



# 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 Mushrooms (Organic River Valley Ranch) | 10.00 |
| Thai Buffalo Shrimp                             | 24.00    | Asparagus                                     | 12.00 |
| Fried Calamari                                  | 15.00    | Creamed Spinach                               | 12.00 |
| Crab Stuffed Mushroom 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 The Hearty Eater- Specially Selected- The Finest

*Ribeye\** 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.



## 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

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

‘24 K.J. “VINTNER’S RESERVE” CHARDONNAY, CALIFORNIA 10/36  
‘23 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  
‘24 THE FOUR GRACES PINOT NOIR, OREGON 17/59  
‘23 COLIMORO MONTEPULCIANO D’ ABRUZZO, ITALY 10/37  
‘23 BRANCAIA “TRE” TOSCANA, ITALY 13/ 49  
‘24 DON SILVESTRE MALBEC, ARGENTINA 10/37  
‘23 RODNEY STRONG MERLOT, SONOMA, CALIFORNIA 11/43  
‘20 MEERLUST, STELLENBOSCH, WESTERN CAPE, SOUTH AFRICA 17/53

‘23 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  
‘22 B.V. CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 21/80  
‘23 FRANCISCAN CABERNET SAUVIGNON, MONTEREY, CALIFORNIA 16/63  
‘22 CHATEAU LA GRANGE CLINET, BORDEAUX, FRANCE 15/ 57  
‘22 DUCKHORN CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 29/100

## RED WINES BY THE BOTTLE

‘21 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  
‘21 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  
‘23 J. LOHR “SEVEN OAKS” CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA 55  
‘22 CHATEAU ST. MICHELLE CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON STATE 47  
‘23 SILVERADO ESTATE GROWN CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 65  
‘21 BERINGER CABERNET SAUVIGNON, KNIGHTS VALLEY, CALIFORNIA 63  
‘22 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  
‘21 RUFFINO RISERVA DUCALE “ORO”, CHIANTI, ITALY 90  
‘20 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 GROTH, OAKCROSS, RED BLEND, NAPA VALLEY, CALIFORNIA 110  
‘22 JOSEPH PHELPS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 140  
‘22 PINE RIDGE CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 120  
‘23 CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 144  
‘23 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  
20 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 1<sup>ST</sup> 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  
SPRECHER AMBER\*  
THIRD SPACE “HAPPY PLACE” MIDWEST PALE ALE\*  
WHOLE HOG “CASPER WHITE” STOUT\*  
WHOLE HOG 6-HOP IMPERIAL IPA\*  
YUENGLING TRADITIONAL LAGER

## IMPORTED BEER

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

\*LOCALLY BREWED

GF - GLUTTEN FREE