

WEEKLY CHEFS TABLE

APPETIZERS

Chicken Satay

Marinated chicken thighs, grilled and served with peanut sauce. 12

Smoked Trout Croquettes

Smoked trout, potato, horseradish, green onions, parmesan and mozzarella coated in panko and fried. Served with creamy lemon caper sauce. 16

SALADS

Southwestern Salad

Mixed greens, shredded cheese, black beans, corn, diced tomatoes, red onion and avocado. Served with chipotle ranch. 14

ENTRÉES

Check out our Wine Pairing Suggestions

Rabbit Bourguignon

Rabbit hind leg quarters slow cooked in bourbon and red wine. Served with whipped potatoes, mushrooms and carrots. 38

GLASS: # 642 Hall Cabernet Sauvignon 2018 Napa Valley AVA, California 16.5
BOTTLE: # 599 Louis Martini Napa Cabernet 2016 Napa Valley AVA, California \$70

Veal Bolognese with Gremolata

Fettuccine pasta tossed in a veal Bolognese sauce. Topped with a drizzle of gremolata and shaved parmesan. 27

GLASS: # 108 Antinori Peppoli Chianti Classico 2019 Chianti Classico DOCG, Tuscany, Italy \$14
BOTTLE: # 638 Franco Serra Barolo 2013 Barolo DOCG, Piedmont, Italy \$60

Golden Tile Fish

Pan seared, then topped with sliced lemon & garlic butter and baked. Served with creamy herb risotto and asparagus. 41

GLASS: # 222 La Cana Albariño 2021 Rias Baixas DO, Spain 11
BOTTLE: # 231 Domaine Jean-Louis Mothe Chablis 2018 Chablis AOC, Burgundy, France \$56

WINE OF THE MONTH: #97 L'Ecole No. 41 Syrah 2019 Walla Walla Valley AVA, Washington \$30

FEAUTURE DESSERT: SALTED CARAMEL AFFOGATO

DESSERT

Chocolate Silk Pie

7

Executive Chef Samuel Peterman
Executive Sous Chef Kyle Zeigler
Sous Chef Christian Van Dijk

Week of Wednesday.
January 25th–January 31st,
2023

MAIN MENU

APPETIZERS

GALAXY CRAB CAKES

House made crab cakes, served on a bed of mixed greens and topped with spicy remoulade 18

ARANCINI

Deep fried risotto and mozzarella cheese balls, served with house made marinara and basil 12

CALAMARI

Crispy fried in seasoned flour. Served traditional Or Thai style. 18

TEMPURA SHRIMP

Crispy Tempura battered jumbo shrimp, served with sweet soy and chili caramel sauce. 15

COLOSSAL SHRIMP COCKTAIL

Colossal shrimp served with house made cocktail sauce and crackers. *By the piece* – 4

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, basil, capers and tomatoes, tossed with lemon beurre blanc. *Full pound* 14

ARTISAN CHEESE and CHARCUTERIE

Chef's select Artisan cheeses, cured meats, fig jam, olives, and crostini.
Half 15 Full 28

BAKED BRIE

Baked brie wrapped in a puff pastry, served with seasonal preserves and house made crostini. 16

SALADS

HOUSE SALAD

Mixed greens, grape tomatoes, cucumber, carrots, red cabbage, and a blend of mozzarella and provolone cheese.

Half 5 Full 9

TRADITIONAL CAESAR SALAD

Chopped romaine hearts, shredded parmesan cheese, seasoned croutons, tossed in a Roman Caesar dressing.

