



# { *Star View* }

417-320-6009

## *Temptations:*

### Crab Cake 12

Our take on traditional Baltimore-Style Crab Cakes served with a Classic White Remoulade

### Spinach Dip 10

Creamy Spinach Dip with Water chestnuts topped with melted cheese served with toasted crostini

### Beef Formaggio 12

Beef with Blue Cheese Cream Sauce served with crostini

## { *Soups & Salads:* }

### Soup of the Day 7

Chef's Choice

### Mixed Green Salad 5

Heirloom grape tomatoes, English cucumber, shredded carrot, cheddar cheese and herbed croutons on a bed of mixed greens

### Beet Salad 5

Beets, heirloom grape tomatoes, crushed pecans, feta cheese on a bed of mixed greens

### *White Wines:*

Conundrum 8/36

Ruffino Pino Grigio 6/24

Trapiche Oak Cask Chardonnay 6/24

Band of Roses -Rose 9/39

Kendall Jackson - Riesling 7/28

Jackson Estate Chardonnay 9/39

### *Red Wines:*

Cocobon Red Blend 6/24

Trapiche Cabernet Sauvignon 6/24

Dreaming Tree Crush 8/36

Predator Old Wine Zinfandel 9/39

Conundrum Red 8/36

Lyeth Cabernet Sauvignon 8/36

Spellbound Merlot 9/39

# *Entrees:*

## Scallops & Pearls 24

Seared Sea Scallops on a bed of black pearl couscous, served with a tomato basil white wine sauce

## Prime Rib or Hand Cut Ribeye 10oz- 24 / 12oz 28 / 16oz 32

Our famous, smoke kissed rib roast with house made Au Jus and horseradish cream with a choice side

## Petit Fillet 30

6 oz Fillet grilled to perfection with a choice Side

## Chicken Marsala 22

Lightly Coasted Chicken Breast Braised in Marsala wine sauce served with Fettuccine Alfredo

## Smoked Double Pork Chop 24

Seared bone in double chop that has been lightly smoked and brushed with our signature Kentucky bourbon glaze, served on a bed of sweet potato mash and crispy Brussel Sprouts

## Lemon Butter Grilled Salmon 24

Lemon Butter Grilled to perfection served with wild mushroom risotto and garlic sautéed asparagus

## Chilean Sea Bass 29

Fresh Chilean Sea Bass sautéed in Garlic and Olive oil with white wine lemon sauce and seared to perfection served with asparagus wrapped in bacon and Mushroom Risotto.

## Sides 4

Wild Mushroom Risotto

Chef's Corn Specialty

Garlic Sautéed Asparagus

Sweet Potato Mash

Baked Potato

Crispy Brussels Sprouts