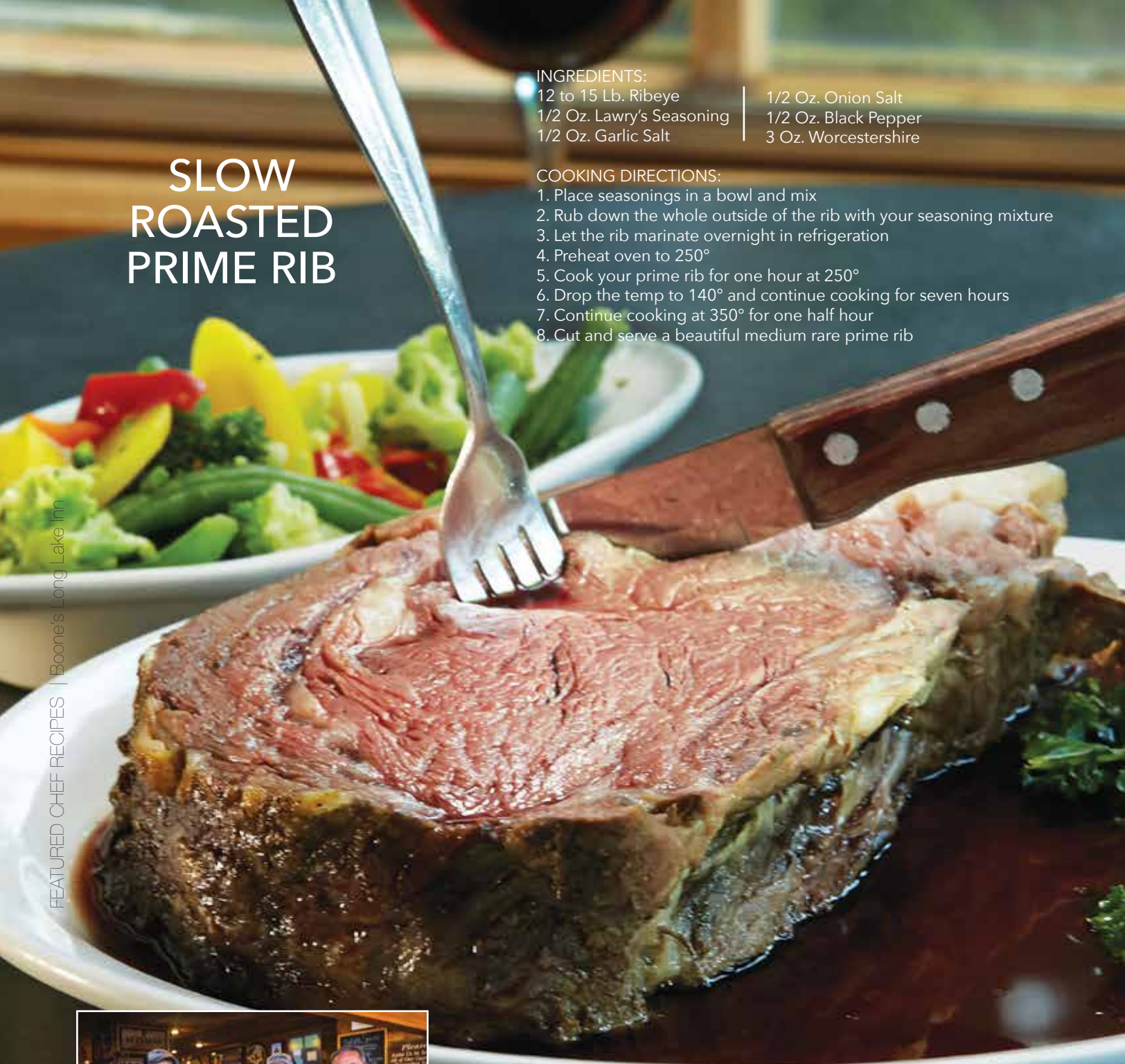


SLOW ROASTED PRIME RIB

INGREDIENTS:
 12 to 15 Lb. Ribeye | 1/2 Oz. Onion Salt
 1/2 Oz. Lawry's Seasoning | 1/2 Oz. Black Pepper
 1/2 Oz. Garlic Salt | 3 Oz. Worcestershire

COOKING DIRECTIONS:
 1. Place seasonings in a bowl and mix
 2. Rub down the whole outside of the rib with your seasoning mixture
 3. Let the rib marinate overnight in refrigeration
 4. Preheat oven to 250°
 5. Cook your prime rib for one hour at 250°
 6. Drop the temp to 140° and continue cooking for seven hours
 7. Continue cooking at 350° for one half hour
 8. Cut and serve a beautiful medium rare prime rib



JOHN OCKERT

Dishwashing at age 15 in 1990 at the largest, busiest steak and seafood house was all it took for John Ockert to prove his worth. He was shortly promoted to line cook at age 16 and moved up through the ranks to his current position of chef, kitchen manager and purchaser.

The fit could not be better for John or Boone's. He is unpretentious, hard-working, and always has his sleeves rolled up. He relishes helping every

department in what can be described as a blue collar kitchen atmosphere. This resonates well with the entire staff and is proven in the lack of employee turnover. The tag line at Boone's is "Work Hard, Play Hard" and John lives it at Boone's.

Boone's serves classic steak and seafood dishes. During the busy season the 550-seat dining room stays full, with seats turning quickly. As purchaser, John prides himself on having enough on hand to satisfy all of those hungry guests.

John met his wife Melissa at Boone's, and they now have three children. They're an active family, busy playing sports and managing a couple of their own small businesses. (Photo: John Ockert, Melissa Ockert, Vince Stevens, Nick Boudjalis)

BOONE'S LONG LAKE INN

Traverse City



CHICKEN KABOB

INGREDIENTS:
 Two 7-Oz. Chicken Breasts
 Half of a medium Tomato
 Half of a medium Green Pepper
 Half of a medium Red Onion
 Two medium Mushrooms
 4 Oz. of Zesty Italian dressing
 Two Pineapple rings
 7 Oz. Long Grain Rice

COOKING DIRECTIONS:
 1. Brown chicken breast in a skillet
 2. Quarter the two chicken breasts into eight pieces
 3. Cut the half tomato in two wedges
 4. Cut the half green pepper in three slices
 5. Cut the half onion into three wedges
 6. Start with the green pepper, alternate chicken and vegetables on a 14-inch skewer
 7. Marinate kabob in zesty Italian for 24 hours
 8. Grill kabob till golden brown
 9. Serve on a bed of cooked rice topped with two grilled pineapple rings
 Enjoy

STEAKS • SEAFOOD • PRIME RIB




Award winning steaks and prime rib, great seafood, cocktails, childrens menu. Seasonal nightly entertainment on the BIG DECK.

Open evenings at 4pm • Sunday noon to 10pm

*Reservations only necessary for parties of 15 or more

LEGENDARY



7208 Secor Road, Traverse City 

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