Half 6 Full 11 (Add anchovies \$2)

ROASTED BEET

Roasted red and yellow beets, arugula, candied pecans, goat cheese and balsamic glaze. 14

THE WEDGE

Iceberg lettuce, bacon, grape tomatoes, crumbled bleu cheese, red onion, bleu cheese dressing. 11

STEAK SALAD

Mixed greens, grilled 8oz Top Sirloin, diced tomatoes, cucumber, crumbled blue cheese, and balsamic glaze. 21

DRESSINGS

HOUSE PARMESAN PEPPERCORN ~ BALSAMIC VINAIGRETTE
ITALIAN ~ STRAWBERRY VINAIGRETTE
BUTTERMILK RANCH ~ HONEY MUSTARD
THOUSAND ISLAND ~ WHITE FRENCH
SWEET AND SOUR ~ OIL AND VINEGAR
CREAMY BLEU CHEESE

Add Marinated 6oz Chicken Breast 7

Add Grilled 8oz Top Sirloin Steak* 16

Add Pan Seared 7oz Salmon* 14

ALA CARTE SIDES

Mashed Potatoes	4
Cowboy Potatoes	5
Roasted Redskin Potatoes	3.5
Scalloped Potatoes	4
Rice Pilaf	3.5
Baked Potato	4
Green Beans	4
Broccoli	4
Asparagus	5
Roasted Brussel Sprouts	5

*Consuming undercooked meat or seafood may increase the risk of foodborne illness.

STEAKS

Steaks are served with mashed potatoes and garnished with fresh green beans. Add a house salad for \$5 or Caesar salad for \$6.

THICK CUT 8 OZ TOP SIRLOIN* 23

6oz FILET MIGNON* 35

CIRCLE L 10oz FILET MIGNON* 44

CIRCLE L STRIP STEAK*

Prime cut strip steak from the Circle L Ranch. Aged 30 days 14 oz. 39

THE RANCH HAND*

Boneless Ribeye 16 oz. 39

CIRCLE L 24 oz BONE-IN RIBEYE STEAK*

Bone-in ribeye, hand cut and aged for 30 days from the Circle L Ranch. Cowboy potatoes and broccoli. 54

SURF & TURF*

6 ounce Filet Mignon paired with your choice of surf, served with mashed potatoes and green beans.
Petite Lobster Tail 60 Jumbo Grilled Shrimp 48

ENHANCE YOUR STEAK

Add Jumbo Grilled Shrimp	13
Add Petite Lobster Tail	MKT
Add Colossal Lobster Tail (12-14oz)	MKT
Add Sea Scallops	MKT
Oscar Style	14
Au Poivre	6
Béarnaise	4
Demi	5
Blackened N' Bleu Cheese	6
Sautéed Mushrooms	4
Sautéed Onions	4
Poached Mushrooms	7

We prepare our steaks in the following manner:

RARE – seared outside cool red center

MEDIUM RARE – seared outside warm red center

MEDIUM – seared outside warm pink center

MEDIUM WELL – seared outside slight pink center

WELL – Cooked until 100% brown center

Please allow extra time for medium well and well-done steaks. All steaks are USDA beef. We proudly serve Aged Prime Steaks from our Circle L Ranch.

ENTRÉES

Add a house salad for \$5 or Caesar salad for \$6.

BLACK AND BLUE PASTA

Circle L Ranch beef tips, caramelized onions, mushrooms, spinach, penne pasta and gorgonzola cream sauce. 23

SPINACH PARMESAN CHICKEN

All natural chicken breast, pan seared, cremini mushrooms, spinach, garlic-parmesan cream sauce. Served with broccoli and roasted red skin potatoes. 24

TUSCAN PASTA

Roasted tomatoes, black olives, artichokes, fresh spinach, roasted red bell peppers tossed with garlic and herb butter and a touch of heavy cream, served over imported penne. Finished with shaved parmesan. 19

FROM THE SEA

PAN SEARED SALMON*

Premium Norwegian salmon filet. Choose bearnaise, maple glaze, or lightly blackened with lemon beurre blanc. Served with vegetable rice pilaf and broccoli. 25

CHILEAN SEABASS*

Pan seared seabass, blistered tomatoes, sautéed spinach, lemon beurre blanc and creamy herb risotto. 42

COLOSSAL COLD WATER LOBSTER TAIL

12-14 oz Colossal cold water lobster tail, broiled with drawn butter, served with scalloped potatoes and asparagus. *Market Price*