



FIVE O'CLOCK STEAKHOUSE

Since 1946 • Formerly Coerper's Five O'Clock Club



Baked French Onion Soup (With Melted Gruyere)	12.00	Steak Fries	9.00
Garlic Bread (Chef's Garlic Butter, Mozzarella)	10.00	Baked Potato	10.00
Shrimp Cocktail	22.00	Mashed Potatoes	10.00
Shrimp Scampi(Minimum 4 pcs.)	4.00/pc.	Button Mushroom (Organic River Valley Ranch)	10.00
Thai Buffalo Shrimp	24.00	Asparagus	12.00
Fried Calamari	15.00	Creamed Spinach	12.00
Crab Stuffed Mushrooms Caps	16.00	Green Beans Almondine	10.00
Jumbo Lump Crab Cakes (Garlic Remoulade)	24.00	Beer Battered Onion Rings	10.00
1lb. Crab Legs (Split)	110.00	Bacon Sticks (Nueske's Applewood Smoked)	16.00
Rib Appetizer (Half Rack/Full Rack)	23/ 34	Crab Mac-N-Cheese	24.00



Filet Mignon (Steer Tenderloin)* 8 oz. 55.00
DemKota Ranch Beef- Tenderest of Meats- A Lean, Flavorful Steak 16 oz. 82.00

Bone-In Filet Mignon 75.00
Creekstone Farms- Rich Flavor- Specialty Cut

*New York Strip Sirloin** 70.00
Creekstone Farms - For The Love of the Finest- Fit For a King

Porterhouse Steak (Five O' Clock Cut)* 72.00
Creekstone Farms- For Hearty Eater- Specially Selected- The Finest

*Rib Eye** 70.00
Linz Heritage Angus- Bone In, For a True Steak Connoisseur

*Bacon Wrapped Filets** 52.00
Bacon Wrapped Filet Medallions, Blue Cheese Topping, Over Parmesan Cream Sauce

Pork Chops 54.00
2 - Lean, Meaty, Center Cut - Organic Berkshire Pork Chops
Hickory Smoked Bar-B-Que Baby Back Ribs 42.00
Thick, Meaty – Full Rack With Our Own Homemade Sauce

Prime Rib (Fridays & Saturdays)* Single Cut 49.00
Linz Heritage Angus 16 oz. Slow Roasted, Au Jus & Horseradish Cream Sauce Double Cut 79.00
Limited Availability...Ask Your Server

Oscar Style Any Steak \$14 / Add A Lobster Tail to Any Steak \$45
Bearnaise Sauce \$5 / Blue Cheese \$5 / Bacon Wrapped \$4 / Roasted Garlic \$4 / Peppercorn \$3
Red Wine Reduction \$5 / Wisconsin Brandy Peppercorn Sauce \$5

All Steaks are Served with Button Mushrooms. All Beef USDA Reserve Black Angus Cuts

Chef Recommends Medium Rare For All Steaks...How Do you Like It Done?

■ **Rare** red cold center ■ **Medium Rare** red warm center ■ **Medium** pink hot center ■ **Medium Well** broiled throughout

We Do Not Cook Any Of Our Steaks Well Done – Not Responsible For Medium Well Steak

Jumbo Shrimp Scampi 44.00

Jumbo Fried Shrimp 44.00

Lobster Tail Dinner (2 or 4) 99.00/185.00

Alaskan King Crab Legs (Split) 1 1/2 lbs. 185.00

*Land & Sea** 60.00
2 - 4 oz Filet Medallions & 3 Tempura Fried Shrimps

*Surf & Turf** Steak & Lobster 185.00
Steak & Crab 190.00
(Create Your Own...Any Steak with choice of 1lb. Alaskan King Crab Legs or Two South African Lobster Tails)

Dinner served with chef's fresh garden tossed salad, choice of dressings served tableside with relish tray, sourdough bread, honey, and butter.

No Separate Checks. A 20% Gratuity shall be added to parties of 8 or more

Split Charge 12.00

Salad Charge 8.00

Please inform your server of any food allergies or dietary restrictions.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

* By choosing to dine with us, you are acknowledging that you have taken all reasonable safety precautions recommended by the CDC and local guidelines and further, you waive all rights to hold our establishment liable for any physical ailment or condition (including but not limited to Covid-19) you may have or contract (whether pre-existing or acquired after the date of your visit).



SPARKLING WINES

MARTINI & ROSSI MOSCATO D’ASTI, ITALY (SPLIT) 10
RUFFINO PROSECCO, ITALY (SPLIT) 12
KORBEL, CALIFORNIA (SPLIT) 10
KORBEL ROSE, CALIFORNIA 40

LO DUCA REGGIANO LAMBRUSCO, ITALY (CHILLED) 9/28
MOET ET CHANDON IMPERIAL BRUT, CHAMPAGNE, FRANCE 105
TAITTINGER BRUT, CHAMPAGNE, FRANCE 115
VEUVE CLICQUOT “YELLOW LABEL” BRUT, CHAMPAGNE, FRANCE 125
DOM PERIGNON 2013, CHAMPAGNE, FRANCE 350

WHITE WINES BY THE GLASS\BOTTLE

‘22 LO DUCA PINOT GRIGIO, ITALY 9/32
‘24 SANTA MARGHERITA PINOT GRIGIO, ITALY 14/50
‘23 WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND 10/34
‘22 CHARLES KRUG SAUVIGNON BLANC, CALIFORNIA 45

‘22 K.J. “VINTNER’S RESERVE” CHARDONNAY, CALIFORNIA 10/36
‘22 SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER, CALIFORNIA 44
‘23 CAYMUS “CONUNDRUM” (WHITE BLEND), CALIFORNIA 11/42
NV PIESPORTER MICHELSBERG RIESLING, GERMANY 10/38

