 lb. - 16.99

Petite Cut 1/2 lb. - 13.99

BBQ BABY BACK RIBS

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

Full Slab - 18.59 Half Slab - 12.59

NEW YORK STRIP STEAK

A traditional steak lover's favorite. This 10 oz. strip steak is a well marbled center cut from the finest Angus strip loin - 16.99

FILET MIGNON

7 oz. of our most tender cut flame broiled to order - 18.99

NORWEGIAN SALMON

A lightly seasoned fillet of salmon flame broiled and topped with a hint of garlic - 13.59

TRADITIONAL FETTUCCINE ALFREDO

Fettuccine alfredo with diced tomatoes and spinach.

Served with a garlic baguette.

With Shrimp - 12.99 With Chicken - 11.99

FOREST MUSHROOM CHICKEN

Tender flame broiled chicken breast with a rich creamy fresh mushroom sauce - 9.99

BEER BATTER SHRIMP

Five large beer battered shrimp fried to a golden brown. Served with cocktail sauce - 9.99

DESSERT

The perfect way to cap a wonderful meal. 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

WHITE WINE

CHARDONNAY

WOODBIDGE 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

WOODBIDGE 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

WOODBIDGE 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