

# WEEKLY CHEFS TABLE

## APPETIZERS

### Roasted Parmesan Crusted Marrow Bones

arugula salad, grilled bread, bourbon – bacon jam, vincotto 23

### Baked Rueben Dip

creamy dip of corned beef, cream cheese, 1000 island & Swiss, baked until golden brown, served with melba toast 15

## SALAD

### Mixed Artisan Greens

blue cheese, toasted walnuts, dried cherries, balsamic vinaigrette 11

## ENTRÉES

Check out our Wine Pairing Suggestions

### Togarashi Crusted Diver Sea Scallops

aromatic black rice, crispy parmesan brussels, coconut – curry broth, scallion oil 35

GLASS: #122 Dr. Loosen Blue Slate Riesling Kabinnet 2022 Mosel, Germany

BOTTLE: #263 Max Ferd Richter Brauneberg. Juffer Sonnenuhr Riesling Spatlese 2014 Mosel. GERMANY \$56

### Butternut Squash Raviolis

duck confit, spinach, caramelized onions, dried cherries, sage – brown butter, pistachios, parmesan 27

GLASS: #119 Rombauer Chardonnay 2022 Carneros AVA Napa Valley

BOTTLE: #237 Ferrari Carrano Napa Valley Carneros Reserve Chardonnay 2018 Napa Valley \$60

### Grilled American Lamb Sirloin

roasted bone marrow, wild mushroom farro, roasted heirloom carrots, red wine jus, mint gremolata 44

GLASS: #607 Chateau Haut-Bergey 2918 Pessac leognan AOC, Bordeaux France

BOTTLE: #446 Domaine de la Solitude Chateneuf-du-Pape 2020, Southern Rhone, France \$78

### Grilled Bone in Filet “Au Poivre”

Shagbark Mill cheddar grits, asparagus, garlic confit, pink peppercorn sauce 59

GLASS #639 Mollydooker The Boxer Shyras 2021 South Australia

BOTTLE #474 Guardian cellars The informant Syrah 2020 AVA Wahluke slope, Columbia Valley, Washington \$68

## WINE OF THE MONTH

WHITE: #235 Carol Shelton Coquille Blanc 2021 Pao Robles AVA, California \$60

RED: #340 Square Nail Red Blend 2016 Napa Valley AVA, California (56% Malbec/Petite Verdot) \$80

## DESSERT

Irish Apple Cake with vanilla custard sauce 8

Executive Chef Michael Longo  
Chef Matt Sterling  
Chef Rob Henke

Table Bread Service \$5

Week of March 13th – March 19th,  
2024

# MAIN MENU

## APPETIZERS

### **GALAXY CRAB CAKE**

House made 5oz crab cake, breaded in panko. Served on a bed of arugula topped with spicy remoulade 19

### **FRENCH ONION SOUP**

House made French Onion soup with Gruyere cheese 10

### **CALAMARI**

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

### **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* 15

### **ARTISAN CHEESE and CHARCUTERIE**

Chef's select Artisan cheeses, cured meats, fig jam, olives, and crostini. 19

### **ROASTED BRUSSELS SPROUTS WITH MAPLE CHILI GLAZE**

Oven roasted brussels sprouts tossed in a maple-chili glaze. Served with Melba toast and garlic-herb triple cream cheese. 13

## 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 bleu cheese, and balsamic glaze. 22

### **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 ~ MANGO

**Add Marinated 6oz Chicken Breast 7**

**Add Grilled 8oz Top Sirloin Steak\* 16**

**Add Pan Seared 7oz Salmon\* 14**

## ENTRÉES

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

### **MAPLE APPLE TOMAHAWK PORKCHOP**

Grilled 12oz tomahawk pork chop, topped with maple apple chutney. Served with mashed potatoes and green beans. 33

### **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, and 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

Table Bread Service \$5

## STEAKS

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

### **FILET MIGNON\***

6 oz. 38 10 oz. 49



### **CIRCLE L STRIP STEAK\***

Prime cut strip steak from the Circle L Ranch. Aged 30 days 14 oz. 42

### **THE RANCH HAND\***

Certified Angus Beef Boneless Ribeye 16 oz. 46



### **BONE-IN RIBEYE STEAK\***

24 oz. Bone-in ribeye, hand cut and aged for 30 days from the Circle L Ranch. Served with cowboy potatoes and broccoli. 60

### **THICK CUT TOP SIRLOIN\***

8 oz. 23

### **SURF & TURF\***

6 oz. Filet Mignon paired with your choice of surf, served with mashed potatoes and green beans.

*Petite Lobster Tail 63 Jumbo Grilled Shrimp 51*

## ENHANCE YOUR STEAK

*Jumbo Grilled Shrimp 13 ~ Petite Lobster Tail Mkt  
1 lb. Snow Crab Legs ( 2 clusters) 22 ~ Oscar Style 14  
Au Poivre 6 ~ Bearnaise 4 ~ Demi 5  
Blackened N' Bleu Cheese 6 ~ Sautéed Mushrooms 4  
Sautéed Onions 4 ~ Poached Mushrooms 7*

## 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

### **LOBSTER MAC AND CHEESE**

Penna pasta, chunks of lobster in a creamy gruyere sauce, toasted Italian breadcrumbs and fresh parsley. 32

### **SEA BASS**

Pan seared sea bass with a lemon garlic butter sauce. Served with creamy roasted tomato risotto and balsamic glazed asparagus. 42

## ALA CARTE SIDES

Mashed Potatoes	4
Cowboy Potatoes	5
Roasted Redskin Potatoes	3.5
Scalloped Potatoes	4
Rice Pilaf	3.5
Baked Potato	4.5
Green Beans	4.5
Broccoli	4
Asparagus	5
Roasted Brussels Sprouts	5

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.*