RED WINES BY THE GLASS\BOTTLE

NV OLD VINE PINOT NOIR, CALIFORNIA 10/37
‘23 CASTLE ROCK PINOT NOIR, MENDOCINO, CALIFORNIA 11/39
‘23 FOUR GRACES PINOT NOIR, OREGON 17/59
‘23 COLIMORO MONTEPULCIANO D’ ABRUZZO, ITALY 10/37
‘22 BRANCAIA “TRE” TOSCANA, ITALY 13/ 49
‘23 DON SILVESTRE MALBEC, ARGENTINA 10/37
‘23 RODNEY STRONG MERLOT, SONOMA, CALIFORNIA 11/43
‘20 MEERLUST, STELLENBOSCH, WESTERN CAPE, SOUTH AFRICA 17/53

‘21 BOOMTOWN CABERNET SAUVIGNON, COLUMBIA VALLEY, WASH ST. 11/ 43
‘22 14 HANDS CABERNET SAUVIGNON, COLUMBIA VALLEY, WASH ST. 11/39
‘23 COPPOLA CLARET (RED BLEND), NAPA VALLEY, CALIFORNIA 16/63
‘22 GHOST PINES CABERNET SAUVIGNON, NAPA/SONOMA, CALIFORNIA 14/49
‘21 B.V. CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 21/80
‘22 FRANCISCAN CABERNET SAUVIGNON, MONTEREY, CALIFORNIA 16/63
‘21 CHATEAU LA GRANGE CLINET, BORDEAUX, FRANCE 15/ 57
‘22 DUCKHORN CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 29/100

RED WINES BY THE BOTTLE

‘22 EL PINO CLUB "SEA FLOORED" PINOT NOIR, STA. RITA HILLS, CALIFORNIA 83
‘22 ATAMISQUE MALBEC, MENDOZA, ARGENTINA 63
NV RED SCHOONER MALBEC (VOYAGE 12) BY CAYMUS, ARGENTINA/CALIFORNIA 93
‘22 THE FEDERALIST ZINFANDEL, LODI, CALIFORNIA 49
‘22 EMMOLO MERLOT BY CAYMUS, NAPA VALLEY, CALIFORNIA 70
‘22 DUCKHORN MERLOT, NAPA VALLEY, CALIFORNIA 80
‘22 WENTE CABERNET SAUVIGNON, LIVERMORE VALLEY, CALIFORNIA 37
‘22 J. LOHR “SEVEN OAKS” CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA 55
‘21 CHATEAU ST. MICHELLE CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON STATE 47
‘22 SILVERADO ESTATE GROWN CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 65
‘21 BERINGER CABERNET SAUVIGNON, KNIGHTS VALLEY, CALIFORNIA 63
‘21 STERLING CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 70
‘21 LOUIS M. MARTINI "THE GRYPHON" CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 115
‘19 CHARLES KRUG “GENERATIONS” CABERNET BLEND, NAPA VALLEY, CALIFORNIA 115
‘14 FAUSTINO 1 GRAN RESERVA, RIOJA, SPAIN 83
‘20 RUFFINO RISERVA DUCALE “ORO”, CHIANTI, ITALY 90
‘19 CESARI AMARONE, VALPOLICELLA, ITALY 99
‘23 ORIN SWIFT CELLARS “EIGHT YEARS IN THE DESERT” ZIN BLEND, CALIFORNIA 117
‘22 RUTHERFORD HILL CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 95
‘22 STAG’S LEAP WINE CELLARS “ARTEMIS” CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 130
‘21 FROG’S LEAP CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 110
‘22 JOSEPH PHELPS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 140
‘22 PINE RIDGE CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 120
‘22 CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 144
‘22 FAUST CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 100
‘21 FREEMARK ABBEY CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 120
22 CAKEBREAD CELLARS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 130
‘19 LANCASTER ESTATE CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA 105
‘21 SILVER OAK CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA 145
‘20 SILVER OAK CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 200

DOMESTIC BEER

BUDWEISER

BUD LIGHT

COORS LIGHT*

MICHELOB ULTRA

MILLER HIGH LIFE*

MILLER LITE*

PABST BLUE RIBBON*

SCHLITZ*

CRAFT BEER

ATHLETIC ATLETICA COOPER (NON-ALCOHOLIC)
ATHLETIC RUN WILD IPA (NON-ALCOHOLIC)
ATHLETIC UPSIDE DAWN GOLDEN (NON-ALCOHOLIC)
BELL’S TWO HEARTED IPA
BLUE MOON*
CIDERBOYS 1ST PRESS GF*
LAGUNITAS IPA*
LAKEFRONT IPA*
LAKEFRONT RIVERWEST STEIN*
LAKEFRONT RIVERWEST STEIN (NON – ALCOHOLIC)*
NEW GLARUS “MOON MAN” PALE ALE*
NEW GLARUS “SPOTTED COW” FARMHOUSE ALE*
SAMUEL ADAMS BOSTON LAGER
SCHLITZ
SPRECHER AMBER*
THIRD SPACE “HAPPY PLACE” MIDWEST PALE ALE*
WHOLE HOG “CASPER WHITE” STOUT*
WHOLE HOG 6-HOP IMPERIAL IPA*

IMPORTED BEER

CORONA - MEXICO
CLAUSTHALER - GERMANY
(NON - ALCOHOLIC)
GUINNESS - IRELAND
HACKER-PSCHORR WEISSE - GERMANY
HEINEKEN - HOLLAND
HEINEKEN - HOLLAND (NON - ALCOHOLIC)
MODELO ESPECIAL - MEXICO
PERONI - ITALY
STELLA ARTOIS - BELLIGUM

*LOCALLY BREWED

GF - GLUTTEN FREE